

Back-of-House Restaurant Cleaning Checklist

Daily

- Ensure all food is stored in air-tight containers using the FIFO (First In, First Out) method
- Food containers should be at least 6" off the floor and 12" from the walls
- Confirm the fridge and freezers are set at the right temperature
- Wipe down splatters and food debris from all surfaces
- Thoroughly clean grills, griddles, ranges, flattops, and fryers, including underneath the equipment
- Replace foil lining on top of ranges, grills, and flattops
- Clean all other equipment, such as coffee makers, microwaves, toasters, and meat slicers
- Use sanitizing chemicals to disinfect all prep surfaces
- Clean and sanitize beverage dispenser heads and soda gun tips
- Wash utensils, smallwares, flatware, and glassware, letting them air dry overnight
- Clean all sinks
- Launder rags, towels, aprons, and uniforms
- Refill soap dispensers and replace empty paper towel rolls
- Sweep and clean walk-in refrigerators and storage areas
- Remove trash and recycling
- Disinfect the waste disposal area and clean trash cans
- Sweep and mop floors using cleaning products. Ensure there is no stagnant water left behind.

Weekly

- Thoroughly clean ovens, including the walls, door, and racks
- Remove any built-up lime scale from sinks and faucets

- Perform a deep cleaning of the fryer
- Sanitize the walk-in refrigerators and freezers
- Clean any anti-fatigue mats
- Use drain cleaner to clean floor drains

Monthly

- Clean the area behind the hot line to prevent clogs
- Run cleaning and sanitizing chemicals through coffee or espresso machines to remove built-up grime
- Deep clean and sanitize the ice machine (at least every 6 months)
- Sanitize the freezer and clean the refrigerator coils to remove dust
- Empty grease traps
- Clean walls and ceiling to remove any grease buildup
- Clean vent hoods (at least every few months)
- Replace any pest traps

Front-of-House Restaurant Cleaning Checklist

Daily

- Wipe down walls as needed
- Sanitize all tables
- Inspect and clean condiments and salt and pepper shakers
- Wipe down all counters
- Clean seats and benches
- Inspect the servers' stations for crumbs and splashes
- Launder cloth napkins, microfiber cloths, tablecloths, and staff aprons
- Vacuum carpets
- Remove trash and recycling
- Clean the interior and exterior of trash and recycling bins
- Sweep and mop floors, leaving no stagnant water behind
- Sanitize all surfaces in restrooms
- Disinfect toilets
- Wipe down bathroom sinks
- Empty feminine hygiene product bags
- Remove bathroom trash
- Sweep and mop restroom floors

Weekly

- Clean and wipe down light fixtures
- Wash windows and glass doors
- Sanitize door handles

Monthly

- Remove dust from decorations and wall art
- Inspect the ceiling for cobwebs and remove them
- Clean the walls and baseboards