

STOP THE BLEED

by Restaurant Profit Systems LLC

Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

Goal

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

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

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.

Stop the Bleed: Real systems to protect your margins

STOP THE BLEED

by Restaurant Profit Systems LLC

Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

FOH (Front of House) - Your Location

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

STOP THE BLEED

by Restaurant Profit Systems LLC

Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

BOH - Line - Your Location

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

STOP THE BLEED

by Restaurant Profit Systems LLC

Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

BOH - Prep - Your Location

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

STOP THE BLEED

by Restaurant Profit Systems LLC

Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

Bar - Your Location

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

STOP THE BLEED

by Restaurant Profit Systems LLC

Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

Dish - Your Location

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

STOP THE BLEED

by Restaurant Profit Systems LLC

Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

Restrooms - Your Location

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

STOP THE BLEED

by Restaurant Profit Systems LLC

Cleaning Checklist System

Restaurant Profit Systems - step-by-step

2025-11-01

Entry / Patio - Your Location

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