

# RESTAURANT COVID-19 CLEANING CHECKLIST

LOGO

**COMPANY NAME**

**Address | Web/Email | Phone Number**

## 5 STEPS TO SANITISE

1. Remove food or debris from surface
2. Wash surface
3. Rinse surface
4. Sanitise with approved sanitising agent
5. Let dry

## FRONT OF HOUSE

**AS OFTEN AS POSSIBLE**

- ☐ All food contact surfaces
- ☐ All areas regularly touched by employees/guests
- ☐ Toilets (Toilets, sinks, paper towel disposal)
- ☐ Door Handles
- ☐ Touch screen registers
- ☐ Drive-Thru Window Ledges
- ☐ Clean every surface such as chairs, tables, bars and booths
- ☐ Delivery vehicle interiors
- ☐ Anything else applicable

## BACK OF HOUSE

**AS OFTEN AS POSSIBLE**

- ☐ All food contact surfaces
- ☐ Non-food contact surfaces (Receiving doors, Phones, Reach-in and Walk-in doors, Areas around sinks)  
Clean and empty bins
- ☐ Put all aprons, rags, and chefs items in the laundry
- ☐ Clean entrance (Glass, Door handles and Frames)