

Produce Department Cleaning Checklist

Printable produce department checklist for floor moisture, food residue, displays, entrances, customer areas and cleaning consistency.

Best for: produce departments, fresh food areas, moisture-prone floors and grocery store managers.

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

Daily Produce Cleaning

Done	Task	Notes / Initials
☐	Remove dropped produce, leaves, packaging and visible food debris.	
☐	Clean spills and moisture from customer traffic paths immediately.	
☐	Inspect floor near misting displays and refrigerated produce areas.	
☐	Clean display edges, customer-facing touchpoints and lower surfaces where appropriate.	
☐	Inspect floor mats, corners and aisle ends for moisture or residue.	
☐	Empty department garbage and clean surrounding floor if needed.	
☐	Check for odors, sticky residue or slipping concerns.	
☐	Report repeated moisture or floor safety issues to management.	

Weekly Produce Cleaning

Done	Task	Notes / Initials
☐	Detail clean floor edges, corners and under accessible fixtures.	
☐	Inspect grout or floor finish wear in produce department paths.	
☐	Clean receiving path from produce back room to sales floor.	
☐	Review moisture tracking patterns and adjust cleaning frequency.	
☐	Schedule floor scrubbing if residue remains after daily cleaning.	

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/>