

Restaurant and kitchen cleaning: what we clean

Walk the room and the line with your manager after close and tick what each night covers.

Restaurant _____ Address _____
 Walked by _____ Date _____

Front door and patio

- ☐ Entrance glass
- ☐ Entrance floors
- ☐ Patio washed ahead of the warmer months

Dining room and bar

- ☐ Tables wiped after the last seating
- ☐ Booth seats, crumbs lifted out of the seams
- ☐ Bar top cleared of sticky rings and fingerprints
- ☐ Wood, stone and stainless each cleaned for its material
- ☐ Floor under every table
- ☐ Carpeted dining areas extracted on a closed day

Restrooms, breakroom and offices

- ☐ Public restrooms given full attention every visit
- ☐ Staff restrooms
- ☐ Staff breakroom
- ☐ Back offices
- ☐ Porter check of restrooms and waste during a busy dinner

Kitchen

- ☐ Your approved products and surface order on file
- ☐ Equipment to cool or shut down first, noted
- ☐ Kitchen walls cleaned for steel, tile or sealed finish
- ☐ Equipment exteriors outside the food-contact zone
- ☐ Food-contact surfaces sanitized to your procedures
- ☐ Cook line and prep tables
- ☐ Walk-ins
- ☐ Kitchen floor after service

Longer-cycle work

- ☐ Entrance and dining hard floors on periodic scrubbing
- ☐ Tile and grout cycle so grout lines stay light
- ☐ Deep kitchen floor scrubbing booked on its own calendar
- ☐ Bakery counters and seating ready before first light

Notes
