[Company name]

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Restaurant deep clean checklist

The full deep clean - extraction, equipment and the places daily cleaning misses.

Date: _____

Area: _____

Checked by: _____

Checks

[ ] Degrease extraction canopy and filters Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Clean ovens, grills and fryers inside and out Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Descale dishwasher and check rinse temperature Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Sanitise walk-in fridge and freezer interiors Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Pull out and clean behind all equipment Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Check for pests - droppings, entry points, traps Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Clean drains and grease traps Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Scrub floors including corners and under shelving Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Clean light fixtures and ventilation grilles Yes **[ ]** No **[ ]** N/A **[ ]**

[ ] Empty and sanitise all waste areas and bins Yes **[ ]** No **[ ]** N/A **[ ]**

Actions required [List any issues found and what was done]

Sign-off

Checked by: _____ **Signature:** _____ **Date:** _____