



Kitchen Cleaning Checklist

25 Mar 2026 / Mark Borrow

Complete

Score	20 / 24 (83.33%)	Flagged items	3	Actions	2
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Client / Site

Gud Food Avenue

Date and Time of Inspection

25.03.2026 14:39 PST

Inspected by

Mark Borrow

Location

665 Massachusetts Ave, Arlington,
MA 02476, USA
(42.4160919, -71.1543658)

Flagged items & Actions

3 flagged, 2 actions

Flagged items

3 flagged, 2 actions

Audit / Facilities

Is floor cleaned and free from spillage?

No



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 01.04.2026 14:44 PST | Created by: SafetyCulture Staff

Clean Up Kitchen Floor

Spillages found after cleaning inspection. Kindly mop and disinfect

Audit / Facilities

Is steam table cleaned and sanitized after each use?

No



Photo 2

To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 01.04.2026 14:46 PST | Created by: SafetyCulture Staff

Redo Steam Table Cleaning

Residues of oil and dirt found on the steam table upon inspection. Reclean with the right solutions.

Audit / Waste Disposal

Are all wastes segregated?

No

Other actions

0 actions

Audit	3 flagged, 2 actions, 20 / 24 (83.33%)
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Employees	3 / 3 (100%)
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Do all food service employees wear hair restraints?	Yes
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Do all employees wear clean clothing?	Yes
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Do employees follow food safety procedure?	Yes
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Food Handling	2 / 2 (100%)
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Are all foods thawed and cooled appropriately?	Yes
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Are chemicals stored away from food?	Yes
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Facilities	2 flagged, 2 actions, 14 / 17 (82.35%)
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Is floor cleaned and free from spillage?	No
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Photo 1

To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 01.04.2026 14:44 PST | Created by: SafetyCulture Staff

Clean Up Kitchen Floor

Spillages found after cleaning inspection. Kindly mop and disinfect

REFERENCE: Cleaned floor and free from spillage.
 [This is an example of how you can use iAuditor to include best practice reference images in your templates to assist with inspections]

Is receiving dock cleaned?	Yes
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Are freezer, refrigerator and dishwasher temperatures checked and recorded?	Yes
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Are all stoves cleaned after used?	Yes
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Are all sinks cleaned and sanitized after use?	Yes
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Are all work counters cleaned and sanitized after use?	Yes
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Is steam table cleaned and sanitized after each use?	No
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Photo 2

To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 01.04.2026 14:46 PST | Created by: SafetyCulture Staff

Redo Steam Table Cleaning

Residues of oil and dirt found on the steam table upon inspection. Reclean with the right solutions.

Is dishwasher cleaned after each use?	Yes
Are ovens turned off after usage?	Yes
Are oven spills cleaned?	Yes
Is the steamer table cleaned after used?	Yes
Is ice machine cleaned after used?	Yes
Are mixers cleaned and covered after used?	Yes
Are dishcloths washed at the end of each day?	Yes
Are all tools cleaned, locked and inventoried?	Yes
Are all dishes, pots, pans, and utensils cleaned and stored properly after each meal and snack?	Yes

Are tray return window and surrounding area cleaned after each use?

Waste Disposal

1 flagged, 1 / 2 (50%)

Are all wastes segregated?	No
Are trash bins emptied and cleaned after each meal?	Yes

Completion

Recommendations

Cleaning needs to be more thorough. Some things were overlooked.

Overall Assessment	Fail
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Full Name and Signature of Inspector

Mark Burrow



25.03.2026 14:48 PST

Media summary



Photo 1



Photo 2