

# Restaurant Washroom Cleaning Inspection Checklist

Printable washroom inspection checklist for restaurants, cafes, bars, food service spaces and commercial facilities.

**Best for:** washroom odor, customer experience, daily janitorial cleaning and restaurant inspection routines.

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

## Fixtures and Surfaces

| Done                     | Task                                                                | Notes / Initials |
|--------------------------|---------------------------------------------------------------------|------------------|
| <input type="checkbox"/> | Clean and disinfect toilets, urinals, sinks, counters and faucets.  |                  |
| <input type="checkbox"/> | Clean mirrors, dispensers, partitions, doors and handles.           |                  |
| <input type="checkbox"/> | Wipe high-touch surfaces including switches, locks and push plates. |                  |
| <input type="checkbox"/> | Remove visible stains, splashes and residue from fixtures.          |                  |
| <input type="checkbox"/> | Check for leaks, clogs, slow drains and maintenance issues.         |                  |

## Floors, Grout and Odor Control

| Done                     | Task                                                                 | Notes / Initials |
|--------------------------|----------------------------------------------------------------------|------------------|
| <input type="checkbox"/> | Sweep and mop floors using clean water and appropriate cleaner.      |                  |
| <input type="checkbox"/> | Detail clean corners, edges, grout lines and around toilets/urinals. |                  |
| <input type="checkbox"/> | Check floor drains for odor or buildup.                              |                  |
| <input type="checkbox"/> | Do not use dirty mop water from kitchen or dining areas.             |                  |
| <input type="checkbox"/> | Empty garbage and replace liners.                                    |                  |
| <input type="checkbox"/> | Inspect for persistent odor after cleaning.                          |                  |

## Supplies and Presentation

| Done                     | Task                                                                          | Notes / Initials |
|--------------------------|-------------------------------------------------------------------------------|------------------|
| <input type="checkbox"/> | Restock toilet paper, soap, paper towels and hand sanitizer where applicable. |                  |
| <input type="checkbox"/> | Check dispensers for proper operation.                                        |                  |
| <input type="checkbox"/> | Clean entrance door and visible customer-facing areas.                        |                  |

| Done                     | Task                                                           | Notes / Initials |
|--------------------------|----------------------------------------------------------------|------------------|
| <input type="checkbox"/> | Confirm washroom looks, smells and feels clean before service. |                  |

Date:

\_\_\_\_\_

Location:

\_\_\_\_\_

Supervisor:

\_\_\_\_\_

Signature:

\_\_\_\_\_

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