

Grocery Store Washroom Inspection Checklist

Printable washroom inspection sheet for grocery stores, supermarkets, staff washrooms and customer-facing restrooms.

Best for: customer washrooms, staff washrooms, odor control, restocking and janitorial inspections.

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

Fixture and Surface Inspection

Done	Task	Notes / Initials
☐	Clean toilets, urinals, sinks, counters and faucets.	
☐	Clean mirrors, partitions, doors, handles and dispensers.	
☐	Check for visible stains, residue, leaks or maintenance concerns.	
☐	Wipe high-touch surfaces including switches, locks and push plates.	
☐	Confirm fixtures look and smell clean before peak customer hours.	

Floor and Odor Inspection

Done	Task	Notes / Initials
☐	Sweep and mop washroom floors with clean water and appropriate cleaner.	
☐	Detail corners, edges, grout lines and areas around fixtures.	
☐	Check floor drains and odor sources where applicable.	
☐	Empty garbage and clean surrounding floor area.	
☐	Do not use dirty mop water from food or floor zones.	

Supplies and Presentation

Done	Task	Notes / Initials
☐	Restock toilet paper, soap, paper towels and sanitizer where applicable.	
☐	Confirm dispensers work properly.	
☐	Check signage, garbage liners and overall presentation.	
☐	Record recurring odor, floor or restocking issues.	

Store:	_____	Date:	_____
Manager:	_____	Signature:	_____
Location:	_____	Next Review:	_____

Need professional grocery store cleaning? Call CBF Canada at 604-375-7895 or visit <https://www.cbfcanada.com/chilliwack-grocery-store-cleaning/>