

PROFESSIONAL EDITION · 2026 · FOOD STANDARDS CODE ALIGNED

Restaurant Cleaning Checklist

70+ specific tasks aligned with the Food Standards Code Chapter 3 (Standards 3.2.2, 3.2.2A, 3.2.3), the Food Act 2008 (WA), and council Environmental Health expectations. For Perth restaurants, cafés, commercial kitchens. Inspection-ready format.

DAILY · 28 tasks	90-180 min after service	FOH · kitchen · cool rooms · bathrooms · BOH
WEEKLY · 18 tasks	+2-3 hours weekly	Deep kitchen, storage, equipment, FOH
MONTHLY · 14 tasks	+3-5 hours	Exhaust hood, cool room, compliance docs
QUARTERLY · 10 tasks	8-12 hours	Specialist clean, FSP audit, inspection prep

DAILY CLEANING · 28 TASKS 90-180 min after service for typical 80-seat venue

End-of-service cleaning rhythm. Two-step clean + sanitise discipline. Food-safe sanitisers with documented contact times. Allergen-aware equipment separation.

Front-of-House · 6 tasks

- Dining tables and chairs — clean + sanitise, deep clean after service 4 min/table
- Bar surfaces and bar mats — full sanitise, mat lift and clean underneath 12 min
- Host stand, POS terminals, payment surfaces — all touch points sanitised 8 min
- FOH floor sweep and mop — all dining and pathway zones 18 min
- Window sills, ledges, decorative surfaces — dust check and clean 8 min
- Bar back, glass shelves, display zones — clean and organise 10 min

Kitchen Prep & Cooking · 9 tasks

- Prep benches — clean AND sanitise — degrease then food-safe sanitiser, contact time 8 min/bench
- Cooking line — stovetops, ovens, fryers — degrease, hot zones (when cool) 25 min
- Exhaust hood filters — visual check, replace/clean if grease accumulating 8 min
- Cutting boards — colour-coded — sanitise per board, allergen separation maintained 10 min
- Knives, utensils, small equipment — through dishwasher or hand sanitise 12 min
- Slicers, mixers, food processors — full disassembly clean and sanitise 15 min/unit
- Dishpit — sinks, racks, floor — full degrease and sanitise 18 min
- Kitchen floor — degrease and sanitise — including under equipment 25 min
- Bin emptying — kitchen waste streams — segregated waste 8 min



Cool Rooms & Storage · 4 tasks

- | | |
|---|------------------|
| <input type="checkbox"/> Cool room floor and surfaces — clean and sanitise, FIFO check | 12 min/cool room |
| <input type="checkbox"/> Prep fridges and undercounters — surface clean, temperature check | 8 min |
| <input type="checkbox"/> Dry storage — surface clean and rotation check — visible spills, pest evidence | 10 min |
| <input type="checkbox"/> Freezer surface check — frost build-up note, basic cleaning | 6 min |

Customer Bathrooms · 5 tasks

- | | |
|--|--------------|
| <input type="checkbox"/> Toilet bowls, seats, hinges — full disinfection | 4 min/toilet |
| <input type="checkbox"/> Hand wash basins, taps, drains — descale, polish, disinfect | 3 min/basin |
| <input type="checkbox"/> Mirrors, partitions, dispensers — clean and check stocking | 4 min |
| <input type="checkbox"/> Consumables restock — toilet paper, soap, paper towels | 3 min |
| <input type="checkbox"/> Bathroom floor with disinfectant — full coverage | 5 min |

Back-of-House & End-of-Service · 4 tasks

- | | |
|--|--------|
| <input type="checkbox"/> Staff break area — surfaces, kitchen, bins | 8 min |
| <input type="checkbox"/> External bin area — exterior wash, deodorise, pest check | 10 min |
| <input type="checkbox"/> Cleaning equipment service — mops, cloths laundered or replaced | 8 min |
| <input type="checkbox"/> Daily cleaning log signed and filed — Food Safety Program documentation | 4 min |



WEEKLY CLEANING · 18 TASKS

+2-3 hours, scheduled to slowest service days

Build-up zones, equipment deep clean, allergen-aware shared equipment. Most Perth restaurants schedule weekly tasks Mon/Tue when downtime allows deeper attention.

Kitchen Weekly · 7 tasks

- Cooking line — full degrease beyond daily — under burners, behind equipment 45 min
- Oven interiors — manual deep clean (between commercial deep cycles) 30 min/oven
- Refrigeration unit gaskets and seals — clean and inspect for damage 15 min
- Sink trap, dishpit drainage, floor drains — clear, flush, deodorise 18 min
- Wall splashbacks and tile zones around cooking line — degrease grease 25 min
- Equipment surrounds — under, behind, between — comprehensive 35 min
- Allergen-aware deep clean of shared equipment — slicers, mixers, blenders 25 min

Cool Room & Storage Weekly · 4 tasks

- Cool room shelving full clean — remove items, clean shelves, FIFO reorganise 30 min/room
- Cool room floor scrub — beyond daily mop 20 min
- Dry storage shelving — full clean, pest evidence check 25 min
- Walk-in freezer wall and floor inspection — frost management note 15 min

FOH Weekly · 4 tasks

- Dining furniture full underclean — table legs, chair undersides 30 min
- Bar back full clean — including bottles, shelves, fixtures 45 min
- Window cleaning (internal) — full glass restoration 25 min
- Skirting boards and door tracks — accumulated dust and food 20 min

Bathroom & External Weekly · 3 tasks

- Bathroom tile walls and grout — discolouration spot-treatment 18 min
- External seating areas — sweep, wipe, inspect 25 min
- Grease trap exterior and surrounds — clean, inspect, note for service 12 min



MONTHLY CLEANING · 14 TASKS

+3-5 hours monthly

Exhaust hood degreasing, cool room deep, equipment maintenance. Most council EHO findings relate to monthly task gaps — particularly exhaust hood grease accumulation.

Kitchen Exhaust System · 4 tasks

- Exhaust hood filter deep clean (or replacement) — degreaser soak, full restoration 45 min
- Hood interior accessible surfaces — degrease, baffle clean 30 min
- Exhaust ducting accessible sections — surface degrease 25 min
- Make-up air system grilles — clean and inspect 15 min

Cool Room & Equipment Monthly · 4 tasks

- Cool room ceiling and overhead surfaces — accumulated condensation residue 20 min
- Refrigeration condensers (where accessible) — dust accumulation impact 15 min
- Walk-in freezer defrost cycle (where applicable) 90 min
- Equipment bearings, wheels, mechanisms — clean, lubricate where specified 25 min

Air Quality & Ventilation · 3 tasks

- HVAC vent grilles in dining areas — remove, vacuum, wipe 8 min/vent
- Bathroom extractor fans — accumulated dust and grease 6 min/fan
- Kitchen extractor fans (where separate from main hood) 12 min

Compliance Documentation · 3 tasks

- Chemical inventory and SDS file audit — current MSDS for every chemical 12 min
- Pest control evidence review — integration with pest control records 10 min
- Allergen management protocol verification — equipment separation, practices 10 min



QUARTERLY CLEANING · 10 TASKS

8-12 hours per quarter (some specialist contractor)

Specialist exhaust system clean, grease trap pump-out, comprehensive surface restoration. Council inspection prep happens here. Some tasks need specialist contractors (exhaust, grease trap).

Specialist Deep Restoration · 4 tasks

- Full kitchen exhaust system clean (specialist contractor) — fan, ducting, hood 240 min
- Grease trap pump-out (specialist contractor) — full service 60 min
- Cool room full restoration — empty, clean, sanitise, restock 180 min/room
- FOH carpet hot water extraction — commercial extractor 90 min

Comprehensive Surface Restoration · 3 tasks

- Kitchen floor strip and reseal — where coating system permits 180 min
- Bathroom deep restoration — tile, grout, fixtures 90 min
- External glass and frontage restoration 60 min

Documentation & Inspection Prep · 3 tasks

- Quarterly inspection report — written, photographed, delivered to manager 60 min
- Council inspection readiness audit — review records, identify gaps 45 min
- Forward-quarter recommendations — proactive maintenance for compliance 25 min

NEXT STEPS

Use This Checklist Effectively

Three ways Perth property managers use this checklist:

1. Food Safety Program documentation

Integrate this checklist directly into your venues Food Safety Program (FSP). The daily log becomes the cleaning record EHOs review during council inspections. Most Food Offenders List entries relate to documentation gaps — this checklist addresses that directly.

2. Cleaning contractor scope

Use as Annex A to your cleaning contractor agreement. Food-safe specialised cleaners quote consistently against documented scope. Eliminates "we do whatever is needed" ambiguity that causes most service disputes. Specify food-safe sanitisers, contact times, and allergen-aware practices as non-negotiable.

3. Internal staff cleaning rhythm

For venues with in-house closing crews, this checklist provides the operational framework. Daily logs signed by closing crew, manager files for FSP records. Build into staff induction and ongoing training. Reduces variance in cleaning quality across staff turnover.

Restaurant cleaning that survives a council inspection.

Food Standards Code aligned · Two-step clean + sanitise · Food-safe sanitisers · Documented logs that integrate with your FSP · Free site walk-through · IICRC-Trained · ISO compliant

Visit precimaxclean.com.au — Commercial Cleaning Perth · Restaurant Cleaning · Café · Commercial Kitchen

Phone	0412 487 786
Email	info@precimaxclean.com.au
Website	precimaxclean.com.au
Online quote	precimaxclean.com.au/get-a-quote



Scan to revisit this checklist online

This restaurant cleaning checklist aligns with the Food Standards Code Chapter 3 (Standards 3.2.2, 3.2.2A, 3.2.3) and the Food Act 2008 (WA). Specific operations (large-scale commercial kitchens, food manufacturing, ghost kitchens, mobile vendors) may have additional requirements. Always verify your specific compliance obligations with WA Health and your local council EHO.