

Daily Cleaning Checklist for Restaurants

Maintaining a **daily cleaning checklist for restaurants** ensures a hygienic and safe environment for both staff and customers. This checklist covers essential tasks such as sanitizing surfaces, cleaning kitchen equipment, and properly disposing of waste. Regular adherence helps prevent contamination and promotes a professional dining experience.

Front of House

- Wipe and sanitize tables and chairs
- Clean menus and condiment holders
- Sweep and mop floors
- Clean entrance and waiting area
- Empty and sanitize trash bins

Restrooms

- Clean and sanitize sinks, toilets, and urinals
- Refill soap and paper products
- Wipe mirrors and fixtures
- Sweep and mop floors
- Empty trash cans

Kitchen/Back of House

- Sanitize all work surfaces and counters
- Wipe down and clean kitchen equipment (grills, ovens, microwaves, etc.)
- Empty and clean fryer oil as needed
- Wash and sanitize sinks
- Clean cutting boards and utensils
- Sweep and mop kitchen floors
- Organize walk-in and dry storage areas
- Empty and sanitize garbage bins

End of Day Checklist

Task	Completed (âœ“)
Wipe and sanitize all surfaces	
Sweep and mop all floors	
Take out all trash	
Clean and check restrooms	
Organize dining area	
Secure all food storage	

Note: Assign responsibilities to your staff and rotate duties to ensure consistency in cleaning practices. Customize this list based on your restaurant's unique needs.