



Restaurant Deep Cleaning Checklist

18 Mar 2026

Complete

Score	53 / 55 (96.36%)	Flagged items	2	Actions	2
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Site/Branch

Jollikod Kenai Branch
115 S Willow St, Kenai, AK 99611,
USA
(60.558511899999999,
-151.250467)

Areas Covered Today (Choose all that apply)

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
BOH	FOH	Restrooms	
	Storage	Others	

List other areas covered.

Dish Pit

Audit Type

Scheduled deep clean

Inspector's Name

Keven Wright

Inspection Date

18.03.2026

Flagged items & Actions

2 flagged, 2 actions

Flagged items

2 flagged, 2 actions

Restaurant Deep Cleaning Checklist / Program Scope and Details

Is an owner assigned for each zone (role or team)?

No

Kim, who is responsible for deep cleaning the storage area, is currently on personal time off.

To do | Assignee: SafetyCulture Staff | Priority: Low | Due: 25.03.2026 12:23 PST | Created by: SafetyCulture Staff

Assign a team member to deep clean the storage area.

Assign a team member to take over Kim's deep-cleaning task for the storage area while she is on vacation.

Restaurant Deep Cleaning Checklist / Back-of-House Deep Clean

Are non-food-contact high-touch points cleaned and sanitized (handles, switches, knobs)?

No

The handle of the kitchen's back door has not been cleaned or sanitized yet; it still has grease on it.



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: Low | Due: 25.03.2026 10:58 PST | Created by: SafetyCulture Staff

Clean and sanitize the handle on the kitchen's back door.

Assign a staff member to clean and sanitize the handle on the kitchen's back door.

Other actions

0 actions

Restaurant Deep Cleaning Checklist	2 flagged, 2 actions, 52 / 54 (96.3%)
Program Scope and Details	1 flagged, 1 action, 4 / 5 (80%)
Is each cleaning zone listed in the program (BOH line, dish pit, storage, FOH, restrooms)?	Yes
Is a deep-clean frequency assigned to each zone (daily/weekly/monthly/quarterly or brand standard)?	Yes
Is an owner assigned for each zone (role or team)?	No
Kim, who is responsible for deep cleaning the storage area, is currently on personal time off.	
To do Assignee: SafetyCulture Staff Priority: Low Due: 25.03.2026 12:23 PST Created by: SafetyCulture Staff	
Assign a team member to deep clean the storage area.	
Assign a team member to take over Kim's deep-cleaning task for the storage area while she is on vacation.	
Is the method specified for each task (clean, sanitize, or disinfect)?	Yes
Are the required tools, chemicals, and PPE available for today's scheduled tasks?	Yes
Sanitizer Strength Control	5 / 5 (100%)
Is a sanitizer test device available on-site (test strips or test kit)?	Yes
Are sanitizer test devices in-date?	Yes
Is sanitizer concentration recorded at the time of applicable cleaning tasks?	Yes
Is corrective action recorded when sanitizer strength is out of range?	Yes
Is a re-test result recorded after corrective action?	Yes
Back-of-House Deep Clean	1 flagged, 1 action, 4 / 5 (80%)
Is grease removed from floors, wall bases, and under-equipment areas?	Yes
Are food-contact surfaces cleaned at the required routine frequency during operations (where applicable)?	Yes
The d	

Are non-food-contact high-touch points cleaned and sanitized (handles, switches, knobs)?

No

The handle of the kitchen's back door has not been cleaned or sanitized yet; it still has grease on it.



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: Low | Due: 25.03.2026 10:58 PST | Created by: SafetyCulture Staff

Clean and sanitize the handle on the kitchen's back door.

Assign a staff member to clean and sanitize the handle on the kitchen's back door.

Is the dish pit area deep-cleaned (sinks, drainboards, splash zones)?	Yes
Are BOH waste bins and the surrounding floor area cleaned to remove residues?	Yes
Storage Areas Deep Clean	6 / 6 (100%)
Are shelves and storage surfaces free from spills and buildup?	Yes
Is the product stored off the floor (and per site spacing rules) to allow cleaning access?	Yes
Are expired or damaged items removed from storage and recorded as per site process?	Yes
Are open products protected (sealed/covered) to reduce contamination and pest attraction?	Yes
Are chemicals stored separately from food?	Yes
Are chemicals clearly labeled?	Yes
Front-of-House Guest Areas Deep Clean	5 / 5 (100%)
Are FOH floors and corners free from debris and sticky buildup?	Yes
Are under-furniture areas cleaned to remove debris and food residues?	Yes
Are service stations cleaned inside (drawers, shelves, utensil holders)?	Yes

Are FOH high-touch points cleaned and sanitized (door handles, POS touchpoints, rails)?	Yes
Are any slip/trip hazards corrected immediately (with wet floor signage when needed)?	Yes
Hourly Restroom Standards Check	8 / 8 (100%)
Hourly Restroom Standards Check 1	8 / 8 (100%)

Use this section for hourly restroom checks (or your brand standard). Repeat this section as necessary.

Is the hourly restroom check completed at the required interval?	Yes
Is the check recorded with time and operator name/initials?	Yes
Are fixtures and surfaces visibly clean (toilets/urinals, sinks, counters, mirrors)?	Yes
Is soap supply above the minimum threshold?	Yes
Is paper supply above the minimum threshold?	Yes
Are high-touch points wiped down (handles, locks, dispensers)?	Yes
Are restroom waste bins not overflowing?	Yes
Hourly Log Entry	1 / 1 (100%)
Inspection Time	09:00 PST
Overall Cleanliness Assessment	Pass

Additional Notes/Comments

There is no need to restock, as the current supply is sufficient.

Is a restock task created (if needed)?	N/A
There is no need to restock, as the current supply is sufficient.	
Fire-Risk Deep Clean	5 / 5 (100%)
Is the hood/exhaust inspection and cleaning schedule documented on-site?	Yes
Are hood filters cleaned or replaced at the required	Yes

frequency?	
Is grease buildup controlled around cooking equipment (backsplashes, fryers, under-line)?	Yes
Is the latest third-party hood/exhaust cleaning certificate or label retained on-site (if applicable)?	Yes
Is certificate/label evidence retrievable by date and provider name?	Yes
Pest Prevention Check	5 / 5 (100%)
Are grease and food residues removed from pest-attracting areas (corners, under equipment, waste areas)?	Yes
Is clutter controlled to keep inspection and cleaning access open?	Yes
Are pest signs checked and recorded (droppings, gnaw marks, insects)?	Yes
If pest signs are found, is a report submitted to the pest provider per site process?	Yes
Are external waste areas clean with lids closed and no spills present?	Yes
Escalation, Maintenance Tickets, and SLA Closure	5 / 5 (100%)
When a hazard is found, is a maintenance ticket created with a clear description?	Yes
Does the maintenance ticket include an assigned owner?	Yes
Does the maintenance ticket include a deadline or SLA?	Yes
Is a temporary control applied until repair is completed (if needed)?	Yes
Is repair closure verified and recorded after maintenance completion?	Yes
Records, Retention, and Site-Level Summary	5 / 5 (100%)
Are logs filed by date, site, and area for quick retrieval?	Yes
Are deep-clean, restroom, sanitizer, pest, and maintenance records retained per policy?	Yes

Is a weekly or monthly compliance summary produced for management review?	Yes
Are repeat issues recorded for preventive action follow-up?	Yes
Is management review documented when required?	Yes

Overall Compliance Assessment

Compliant

The inspection remains compliant, but minor activities still need attention. Please refer to the additional notes/comments for details on these activities.

Additional Notes/Comments

- Assign a team member to take over Kim's responsibilities for deep cleaning the storage area.
- Clean and sanitize the handle of the kitchen's back door.

Inspector's signature

Keven Wright

Keven Wright
18.03.2026 12:28 PST

Manager's/Supervisor's signature (if applicable)

Dior Sparrow

Dior Sparrow
18.03.2026 12:29 PST

Media summary



Photo 1