

Restaurant Toilet Cleaning Checklist

Daily Cleaning Tasks

- Check and Restock Supplies:** Ensure that toilet paper, hand towels, soap, and seat covers are well-stocked at all times.
- Sweep and Mop Floors:** Regularly clean floors to prevent slips and remove any dirt or spills.
- Disinfect Toilets and Urinals:** Thoroughly clean and sanitize all surfaces, paying special attention to high-touch areas.
- Clean and Sanitize Sinks and Countertops:** Wipe down all surfaces to prevent the spread of germs.
- Empty Trash Receptacles:** Replace liners and dispose of trash properly to avoid odors.
- Clean Mirrors:** Ensure mirrors are streak-free and clean.
- Wipe Down Stall Doors, Partitions, and Handles:** Disinfect all high-touch surfaces to maintain a hygienic environment.
- Refill Soap Dispensers and Hand Sanitizers:** Check levels and refill as necessary.

Weekly Cleaning Tasks

- Deep Clean Floors:** Use a disinfectant and scrub to remove any buildup or stains.
- Descale Toilets and Urinals:** Apply descaling solution to eliminate hard water stains and buildup.
- Clean Wall Tiles and Grout:** Scrub tiles and grout to prevent mold and mildew.
- Inspect and Clean Plumbing Fixtures:** Check for leaks or damages and clean around fixtures.

- Clean Light Fixtures and Vents:** Dust and wipe down to improve lighting and air quality.

Monthly Cleaning Tasks

- Deep Clean Walls and Doors:** Wash walls and doors to remove fingerprints and marks.
- Inspect and Treat Drains:** Ensure drains are clear of obstructions and use a drain cleaner to prevent odors.
- Detail Clean Accessory Fixtures:** Thoroughly clean paper towel dispensers, hand dryers, and hooks.
- Check Air Fresheners:** Replace or refill air freshening devices to maintain a pleasant environment.

Quarterly Cleaning Tasks

- Inspect and Service HVAC System:** Check heating, cooling, and ventilation for proper operation.
- Pest Control Inspection:** Schedule inspections to prevent pest infestations.
- Review and Update Cleaning Protocols:** Ensure cleaning standards are up-to-date and staff are properly trained.