Store and restaurant cleaning: what we clean

Use it on the walkthrough and write your opening time at the top.

Business _____ **Address** _____

Walked by _____ **Date** _____

Store front of house

- [ ] Sales floor
- [ ] Fitting rooms
- [ ] Checkout counters and lanes
- [ ] Entrance glass

Restaurant front of house

- [ ] Dining room tables and touch points wiped
- [ ] Host stand
- [ ] Public restrooms
- [ ] Entry and its floor
- [ ] Floors cleaned last

Restaurant kitchen

- [ ] Cook line and equipment fronts degreased
- [ ] Prep tables and sinks scrubbed
- [ ] Walk-in shelves and floors wiped
- [ ] Kitchen floors and drains before the morning crew

Back of house

- [ ] Back-of-house offices
- [ ] Staff restrooms
- [ ] Break areas

Floors

- [ ] Entrance floors on a regular floor care cycle
- [ ] Scrubbing and burnishing for busy entries
- [ ] Carpet extraction for carpeted dining areas

Timing and extras

- [ ] Early-morning visit for a ten o'clock opening
- [ ] Overnight visit after a late close
- [ ] After-hours visit when the shopping center is quiet
- [ ] Finish time agreed at the walkthrough
- [ ] Day porter for weekend restroom checks and restocking
- [ ] Window cleaning added if wanted

Notes