

Greasy Kitchen Floor Cleaning Checklist

Printable checklist for greasy commercial kitchen floors, fryer areas, grout lines, dishwashing zones and degreasing routines.

Best for: commercial kitchen floor cleaning, restaurant grease removal, floor scrubbing and degreasing.

Service Areas: Hope, Chilliwack, Abbotsford, Mission, Maple Ridge, Langley, Surrey, Delta, Vancouver, Burnaby, Coquitlam and surrounding British Columbia communities.

Before Cleaning

Done	Task	Notes / Initials
☐	Remove food debris, packaging, loose soil and dry particles from the floor.	
☐	Move accessible mats, garbage bins and small equipment where safe.	
☐	Identify high-grease zones: fryers, grills, prep stations, dishwashing and back exits.	
☐	Place wet floor signs and manage staff traffic around cleaning areas.	
☐	Confirm the cleaner/degreaser is appropriate for the floor type.	

Degreasing and Scrubbing

Done	Task	Notes / Initials
☐	Apply the correct degreaser or cleaner at proper dilution.	
☐	Allow safe dwell time so grease can loosen.	
☐	Scrub floor surfaces, grout lines, corners and edges.	
☐	Focus on areas around fryers, grills, dish pits and prep zones.	
☐	Remove dirty cleaning solution instead of spreading it around.	
☐	Rinse the floor where cleaner residue remains.	
☐	Dry the floor and inspect for slippery or sticky residue.	

After Cleaning

Done	Task	Notes / Initials
☐	Check if grease smell or slickness remains.	
☐	Inspect grout lines for dark residue.	
☐	Clean or replace greasy mats.	

Done	Task	Notes / Initials
■	Document areas that need machine scrubbing or professional cleaning.	
■	Schedule recurring deep cleaning if grease returns quickly.	

Date:**Location:****Supervisor:****Signature:**

Need professional restaurant cleaning? Call CBF Canada at 604-375-7895 or visit <https://www.cbfcanda.com/why-restaurant-floors-are-slippery-sticky-greasy/>