Restaurant: what we clean after close

At close, walk the room and kitchen with your manager and tick each station.

Restaurant _____ **Address** _____

Walked by _____ **Date** _____

Dining room and entry

- [ ] Tabletops and table bases
- [ ] Chairs and booth seats
- [ ] Host stand
- [ ] Condiment stations
- [ ] Window ledges
- [ ] Floor under every table, chair legs included
- [ ] Guest-area waste cleared
- [ ] Entry doors and glass

Guest and staff restrooms

- [ ] Sanitized every visit
- [ ] Soap, paper towels and liners topped up
- [ ] Supplies we bring or your own stock
- [ ] Porter rounds through long dinner services

Kitchen

- [ ] Cook line degreased from the backsplash down
- [ ] Prep tables and cutting boards cleaned and sanitized
- [ ] Range, fryer and reach-in fronts and handles
- [ ] Floor scrubbed with degreaser into corners and under equipment
- [ ] Floor drains cleared and flushed

Walk-in coolers, on rotation

- [ ] Shelves wiped
- [ ] Door gaskets and handles
- [ ] Product moved aside and put back in order

Floor care

- [ ] Hard dining floors scrubbed to lift the grease film
- [ ] Recoat or burnish where the floor allows
- [ ] Carpeted dining rooms and lounges extracted on their own interval
- [ ] Food spots treated between extractions
- [ ] Treated floors given the night to dry or cure

One-time visits

- [ ] Reset before a reopening
- [ ] Reset before a special event

Notes