# Ghost kitchen cleaning: what we clean

Walk the kitchen with your manager during service and tick each station.

**Kitchen** _____ **Address** _____

**Walked by** _____ **Date** _____

## Turnover pass between peaks

- [ ] Debris swept from the line
- [ ] Make-tables and prep surfaces wiped and sanitized
- [ ] Spills mopped
- [ ] Trash and recycling pulled
- [ ] Hand sinks cleaned and stocked
- [ ] Dispensers checked and refilled
- [ ] Can liners swapped at every station

## Packing and pickup

- [ ] Packing station wiped, sauce drips cleared
- [ ] Bag shelves dusted
- [ ] Label printers and tablet stands wiped around, left plugged in
- [ ] Pickup counter, order screens and cubbies
- [ ] Courier waiting area floor mopped
- [ ] Entry mats vacuumed

## Walk-ins and floors

- [ ] Shared walk-in shelving, gaskets and handles
- [ ] Each brand's labeled space respected
- [ ] Walk-in floor
- [ ] Kitchen floor degreased, water pushed to the drains
- [ ] Each drain cleared nightly

## Staff areas and trash

- [ ] Restrooms cleaned and restocked
- [ ] Break tables and microwaves
- [ ] Lockers and benches
- [ ] Waste and cardboard out each visit
- [ ] Bins wiped inside the enclosure
- [ ] Floor beneath the bins mopped

## Overnight deep clean

- [ ] Walls and backsplashes degreased
- [ ] Equipment exteriors detailed
- [ ] Trash bins washed
- [ ] Floors dry before morning prep
- [ ] Slow drains or torn gaskets noted for your manager
- [ ] Station turnover clean when a brand changes

## Notes