Restaurant Housekeeping
Cleaning Checklist

Dining Areas	✓
Wipe and sanitize tables & chairs	
Clean menus (if reusable)	
Sweep and mop floors	
Clean glass doors & windows	
Empty trash bins & replace liners	
Sanitize high-touch areas	
Clean condiment bottles/holders	
Arrange tables and seating	

Kitchen	✓
Clean and sanitize food prep surfaces	
Wash dishes, utensils, and equipment	
Clean stovetops, grills, and ovens	
Wipe down refrigerators	
Sweep and mop kitchen floors	
Empty kitchen trash bins	
Clean sinks and drains	
Store food properly	

Bathroom	✓
Clean and disinfect toilets	
Clean sinks & mirrors	
Refill soap, tissue, paper towels	
Empty trash bins	
Mop floors with disinfectant	
Check odor control	

Supplies Check	✓
Cleaning chemicals stocked	
Paper towels & tissues stocked	
Trash bags available	
Sanitizer available	

Bar Station	✓
Clean coffee machines	
Wipe counters and bar tops	
Clean glassware	
Restock cups, straws, napkins	
Empty trash bins	