

# 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