

Maintenance & Sanitation of Washrooms

Self-Inspection Checklist



- Inspect all customer and staff washrooms before each meal period. _____
- Is your staff properly trained to clean, sanitize and replenish supplies as needed? _____
- Are all required cleaning and sanitizing equipment and chemicals available as required? _____
 - Cleaning with a concentrated multi-purpose bactericidal cleaner / descaler, which will attack bacteria and bad odors, is recommended
 - When diluted, it can also be safely used as a daily cleaner on surfaces found in washrooms including chrome, stainless steel, porcelain and ceramics
- Are all floors, walls, partitions and light fixtures free of visible soil and operating properly? _____
- Are all mirrors visibly clean? _____
- Are all toilets, urinals and hand sinks cleaned *and* sanitized? _____
 - Pay particular attention to the direct areas surrounding: toilets and urinals, especially the floors, as these are the source of bacteria and bad odors
- Are all surfaces that come in contact with hands cleaned *and* sanitized? _____
 - Pay particular attention to handles and door openings
- Is there an adequate supply of hand soap and hand towels in all dispensers and are they properly filled? _____
- Is there a hand washing sign posted above hand sinks? _____
- If hand dryer(s) in use - is it operating properly, cleaned *and* sanitized? _____
- Are all waste receptacles emptied and replaced with clean liners? _____
- Is the washroom free of offensive odors? _____

Date: _____

Required Action:



For assistance contact Surety at: (905) 542-0055 * (800) 291-0019 * info@suretygroup.net * www.suretygroup.net