

Bakery Department Cleaning Checklist

Printable bakery cleaning checklist for flour dust, sugar residue, crumbs, counters, floors, display areas and back-of-house cleaning.

Best for: grocery bakery departments, food retail bakeries and store cleaning managers.

Service areas: Chilliwack, Sardis, Vedder Crossing, Garrison Crossing, Promontory, Yarrow, Greendale, Rosedale, Fairfield Island, Cultus Lake, Abbotsford, Hope and the Fraser Valley.

Daily Bakery Cleaning

Done	Task	Notes / Initials
☐	Remove crumbs, packaging, flour dust and loose debris from floors.	
☐	Clean customer-facing display areas and touchpoints.	
☐	Wipe counters, handles, display edges and lower surfaces where appropriate.	
☐	Inspect floors for sugar residue, sticky areas and slipping concerns.	
☐	Clean mats and floor areas behind or near bakery counters.	
☐	Empty garbage and clean surrounding floor area.	
☐	Check staff work paths and department entrances for residue.	
☐	Document recurring floor, dust or sticky buildup concerns.	

Weekly Bakery Cleaning

Done	Task	Notes / Initials
☐	Detail clean floor edges, corners and under accessible equipment.	
☐	Inspect walls, ledges and low surfaces for flour dust buildup.	
☐	Machine scrub or deep clean department floor where needed.	
☐	Review cleaning tools and avoid spreading bakery residue to other zones.	
☐	Schedule deeper cleaning if flour dust or sticky residue remains.	

Store:

Date:

Manager:

Signature:

Location:

Next Review:

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