

Restaurant Floor Maintenance Log

Printable log sheet for tracking restaurant floor cleaning, degreasing, scrubbing, grout cleaning, slip concerns and maintenance actions.

Best for: floor maintenance tracking, slippery floor prevention, cleaning accountability and recurring floor care planning.

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

Floor Maintenance Log - Use One Line Per Cleaning

Done	Task	Notes / Initials
☐	Date / time of cleaning completed.	
☐	Area cleaned: kitchen, dining room, bar, washroom, entrance, garbage area or hallway.	
☐	Problem observed: slippery, sticky, greasy, dark grout, odor, moisture or residue.	
☐	Cleaning method used: mop, degrease, scrub, rinse, dry, machine scrub or professional cleaning.	
☐	Cleaner used and dilution checked.	
☐	Floor dried and wet floor signs used.	
☐	Follow-up needed: yes or no.	
☐	Manager or supervisor initials.	

When to Escalate to Professional Cleaning

Done	Task	Notes / Initials
☐	Floor remains slippery after routine cleaning.	
☐	Floor remains sticky after rinsing and drying.	
☐	Grease buildup returns quickly.	
☐	Grout lines remain dark or smelly.	
☐	Restaurant odor appears connected to floors or garbage areas.	
☐	Staff cleaning time is increasing but results are not improving.	
☐	Customer-facing floors look dull, dirty or unsafe.	

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/>