

Restaurant Manager Cleaning Audit Sheet

Printable manager audit sheet for restaurant cleaning quality, staff accountability, floor safety, odor control and recurring cleaning issues.

Best for: restaurant managers, franchise operators, shift supervisors and cleaning quality reviews.

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

Manager Cleaning Audit

Done	Task	Notes / Initials
☐	Dining room floors are clean, dry and free of sticky residue.	
☐	Kitchen floors are clean and free of visible grease film.	
☐	Grout lines are not dark, greasy or holding odor.	
☐	Washrooms are stocked, clean and free of persistent odor.	
☐	Garbage areas are clean and not causing odor issues.	
☐	Entrance mats are clean, dry and positioned correctly.	
☐	High-touch surfaces are cleaned and presentable.	
☐	Staff used appropriate cleaning tools and separate zones where needed.	
☐	Cleaning issues were documented and assigned for correction.	
☐	Professional cleaning is scheduled if problems keep returning.	

Scoring Notes

Done	Task	Notes / Initials
☐	Rate each area from 1 to 5 in the notes column.	
☐	1 = needs urgent attention; 3 = acceptable but needs improvement; 5 = excellent.	
☐	Use this audit weekly or monthly to identify patterns.	
☐	Recurring low scores may indicate the need for deep cleaning, floor scrubbing, tile and grout cleaning or improved procedures.	

Date:

Location:

Supervisor:

Signature:

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