Restaurant dining room cleaning: what we clean

Walk the front of house with your manager after close and tick off each area below.

Restaurant _____ **Address** _____

Walked by _____ **Date** _____

Front door and host stand

- ☐ Handprints cleared from the entrance glass
- ☐ Host stand and public counters wiped
- ☐ Entry floor swept and mopped
- ☐ Waiting benches and the seating around them

Dining room

- ☐ Table surfaces the crew can reach
- ☐ Chair seats and booth tops
- ☐ Floor beneath and between the tables
- ☐ Crumbs, sticky patches and tracked soil lifted
- ☐ Private dining room before and after events: _____

Public restrooms

- ☐ Fixtures and counters
- ☐ Mirrors
- ☐ Floors
- ☐ Routine waste taken out
- ☐ Paper and soap supplied by us or by you: _____
- ☐ Day porter touch-ups while the dining room is open

Hard floors on a cycle

- ☐ Tile or sealed hard floors scrubbed periodically
- ☐ Tile and grout cleaning where daily mopping leaves soil in the lines

Outside the door

- ☐ Litter picked up on the sidewalk or lot
- ☐ Approach swept
- ☐ Gum removed from the walkway
- ☐ Parking area and entrance pressure washed
- ☐ Patio litter and surfaces, matched to the paving

Before the first visit

- ☐ Closing time: _____
- ☐ First morning shift arrives: _____
- ☐ How the crew gets in after hours: _____
- ☐ Floor types in the dining room: _____
- ☐ Trading days per week: _____

Notes