

# Restaurant Daily / Closing Cleaning Checklist

Printable daily checklist for restaurants, cafes, bakeries, bars, commercial kitchens and food service businesses.

**Best for:** daily cleaning, closing routines, staff accountability, dining rooms, kitchens, washrooms and entrances.

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

## Front of House - Daily / Closing

| Done                     | Task                                                                   | Notes / Initials |
|--------------------------|------------------------------------------------------------------------|------------------|
| <input type="checkbox"/> | Sweep and mop dining room floors; check for sticky or greasy areas.    |                  |
| <input type="checkbox"/> | Clean entrance mats, lobby area, host stand and high-traffic pathways. |                  |
| <input type="checkbox"/> | Wipe tables, chairs, booths, counters, menus and customer touchpoints. |                  |
| <input type="checkbox"/> | Spot clean glass doors, interior windows and visible fingerprints.     |                  |
| <input type="checkbox"/> | Clean condiment stations, service counters and waiting areas.          |                  |
| <input type="checkbox"/> | Empty garbage and recycling; wipe exterior of bins if needed.          |                  |
| <input type="checkbox"/> | Check for food spills, drink spills, grease tracking and slip hazards. |                  |
| <input type="checkbox"/> | Confirm wet floor signs are used where floors are still drying.        |                  |

## Kitchen and Back of House - Daily / Closing

| Done                     | Task                                                                 | Notes / Initials |
|--------------------------|----------------------------------------------------------------------|------------------|
| <input type="checkbox"/> | Remove food debris before wet cleaning floors.                       |                  |
| <input type="checkbox"/> | Degrease around fryers, grills, prep areas and dishwashing zones.    |                  |
| <input type="checkbox"/> | Scrub floor edges, corners and under accessible equipment.           |                  |
| <input type="checkbox"/> | Clean floor drains and surrounding areas where safe and appropriate. |                  |
| <input type="checkbox"/> | Wipe prep surfaces, splash zones and lower wall areas where needed.  |                  |
| <input type="checkbox"/> | Rinse chemical residue when needed; do not leave floors sticky.      |                  |
| <input type="checkbox"/> | Dry wet areas and place wet floor signs until safe.                  |                  |
| <input type="checkbox"/> | Separate cleaning tools for kitchen, dining and washroom areas.      |                  |

## Washrooms - Daily / Closing

| Done | Task                                                                | Notes / Initials |
|------|---------------------------------------------------------------------|------------------|
| ■    | Clean and disinfect toilets, urinals, sinks, counters and fixtures. |                  |
| ■    | Sweep and mop washroom floors; check corners and grout lines.       |                  |
| ■    | Empty washroom garbage and replace liners.                          |                  |
| ■    | Restock toilet paper, soap and paper towels.                        |                  |
| ■    | Clean mirrors, partitions, handles and high-touch surfaces.         |                  |
| ■    | Check for odor, leaks, clogged drains or visible buildup.           |                  |

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

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