

Restaurant Floor Safety Inspection Checklist

Printable inspection sheet for slippery, sticky or greasy restaurant floors and commercial kitchen slip concerns.

Best for: restaurant floor safety, kitchen slip hazards, sticky floors, greasy floors and wet entrance areas.

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

Floor Safety Inspection

Done	Task	Notes / Initials
☐	Check kitchen floors for grease film near fryers, grills and prep areas.	
☐	Check dining room floors for sticky residue or drink spills.	
☐	Check grout lines for dark buildup, grease or trapped soil.	
☐	Check walk-in cooler and freezer entrances for moisture tracking.	
☐	Check dishwashing areas for water pooling and residue.	
☐	Check entrances for rain, snow, salt, dirt or wet mats.	
☐	Check bar areas and server pathways for spills or sticky areas.	
☐	Confirm floors are dry after cleaning and warning signs are used when needed.	

Corrective Action

Done	Task	Notes / Initials
☐	Degrease and scrub greasy zones.	
☐	Rinse cleaner residue if floor feels sticky or slippery.	
☐	Schedule tile and grout cleaning if grout remains dark after mopping.	
☐	Replace or clean floor mats if they hold moisture, grease or odor.	
☐	Increase cleaning frequency in high-traffic or high-grease areas.	
☐	Call CBF Canada if the floor stays slippery, sticky, greasy or smelly after routine cleaning.	

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/>