

Restaurant Toilet Cleaning Checklist

Prepared by: [Your Name]

Date: [Insert Date]

Introduction

Maintaining cleanliness in the restaurant toilet is essential for hygiene and customer satisfaction. This checklist covers all cleaning tasks for daily maintenance.

General Cleaning Tasks

Daily Tasks

Task	Status
Sweep and mop the floor	<input type="checkbox"/> Completed
Clean and disinfect toilet bowls	<input type="checkbox"/> Completed
Clean and disinfect toilet seats	<input type="checkbox"/> Completed
Clean sinks and faucets	<input type="checkbox"/> Completed
Clean mirrors and shiny surfaces	<input type="checkbox"/> Completed
Empty trash bins	<input type="checkbox"/> Completed

Refill toilet paper, soap, towels	<input type="checkbox"/> Completed
Disinfect door handles and locks	<input type="checkbox"/> Completed
Check for offensive odors	<input type="checkbox"/> Completed
Ensure air fresheners are applied	<input type="checkbox"/> Completed
Remove graffiti or damage	<input type="checkbox"/> Completed

Additional Notes

- Regularly monitor for any hygiene issues.
- Refill supplies frequently to meet customer expectations.
- Check for plumbing or fixture problems