Ghost kitchen: what we clean

Walk the kitchen in a quiet hour and tick what the overnight crew and porter cover.

Kitchen _____ **Brands on site** _____

Walked by _____ **Date** _____

Cook lines

- [ ] Range tops and fronts degreased
- [ ] Fryer surrounds and flat-top edges
- [ ] Prep rails wiped
- [ ] Backsplash down to the floor under every unit
- [ ] Prep tables and cutting boards sanitized
- [ ] Food-contact surfaces on each station

Cold storage

- [ ] Reach-in and walk-in gaskets and handles
- [ ] Shelves on a rotation, product put back in order
- [ ] Freezer floor scrubbed in the window you pick
- [ ] Spills under shelving caught early

Packing area

- [ ] Packing tables, label printers and bag racks
- [ ] Sauce stations
- [ ] Cardboard broken down and stacked for recycling
- [ ] Floor under the tables swept and mopped

Driver pickup

- [ ] Pickup shelves
- [ ] Order screen and pickup counter
- [ ] Entry door glass and handles
- [ ] Pickup lobby swept, mopped, bins emptied
- [ ] Entry mat area

Floors, drains and staff rooms

- [ ] Line, dish and walkway floors degreased
- [ ] Floor drains cleared and flushed
- [ ] Quarry tile or sealed concrete deep-scrubbed on a cycle
- [ ] Staff restrooms, hand sinks and lockers
- [ ] Dispensers refilled
- [ ] Shared restrooms and corridors in multi-brand buildings

Timing

- [ ] Deep clean overnight once late orders stop
- [ ] Quick line and pickup turnover between lunch and dinner
- [ ] Porter on pickup and packing during the dinner rush

Notes