

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.

