

# Restaurant Cleaning Checklist

A full guide to deep cleaning

As more customers frequent your establishment, cleaning is important to both the customer and employee experience. Here's a restaurant cleaning checklist to help get you started.

## Dining Area

- Start with your dining tables. Make sure they are wiped down, clean and structurally sound.
- Mop and deep clean all floors. Get any carpets in your dining area professionally cleaned.
- Wash all windows and make sure they are free of dirt and smudges. Washing and dusting the baseboards.
- Clean any central areas in which your customers gather from a central table with condiments to your salad bars and drink machines.
- Clean all signage, fans, light fixtures around your dining area. If you have a menu displayed on a wall, make sure it is wiped down and cleaned.



## Bathrooms

- Change out and clean soap dispensers. Make sure they are full of soap and functioning properly.
- Replenish and clean the towel dispensers and hand dryers and that they are functioning properly.
- Wipe down and degrease bathroom stall doors.
- Clean your toilets, change towels and sinks.



## The Kitchen

- Mop the floors.
- Clean the walls, particularly behind your kitchen equipment. This is a prime place for dirt, dust, debris to accumulate.
- Disinfect the trash cans.
- Clean and inspect cups, forks, knives, plates and other dishes and utensils.



## Cooking Equipment

- Ensure all equipment is cleaned and functioning properly
- Equipment list: stoves, ovens, flat tops, refrigerators, freezers, dishwashers, char broilers, grills
- Clean fryers and used cooking storage tanks, as well as maintenance check
- Wipe down and dust all storage shelves, pantries and closets

## Restaurant Hood Cleaning

- Clean off exhaust filters
- Empty grease catch and wipe away residue
- Check the fan belt and remove any build up



## Outside the Restaurant

- Remove any furniture covers from the winter and ensure any dust buildup from the furniture being covered is cleaned properly
- Wipe down all chairs, tables and furniture
- Power wash (or mop depending on surface) the patio floor
- Dust off and clean any fans or heaters on the patio
- Clean up trash, cigarette butts and other debris
- Clean up the area around your dumpster corral and your outdoor grease container
- Power wash the sidewalks
- Ensure any exterior doors and windows are cleaned



## Maintenance

- Check your used cooking oil storage tank for leaks
- If you have direct connect: make sure the connection between fryer and storage tank is solid
- Clean your used cooking oil transfer equipment such as grease caddy or filter machine
- Have your grease trap inlet and outlet pipes professionally line jetted
- Check and clean your grease trap manhole cover
- Set up regular, preventative maintenance service for your restaurant grease trap