[Company name]

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Restaurant deep clean checklist

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

Date	[Date]
Area	[Kitchen / dining room / bar / all]
Checked by	[Name]

Checks

Check	Yes	No	N/A
Degrease extraction canopy and filters	☐	☐	☐
Clean ovens, grills and fryers inside and out	☐	☐	☐
Descale dishwasher and check rinse temperature	☐	☐	☐
Sanitise walk-in fridge and freezer interiors	☐	☐	☐
Pull out and clean behind all equipment	☐	☐	☐
Check for pests - droppings, entry points, traps	☐	☐	☐
Clean drains and grease traps	☐	☐	☐
Scrub floors including corners and under shelving	☐	☐	☐
Clean light fixtures and ventilation grilles	☐	☐	☐
Empty and sanitise all waste areas and bins	☐	☐	☐

Actions required

[List any issues found and what was done]

Sign-off

Checked by	Signature	Date

[Company name]
