

# Daily Restaurant Cleaning Checklist

## Before Opening Front-of-House Cleaning Routine Checklist:

- The carpets are Vacuumed
- The floor is moped and clean
- Chairs and benches are clean
- The tables are sanitized
- All the counters are clean and wiped down
- All décor is clean (vases, flowers, etc.)
- The trash bins are empty and clean
- All equipment in bar is clean and in work condition (coffee maker, blander and etc.)

### All utensils are clean:

- Flatware
- Glassware
- Etc.

- Overall overview done, no extra cleaning needed
- Bathrooms are Clean and sanitized

## Comments:

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## Before Opening Back-of-House Cleaning Routine Checklist:

### The floors are cleaned and moped:

- Kitchen
- Storage areas
- Walk-in refrigerators
- Dressers

- The walls are clean
- All sinks are clean

### All cooking tops are clean:

- The grill
- Flattop
- Griddle
- Fryer
- Range
- Etc

- The foil lining is changed

### All equipment is clean:

- Microwaves
- Meat slicers
- Blenders
- Etc
- Mixers

- The trash bins are clean and empty
- The waste disposal area is clean and disinfected
- All prep area surfaces are clean and disinfected
- All dishes are clean
- Towels, aprons, and uniforms are clean

Duty Manager Signature: .....

# Daily Restaurant Cleaning Checklist

## After Closing Front-of-House Cleaning Routine Checklist:

- The floor is clean
- Chairs and benches are clean and put on the tables
- All the counters are clean and wiped down
- The trash bins are empty and clean
- All equipment in bar is clean and in work condition (coffee maker, blender and etc.)

### All utensils are clean or in a dishwasher:

- Flatware
- Glassware
- Etc.

- Overall overview done, no extra cleaning needed
- Bathrooms are Clean and sanitized

## After Closing Back-of-House Cleaning Routine Checklist:

### The floors are cleaned and mopped:

- Kitchen
- Storage areas
- Walk-in refrigerators
- Dressers

- The walls are clean
- All sinks are clean

### All cooking tops are clean:

- The grill
- Flattop
- Griddle
- Fryer
- Range
- Etc

- The foil lining is changed

### All equipment is clean:

- Microwaves
- Meat slicers
- Blenders
- Etc
- Mixers

- The trash bins are clean and empty
- The waste disposal area is clean
- All prep area surfaces are clean and disinfected
- All dishes are clean or in a dishwasher
- Towels, aprons, and uniforms putted to a washing machine

Comments: \_\_\_\_\_

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Duty Manager Signature: \_\_\_\_\_