

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.

Facility _____ 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