## **Restaurant Cleaning Checklist**



Administrative Areas		
Door Handles Light Switches	Desks Chairs	Electronics (computers, phones, etc.)  Trash & Recycling Receptacles
Back of House - Kito	chen/Prep Area	
Door Handles Light Switches Telephone Utensils	Sinks & Fixtures  Buckets & Bucket Handles  Cleaning Equipment	Dispensers (soap, sanitizer, paper towels)  Food Contact Surfaces  Trash & Recycling Receptacles
Front of House - Dining Area		
Door Handles Light Switches Table Tops Chairs & Booths Bars & Bar Areas	Buffet & Sneeze Guards Cabinet Handles Menus Coffee Pots Serving Trays	Dispensers (napkins, utensils, condiments, etc.) Payment Terminals, Registers, Tablets Handrails
Entryway Areas		
Door Handles Light Switches	Chairs & Benches Hostess Stands	Electronics (computers, tablets, etc.)  Telephones
<b>Public Restrooms</b>		
Door Handles Light Switches Faucet	Paper Towel Holders  Stall & Stall Handle  Changing Stations	Dispensers (soap, toilet paper, etc.) Toilets & Urinals (handle, seat, etc.) Trash & Recycling Receptacles