

Restaurant Exterior Checklist

Walk the property at the end of a busy day and tick each spot that looks clean. Anything left unticked is a spot that slips first.

Restaurant _____ Address _____
 Checked by _____ Date _____

Drive-thru lane

- ☐ Lane walked from the entrance to the exit
- ☐ Stacking area free of oil drips
- ☐ Order point clear of dropped food and spilled drinks
- ☐ Concrete under the pickup window not darkened
- ☐ Curbs free of sticky residue and litter
- ☐ Menu board base and speaker post free of grime

Patio and outdoor seating

- ☐ Ground under every table clean
- ☐ No dark walking paths or rings under tables
- ☐ Concrete around trash cans and condiment stations not tacky
- ☐ Furniture feet clean
- ☐ Planters clean
- ☐ Railings free of stains

Entry and front walk

- ☐ Gum spots on the first few steps counted
- ☐ Threshold and door frames clean
- ☐ Lower door glass free of film
- ☐ Walkway free of spills and tracked-in dirt
- ☐ Waiting area outside the door clean

Walls, awnings and signs

- ☐ Walls near the kitchen exhaust free of greasy film
- ☐ Lower walls along the drive-thru free of splashes and road grime
- ☐ Awnings free of dust and cobwebs
- ☐ Monument sign colors bright
- ☐ Menu board frames clean

Behind the building

- ☐ Concrete outside the kitchen door free of grease
- ☐ Area around grease containers not stained dark
- ☐ Dumpster pad free of food residue and odor
- ☐ Back of the building clean from the lot, lane and next door

Washing schedule

- ☐ Spots that slip first noted
- ☐ Drive-thru, patio, entry, walls and back of house each given a rhythm
- ☐ Back-of-house areas on the tightest rhythm
- ☐ Washing booked after the last order or before the morning rush
- ☐ Drive-thru and entry finished first, ready for opening

Notes
