

RESTAURANT CLEANING CHECKLIST:

Front of House Cleaning Checklist:

DAILY

- ☐ Clean every surface such as chairs, tables, bar and booths
- ☐ Vacuum floor
- ☐ Mop and clean floors
- ☐ Clean all toilets multiple times per shift
- ☐ Clean the menus
- ☐ Wipe down the condiment dispensers
- ☐ Dust shelves and other decorative items
- ☐ Remove and replace bar bats

WEEKLY

- ☐ Clean picture frames, ceiling fans, walls (if necessary)
- ☐ Clean baseboards.
- ☐ Wipe down chair legs and tables.

RESTAURANT CLEANING CHECKLIST

Back of House Cleaning Checklist:

DAILY

- ☐ Clean all surfaces (also cutting boards and equipment)
- ☐ Clean ice cream machines and other machines
- ☐ Wipe down fryers
- ☐ Clean and empty the trash cans and recyclables.
- ☐ Clean floors (including walk-ins)
- ☐ Replace foil liners of grill
- ☐ Put all aprons, rags and chef's in the laundry
- ☐ Clean grills
- ☐ Empty and clean bins
- ☐ Label and cover all food
- ☐ Sanitize hood filters in dishwasher.
- ☐ Clean tables
- ☐ Clean soda guns, faucets and sinks.

WEEKLY

- ☐ Clean and sanitize refrigerators, coolers and ovens (per instructions from manufacturer)
- ☐ Clean walls (if necessary)
- ☐ Clean entrance (glass door, door handles and frames)
- ☐ Vacuum floor and carpets
- ☐ Sanitize coffee machines
- ☐ Clean floor drains with drain cleaner

MONTHLY:

- ☐ Clean all grease (fryers, flat tops, oven and stove)
- ☐ Wipe down freezers
- ☐ Empty and clean ice bin
- ☐ Clean ceilings
- ☐ Clean and check kitchen equipment (knives sharpness, refrigerator temperature, oven and thermometers calibrated)