

Restaurant Cleaning Log Form

Maintain hygiene standards effortlessly with this **restaurant cleaning log form** sample template, designed to track daily cleaning tasks systematically. This template ensures accountability and compliance with health regulations by recording detailed cleaning activities. Simplify your restaurant's sanitation process and promote a safe dining environment.

Instructions: Staff should complete this form daily. Place a checkmark (✓) and initial upon completion of each task.

Date	Area/Equipment	Task Description	Time	Completed by (Initials)	Supervisor Check	Comments
	Dining Area	Wipe tables and chairs				
	Kitchen Floors	Sweep and mop				
	Restrooms	Clean and sanitize				
	Cooking Equipment	Sanitize surfaces				

Supervisor Signature: _____ Date: _____