

# RESTAURANT CLEANING CHECKLIST

FOR KITCHENS & MORE



## KITCHEN

### DAILY

#### Clean

- Dishes
- Dishwasher
- Grease Traps

#### Launder

- Aprons
- Towels
- Chef Coats

#### Sanitize

- Surfaces
- Cooking Utensils
- Sinks
- Faucets
- Soda Guns
- Floors

#### Empty

- Trash
- Grease/Oil Containers

### WEEKLY

#### Clean

- Floor Mats
- Oven
- Coffee Machine

### MONTHLY

#### Evaluate Wear & Tear of

- Equipment
- Cooking Utensils
- Dish Towels
- Aprons
- Chef Coats

#### Empty/Clean

- All Fridges and Freezers

## DINING ROOM

### DAILY

#### Launder

- Table Cloths
- Napkins
- Employee Uniforms

#### Sanitize

- All Surfaces
- Registers
- Door Handles
- Floors

### WEEKLY

#### Clean

- Floor Mats
- Decor
- Windows
- Tables & Chairs
- Heaters/AC Units

### MONTHLY

#### Evaluate Wear & Tear of

- 
- Table Cloths
- Napkins
- Employee Uniforms

## OUTDOORS

### DAILY

- Wash Windows
- Sanitize Surfaces
- Remove Parking Lot Litter
- Clean Tables & Chairs

### WEEKLY

- Clean Floor Mats
- Sweep Sidewalk

### MONTHLY

- Trim Shrubbery
- Maintain Landscaping
- Clean Signage



## WASHROOM

### DAILY

#### Sanitize

- Floors
- Toilets
- Sinks
- Soap and Paper
- Towel Dispensers
- Mirrors

### AS NEEDED

#### Restock

- Soap
- Toilet Paper
- Paper Towel
- Hand Sanitizer
- Air Fresheners

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