Restaurant cleaning: what our crew covers

Walk the room with this page after close and check off each zone.

Restaurant _____ **Address** _____

Walked by _____ **Date** _____

Dining room

- ☐ Tables and chairs wiped
- ☐ Entry glass and door handles
- ☐ Floors swept and cleaned from the entrance to the back wall
- ☐ Room set for the next opening

Guest restrooms

- ☐ Fixtures, sinks and counters
- ☐ Restroom floors
- ☐ Paper and soap restocked from our supplies or yours

Bar, staff and waste areas

- ☐ Staff rooms
- ☐ Back-of-house rooms
- ☐ Bins emptied and cleaned
- ☐ Bar floors scrubbed
- ☐ Floor mats cleaned

Kitchen

- ☐ Cook line
- ☐ Prep tables
- ☐ Walk-ins
- ☐ Kitchen floors
- ☐ Food-contact surfaces sanitized to your written process
- ☐ Sinks, counters and suitable appliance exteriors

Slower cycle

- ☐ High dusting of lights, vents and decor
- ☐ Periodic floor scrubbing
- ☐ Porter hours for guest restrooms through the lunch rush

Bring to the walkthrough

- [ ] Closing time and busiest days
- [ ] Written food-contact sanitation process
- [ ] Mats, bar floors and decor to point out
- [ ] Restrooms or lobbies shared with the building
- [ ] Private events that need a room set and reset

Notes