



Restaurant Cleaning Checklist

Front of House (Dining Area)

Daily Cleaning Tasks

Weekly Cleaning Tasks

Monthly Cleaning Tasks

- Wipe down and sanitize tables and chairs after each use
- Sweep and mop floors
- Clean and polish doors and windows
- Dust light fixtures and ledges
- Empty and clean trash bins and replace liners
- Clean and sanitize toilets and sinks
- Check and refill toilet paper, paper towel dispensers and soap dispensers in restrooms
- Disinfect door handles, railings and high-touch surfaces
- Clean and sanitize salt and pepper shakers and condiment holders
- Vacuum carpets and mats where applicable
- Clean and sanitize floor mats
- Wash linens (tablecloths, napkins)

- Deep clean booths, seat upholstery and booth tracks
- Wash walls, baseboards and vents
- Clean under and around tables and chairs
- Clean and disinfect menus (or sanitize digital menu tools, like tablets)
- Empty and clean under furniture and behind fixtures

- Polish and dust light fixtures and chandeliers
- Check and deep-clean window tracks and blinds
- Inspect and clean any decorative items or art
- Deep clean permanent flooring (strip and wax if needed)



Restaurant Cleaning Checklist

Back of House (Kitchen)

Daily Cleaning Tasks

Weekly Cleaning Tasks

Monthly Cleaning Tasks

- Wash, rinse and sanitize cutting boards and food prep areas
- Clean and sanitize all food contact surfaces
- Sanitize utensils, plates and other cutlery
- Sweep and mop floors with food-safe sanitizing solutions
- Empty and clean trash cans under prep areas
- Clean and sanitize sinks, countertops and splash zones
- Clean and sanitize ice machine surfaces and drains
- Wipe down equipment exteriors
- Check and clean floor drains to prevent clogs and odors
- Clean and degrease cooking equipment (grills, stoves, fryers, ovens)
- Clean food prep equipment such as mixers, slicers and scales

- Deep clean ovens, grills and range hoods
- Clean grease traps or schedule professional cleaning
- Empty and clean storage shelves and racks
- Clean inside refrigerators and freezers; discard expired items
- Wash walls and hard-to-reach surfaces
- Clean and organize food storage areas

- Deep clean equipment interiors
- Inspect and clean ventilation ducts and fans
- Check and tighten shelf fasteners and racks
- Empty and clean ice machine interior with sanitizer
- Sanitize behind and under all major appliances



Restaurant Cleaning Checklist

Bar

Daily Cleaning Tasks

Weekly Cleaning Tasks

Monthly Cleaning Tasks

- Sanitize soda guns, handles and bar rails
- Clean and sanitize ice machine exterior and dispenser areas
- Wipe down bar counters and seats
- Clean glassware and bar tools
- Empty and clean beer drip trays
- Sanitize sinks and prep areas

- Deep clean behind the bar: shelves, racks and coolers
- Check and clean under bar mats
- Sanitize beverage dispensers
- Clean sticky residue from bar surfaces

- Deep clean refrigerator coils and bottle coolers
- Inspect beer lines and schedule line cleaning if required
- Test and clean water filtration systems
- Organize and sanitize under-bar storage



Restaurant Cleaning Checklist

Equipment

Daily Cleaning Tasks

Weekly Cleaning Tasks

Monthly Cleaning Tasks

- Wipe exterior of all machines (coffee makers, mixers)
- Sanitize food prep equipment after use
- Empty and clean fry baskets and drip trays
- Sanitize control panels and touch screens

- Remove and deep clean fans and blades of mechanical equipment
- Clean the interior of refrigerators and freezers
- Sanitize the interior of dishwashers and waste disposal units

- Professional inspection or servicing of refrigeration units
- Deep clean ventilation systems
- Inspect and clean seals and gaskets on food equipment



Restaurant Cleaning Checklist

Waste Management & Pest Prevention

Daily Cleaning Tasks

Weekly Cleaning Tasks

Monthly Cleaning Tasks

- Empty all trash bins and replace liners
- Clean and sanitize trash bin exteriors
- Tighten lids on outdoor waste receptacles
- Sweep and hose down dumpster areas
- Check pest traps and replace or empty if needed

- Inspect and clean drains to prevent odors and pests
- Deep clean grease and waste spillage around dumpsters
- Check seals around doors to prevent pest entry
- Inspect for signs of pest activity (droppings, damage)

- Review waste management contracts with haulers
- Inspect exterior walls for cracks or holes
- Check pest control devices and schedule professional treatments