



Restaurant Cleaning Checklist



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The #1 Operations Management Platform

The template provided here has been created as a general guide by Operandio and may need to be adapted to cover all regulatory requirements for your business.

We recommend consulting your local and industry authorities for clarification and assistance with your specific record-keeping requirements.

Restaurant Cleaning Checklist



Completed By:

Signature:

Date:

Done	Restaurant Cleaning Checklist
	Restock Beverages
	Clean Range Hoods
	Empty and Clean Refrigerators and Freezers
	Wash Dishes and Glassware
	Dust and Wipe Counters
	Sweep and Mop Floor
	Wipe Down Food Prep. Machinery
	Check for Missing Inventory

Notes