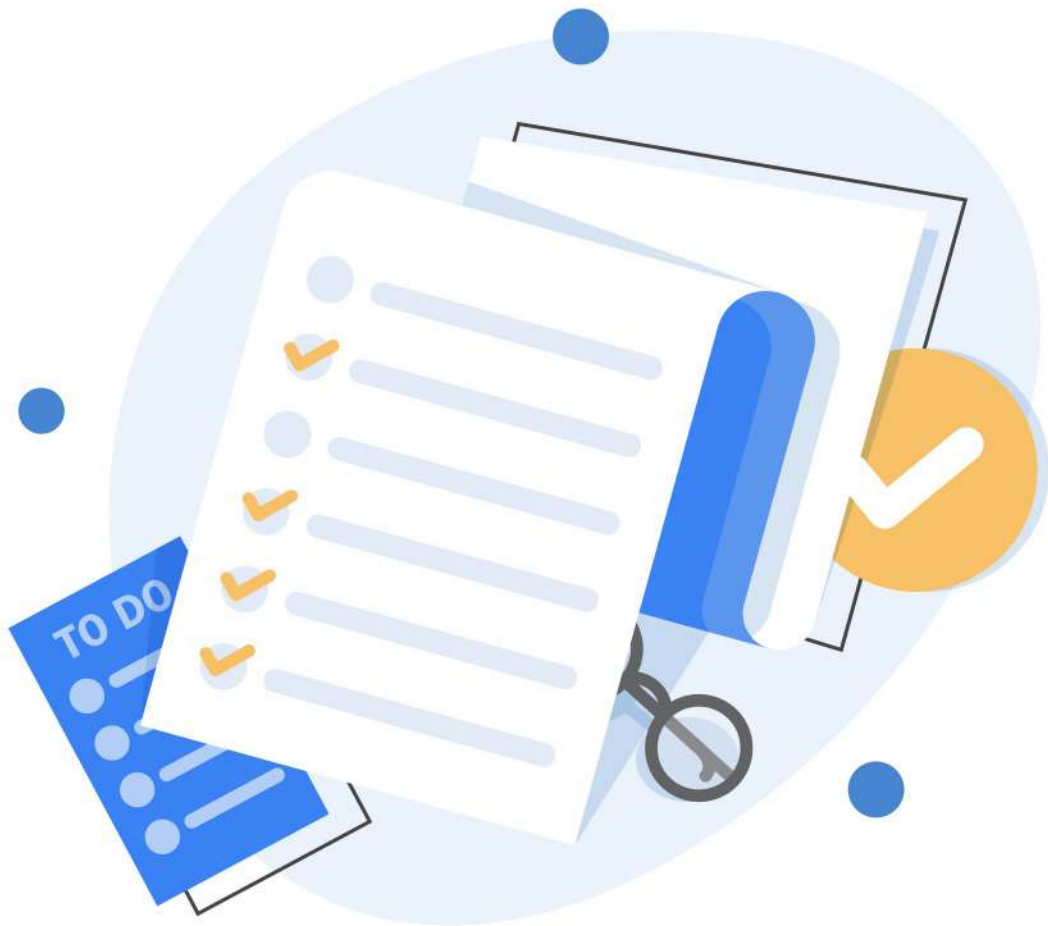




*quality next day cleaning supplies*

# Cleaning Checklist for a RESTAURANT



# Cleaning Checklist for a RESTAURANT

## Daily Cleaning Tasks:

Wipe down all tables, chairs, and booths with a sanitising solution

Sweep and mop the floors in the dining area, kitchen, and toilets

Clean and sanitise all kitchen surfaces, including countertops, cutting boards, and cooking equipment

Wash and sanitise all dishes, utensils, and glassware

Clean and sanitise the washroom, including toilets, sinks, and mirrors

Empty and sanitise all waste bins and recycling bins

Check and restock all washroom supplies, including toilet paper, soap, and paper towels

Dust and clean any decorations or fixtures in the dining area

## Weekly cleaning tasks:

Deep clean the kitchen, including ovens, hob, and fridges

Clean and sanitise the dishwasher and any other kitchen equipment that is not used daily

Vacuum and spot clean any upholstered furniture in the dining area

Clean and sanitise any outdoor seating areas or patio furniture

Wash and sanitise all kitchen linens, such as towels and aprons



# Cleaning Checklist for a RESTAURANT



## Monthly Cleaning Tasks:

Deep clean the carpets or rugs in the dining area



Clean and sanitise all vents and air ducts



Clean and sanitise any ceiling fans or other fixtures in the dining area



Check and replace any burnt out light bulbs



Clean and sanitise the kitchen hood and exhaust system



It's important to note that this checklist is not exhaustive and may need to be adjusted depending on the specific needs of your restaurant.

Additionally, certain tasks may need to be performed more frequently in order to maintain a clean and healthy environment.

