**Restaurant Cleaning Checklist**

## **Daily Tasks**

#### **Front of House**

* Wipe down tables, chairs, and high-touch surfaces.
* Sweep and mop floors; vacuum carpets if applicable.
* Clean and disinfect menus and condiment holders.
* Empty and disinfect trash bins; replace liners.
* Clean and polish glass doors and windows.

#### **Kitchen and Food Prep Areas**

* Sanitize all food prep surfaces and cutting boards.
* Wash and disinfect utensils, dishes, and cooking equipment.
* Clean and degrease stoves, ovens, fryers, and grills.
* Sweep and mop kitchen floors using a degreaser.
* Clean and disinfect sinks and faucets.
* Empty and clean grease traps.

## **Weekly Tasks**

* Deep clean all kitchen equipment (e.g., ovens, refrigerators).
* Clean walls, backsplashes, and baseboards in the kitchen.
* Disinfect dining area furniture and fixtures.
* Dust and clean air vents and ceiling fans.
* Wash windows inside and out.

## **Monthly Tasks**

* Deep clean refrigerators, freezers, and other appliances.
* Inspect for pest control and address any issues.
* Polish metal fixtures and furniture.
* Deep clean carpets and steam mop tile flooring.
* Replace air filters and clean HVAC systems.