

Restaurant Weekly Deep Cleaning Checklist

Printable weekly checklist for restaurant deep cleaning, grease buildup, grout cleaning, odor control and back-of-house maintenance.

Best for: weekly restaurant cleaning, kitchens, dining rooms, garbage areas, grout, mats and recurring odor control.

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

Weekly Kitchen Deep Cleaning

Done	Task	Notes / Initials
☐	Machine scrub or detail scrub high-traffic kitchen floors.	
☐	Deep clean behind and around fryers, grills, prep tables and dishwashing areas.	
☐	Detail clean grout lines in greasy, dark or sticky floor areas.	
☐	Clean wall splash zones near cooking and dishwashing areas.	
☐	Clean baseboards, wall edges, door frames and lower wall areas.	
☐	Inspect drains for buildup, odor, grease and food residue.	
☐	Wash or replace greasy or wet floor mats where needed.	
☐	Review recurring grease zones and adjust cleaning schedule.	

Weekly Front-of-House Deep Cleaning

Done	Task	Notes / Initials
☐	Detail clean dining room floors, corners, edges and under furniture.	
☐	Clean chair legs, booth bases, table bases and lower wall areas.	
☐	Clean entrance glass, vestibule, mats and weather tracking zones.	
☐	Inspect tile, grout, VCT, vinyl or stone flooring for dullness or residue.	
☐	Clean waiting areas, host stands and customer touchpoints.	
☐	Check for odor sources near carpets, upholstery or entrance mats.	

Weekly Back-of-House and Garbage Area Cleaning

Done	Task	Notes / Initials
☐	Clean garbage room floors, bin areas and loading zones.	

Done	Task	Notes / Initials
■	Degrease floor areas near waste storage where needed.	
■	Clean staff areas, storage areas and traffic paths.	
■	Inspect for pests, spills, standing water and odor sources.	
■	Clean and dry mats, corners and edges where residue collects.	
■	Document recurring issues for manager follow-up.	

Date:**Location:****Supervisor:****Signature:**

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