

Restaurant Odor Source Inspection Checklist

Printable inspection checklist for grease smells, floor odors, washroom odors, garbage areas, drains and hidden restaurant odor sources.

Best for: restaurants that smell bad after cleaning, grease odor, drain smell, dirty grout odor and garbage room odor.

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

Find the Odor Source

Done	Task	Notes / Initials
☐	Identify where the smell is strongest: kitchen, dining room, washrooms, garbage area or entrance.	
☐	Check floors and grout for grease, dirty mop water, residue or damp areas.	
☐	Check drains for buildup, stagnant water, food particles or grease odor.	
☐	Check garbage rooms, bins, loading areas and back exits.	
☐	Check floor mats, upholstery, carpets and fabric seating for trapped odor.	
☐	Check washrooms for floor, grout, fixture, partition or drain odor.	
☐	Check under and around accessible equipment where food residue may collect.	

Remove the Source

Done	Task	Notes / Initials
☐	Deep clean floors and grout lines in odor-prone areas.	
☐	Degrease kitchen floors and high-grease zones.	
☐	Clean garbage area floors, walls, corners and bin locations.	
☐	Clean washroom fixtures, drains, floors and touchpoints.	
☐	Wash, replace or remove mats that hold moisture or odor.	
☐	Use separate cleaning tools for washrooms, kitchen and dining areas.	
☐	Schedule professional cleaning if odor returns 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-restaurants-smell-bad/>