

# STOP THE BLEED

by Restaurant Profit Systems LLC

## Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

### Goal

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Create a repeatable, auditable daily cleaning system for FOH, BOH, Bar, Dish, and Restrooms. Make it obvious who does what, when, and how managers verify.

### How to Use the Rows

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**Area/Zone** - e.g., FOH, BOH Line, BOH Prep, Bar, Dish, Restrooms, Entry/Patio.

**Duty (specific surface)** - name the exact task and surface (avoid vague items like 'clean kitchen').

**Method / Tools** - chemical & dilution, tool, contact time, order of operations (clean → rinse → sanitize).

**Frequency** - Opening, Mid, Closing, Weekly, or Monthly.

**Assigned Role** - specific position (FOH Closer, Line Cook, Bartender, Dishwasher, etc.).

**Time Window** - a realistic window so it actually happens (e.g., 9:45-10:05 PM).

**Initials / Time** - manager verification on completion.

### Standard Method & Verification

Work clean → dirty; top-down; back-to-front. Post dilution charts and keep test strips near chemical stations.

Use separate mop heads/buckets for restrooms; color-code if possible. Air-dry after sanitizing unless the label says otherwise.

Manager spot-checks, initials, and timestamps the sheet. Anything missed gets reassigned before close.

## **Weekly / Monthly Deep-Cleans**

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Schedule non-dailies: hood filters, drains, walk-in gaskets, ice machine, floor scrub, bar spigots, patio power-wash, delime dish machine, boil & degrease hood filters.

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***Stop the Bleed: Real systems to protect your margins***

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## FOH (Front of House) - Your Location

*Use the directions on page 1. Add rows as needed for your site.*

[illegible]

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## BOH - Line - Your Location

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[illegible]

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## BOH - Prep - Your Location

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[illegible]

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## Bar - Your Location

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[illegible]

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## Dish - Your Location

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[illegible]

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## Restrooms - Your Location

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[illegible]

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## Entry / Patio - Your Location

*Use the directions on page 1. Add rows as needed for your site.*

[illegible]