

Grocery Store Manager Inspection Checklist

Printable manager inspection form for grocery cleaning quality, store appearance, floor safety, washrooms and back-of-house issues.

Best for: store managers, operations managers, franchisees and grocery department supervisors.

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

Customer-Facing Inspection

Done	Task	Notes / Initials
☐	Entrance and vestibule are clean, dry and presentable.	
☐	Shopping carts, baskets and customer touchpoints look clean.	
☐	Aisles are free from spills, sticky residue and visible debris.	
☐	Checkout lanes are clean and floor paths are safe.	
☐	Produce, bakery, deli, meat, seafood, dairy and frozen aisles are presentable.	
☐	Glass, doors and customer service areas are free from visible fingerprints.	
☐	Garbage bins are not overflowing and surrounding floors are clean.	

Floor and Safety Inspection

Done	Task	Notes / Initials
☐	No visible slip hazards in entrance, produce, freezer or wet areas.	
☐	Floors are not sticky, greasy, dull or heavily scuffed.	
☐	Mats are clean, positioned correctly and not saturated.	
☐	Grout, floor edges and corners do not show heavy buildup.	
☐	Floor maintenance issues have been recorded and assigned.	

Back-of-House Inspection

Done	Task	Notes / Initials
☐	Receiving area floor is clean and clear of packaging debris.	
☐	Staff room is clean, stocked and presentable.	
☐	Garbage area is clean and not creating odor issues.	

Done	Task	Notes / Initials
☐	Storage rooms are free of residue, spills and excessive dust.	
☐	Cleaning tools are clean and stored properly.	

Store:

Date:

Manager:

Signature:

Location:

Next Review:

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