

Front-of-House Sanitization Checklist



- Sanitize** all dining tables and chairs after each seating
- Clean and sanitize** menus, condiment containers, and table caddies daily
- Disinfect** high-touch surfaces (door handles, POS terminals, tablet screens, kiosks) multiple times per day
- Clean and sanitize** restrooms regularly; **restock** soap/paper towels, empty bins
- Sweep, mop, and sanitize** FOH floors and entry-ways at closing
- Sanitize** chairs, benches, booths and high-touch guest seating after service or daily
- Wipe down** host stand, service counters, bar area surfaces with sanitizer
- Ensure** hand-sanitizer station(s) for guests and staff are stocked and functional
- Check** that staff uniforms, aprons, and front-of-house linens are clean and laundered
- Maintain** daily checklist logs for FOH cleaning/sanitizing tasks; **assign** responsibilities



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Back-of-House Sanitization Checklist



- Remove food debris, wash and rinse prep surfaces, then apply sanitizer**
- Wash, rinse, and sanitize cutting boards and utensils between uses**
- Use three-sink method (wash, rinse, sanitize) or commercial dishwasher for dishes, cookware, utensils**
- Wipe down cooking equipment surfaces, hood filters, knobs, handles after use**
- Sweep and mop kitchen floors, clean under equipment, empty trash and recycling**
- Clean and sanitize sinks, change towels/aprons, refill soap and sanitizer dispensers**
- Clean and sanitize walk-in cooler shelves, door handles and interior surfaces**
- Clean and sanitize large equipment exteriors, behind/under appliances, and service areas**
- Label, date, and store leftovers properly; sanitize prep bins and storage containers**
- Keep a documented cleaning schedule (daily/weekly/monthly) for BOH sanitation tasks**



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