## horizontal line**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 | ☐ Completed |
| Clean and disinfect toilet bowls | ☐ Completed |
| Clean and disinfect toilet seats | ☐ Completed |
| Clean sinks and faucets | ☐ Completed |
| Clean mirrors and shiny surfaces | ☐ Completed |
| Empty trash bins | ☐ Completed |
| Refill toilet paper, soap, towels | ☐ Completed |
| Disinfect door handles and locks | ☐ Completed |
| Check for offensive odors | ☐ Completed |
| Ensure air fresheners are applied | ☐ Completed |
| Remove graffiti or damage | ☐ Completed |

### **Additional Notes**

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