Restaurant & Food Service

Front-of-house and back-of-house cleaning checklist with food safety standards and kitchen sanitization protocols.

Restaurant cleaning happens after close and is inspected before open, so the checklist has to survive a tired crew and a health inspector. It separates front of house from the kitchen, lists the degreasing items that only a kitchen has, and ends with the restrooms, which are what guests remember.

Site _____ Date _____ Cleaner _____

Dining Area

- [ ] Wipe and disinfect all tables and chairs
- [ ] Sweep and mop flooring
- [ ] Clean menus, condiment holders, and table accessories
- [ ] Wipe booth seating
- [ ] Clean windows and glass partitions

Kitchen

- [ ] Degrease cooking surfaces and hoods
- [ ] Clean and sanitize prep areas
- [ ] Mop floors with degreaser
- [ ] Empty grease traps (if scheduled)
- [ ] Wipe down equipment exteriors
- [ ] Sanitize dish area and sinks

Restrooms

- [ ] Clean and disinfect all fixtures
- [ ] Refill all dispensers
- [ ] Mop floors
- [ ] Empty trash
- [ ] Check mirrors and touch-up cleaning