

Restaurant Garbage Area Cleaning Checklist

Printable cleaning checklist for restaurant garbage rooms, bin areas, loading zones, back exits and odor control.

Best for: garbage odor, back-of-house cleaning, loading areas, grease residue and restaurant waste zones.

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

Garbage Area Inspection

Done	Task	Notes / Initials
☐	Check garbage room or bin area for liquid leaks, food spills and grease residue.	
☐	Inspect floors, walls, corners, doors and handles for buildup.	
☐	Check for odor near bins, drains, mats and loading zones.	
☐	Confirm garbage is removed according to schedule.	
☐	Check for pests, standing water or blocked access.	

Cleaning Tasks

Done	Task	Notes / Initials
☐	Remove loose debris and waste from the area.	
☐	Clean floors, corners and edges around bins.	
☐	Degrease areas with oil, food residue or sticky buildup.	
☐	Clean door handles, walls, push plates and touchpoints.	
☐	Clean or replace mats that hold food liquid or odor.	
☐	Pressure wash exterior areas where safe and appropriate.	
☐	Dry the area and document maintenance concerns.	

Date: _____

Location: _____

Supervisor: _____

Signature: _____

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