

Restaurant Cleaning Checklist

Built for food-service cleaning accountability: front-of-house, kitchen, restrooms, food-contact surfaces, equipment, grease-prone areas, storage, schedules, and manager signoff.

FORMAT

Printable PDF checklist

CATEGORY

Cleaning

EDITABLE ONLINE

<https://printablelistmaker.com/restaurant-cleaning-checklist/>

Checklist

- ☐ 1. Separate front-of-house, back-of-house, restrooms, storage, dish area, bar, entry, patio, and trash zones before assigning tasks
- ☐ 2. Build daily, weekly, and monthly sections so opening, closing, deep-clean, and manager review tasks are not mixed together
- ☐ 3. Clean and sanitize food-contact surfaces, prep tables, cutting boards, utensils, sinks, smallwares, and equipment according to site procedures
- ☐ 4. Clean cooking equipment, hood-adjacent surfaces, grease-prone areas, floors, mats, drains, walls, shelves, and splash zones
- ☐ 5. Reset dining area tables, chairs, booths, menus, host stand, counters, beverage stations, glass, doors, and high-touch guest areas
- ☐ 6. Clean restrooms, refill soap and paper, empty trash, check odors, mop floors, and record fixture or plumbing issues
- ☐ 7. Check walk-in, dry storage, dish machine area, trash enclosure, pest-prone areas, spills, expired supplies, and cleaning chemical storage
- ☐ 8. Assign daily, weekly, and monthly tasks for manager review, including deep-clean items that do not fit between services
- ☐ 9. Use printable signoff fields for employee initials, manager initials, corrective action, and follow-up date
- ☐ 10. Record cleaner initials, time completed, exceptions, corrective actions, supply shortages, and manager signoff

Planning note

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Tips

Split front and back of house

Dining rooms, host stands, bars, kitchens, prep areas, dish stations, storage, restrooms, and trash zones have different cleaning rhythms. Keep them separate on the checklist.

Protect food-contact accountability

Food-contact surfaces, smallwares, sinks, prep tables, and equipment should have clear task ownership and manager review so cleaning is not assumed during a busy service.

Common questions

What should a restaurant cleaning checklist include?

Include front-of-house, kitchen, restrooms, food-contact surfaces, equipment, floors, drains, trash, grease-prone areas, storage, daily and weekly tasks, and manager signoff.

Should restaurant cleaning tasks be daily, weekly, and monthly?

Yes. Daily tasks cover service readiness and food-contact areas, weekly tasks cover deeper buildup, and monthly tasks catch equipment, storage, vents, and less-visible areas.

Use manager signoff for recurring work

Daily tasks keep the restaurant open-ready; weekly and monthly tasks catch grease, drains, storage, and equipment buildup. Signoff keeps deep-clean work from drifting.

Can this replace health department or food safety rules?

No. It is an organization checklist. Follow local health codes, food safety procedures, chemical labels, manager instructions, and qualified food safety guidance.

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