### **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 |  |  |