

Restaurant Bathroom Checklist

Location: _____ Date: _____

Supervisor: _____

Task Description	Time Completed	Employee Signature
Clean and disinfect toilets and urinals		
Wipe down and sanitize sinks and faucets		
Clean mirrors and countertops		
Disinfect stall doors and partitions		
Refill soap dispensers		
Refill paper towel dispensers		
Refill toilet paper rolls		
Mop and disinfect floor		
Empty trash and sanitary bins		
Check for foul odors or plumbing issues		
Restock air fresheners		
Spot clean walls and light switches		