

Meat Department Cleaning Checklist

Printable checklist for meat department customer areas, floor moisture, odor concerns, traffic paths, garbage and department cleaning review.

Best for: grocery meat departments, seafood-adjacent areas, moisture-prone floors and manager inspections.

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

Daily Meat Department Review

Done	Task	Notes / Initials
☐	Inspect customer-facing floor paths for moisture, residue or slip concerns.	
☐	Clean visible spills immediately and place wet floor signs when needed.	
☐	Clean customer-facing touchpoints, counters and display-area surroundings where appropriate.	
☐	Check floor edges, corners and department entrances for buildup.	
☐	Empty garbage and clean surrounding floor area.	
☐	Inspect mats and staff traffic paths for residue or moisture.	
☐	Check for odors around department floor areas and garbage points.	
☐	Document repeated issues for professional cleaning review.	

Weekly Meat Department Cleaning Review

Done	Task	Notes / Initials
☐	Detail clean floor edges, corners and department traffic paths.	
☐	Inspect grout, floor finish and floor drains where applicable.	
☐	Review back-of-house path from department to receiving/storage.	
☐	Machine scrub floors if daily cleaning is not removing residue.	
☐	Review odor-control and garbage-area cleaning with management.	

Store:

Date:

Manager:

Signature:

Location:

Next Review:

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