
Restaurant Daily Cleaning Checklist

M T W T F S S

Waste properly managed and disposed of correctly



Clean all used food handling surfaces



Wipe down kitchen walls



Clean all equipment such as grills and fryers



Clean drinks nozzles



Clean and air-dry utensils



Clean sinks



Wash and dry aprons



Brush and mop all floors and storage areas



Clean and disinfect all bins and mop buckets



Sanitize all restaurant tables and seating



Clean all hand sanitiser stations



Wipe down all bar counters



Wash all cloths



Clean washrooms daily



Clean light switches, door handles and other commonly touched surfaces



Check and re-fill soap and sanitiser dispensers, paper towel and toilet roll dispensers



Clean all re-usable menus



Restaurant Weekly Cleaning Checklist

Date:

WEEK 1
WEEK 2
WEEK 3
WEEK 4

Empty grease traps



Deep clean all ovens



Dust all low-level areas



Clean glass windows and doors



Boil out fryers



Clean surfaces underneath equipment



Wash mop heads



Delime washroom fittings



Restaurant Monthly Cleaning Checklist

Full disinfection of hard to reach surfaces and areas



High level dusting of ceilings, lights and decorations



Wash front of house walls



Kitchen hoods and filters cleaned



Deep cleaning of equipment such as coffee machines and ice machines



Sanitize fridges and freezers



Deep clean storage areas



Clean behind equipment such as grills

