

Restaurant bathroom cleaning checklist

Daily tasks

- ☐ Refill supplies
- ☐ Empty trash
- ☐ Clean/disinfect surfaces
- ☐ Clean mirrors
- ☐ Scrub toilets/urinals
- ☐ Wipe partitions/walls (as needed)
- ☐ Sweep and mop floors
- ☐ Final check

Weekly tasks

- ☐ Deep clean sinks and drains
- ☐ Scrub tile grout
- ☐ Wipe stall doors and hinges
- ☐ Inspect and tighten fixtures
- ☐ Flush floor drains
- ☐ Odor control refresh

Monthly tasks

- ☐ Clean ceiling vents and upper corners
- ☐ Deep floor scrub or steam mop
- ☐ Reseal grout or touch up caulking
- ☐ Polish metal fixtures
- ☐ Inventory/restock first aid/sanitary items
- ☐ Deep urinal descaling (if applicable)



Save time
on daily tasks

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