OpsAuditHub opsaudithub.com	DOC ID: **SAF-0097**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200**	AUDIT FREQUENCY: **Monthly Audit**

Restaurant Deep Cleaning Audit Compliance Checklist

Operational Scope: Establishes a rigorous verification process for deep cleaning commercial kitchen infrastructure to mitigate biological, chemical, and physical hazards. Mandates absolute compliance with food safety and sanitation codes to prevent foodborne illness and workplace slip-and-fall injuries.

MANDATORY PPE:	Heavy-Duty Nitrile or Neoprene Gloves (ANSI/ISEA), Chemical Splash Goggles (ANSI Z87.1), Non-Slip Waterproof Safety Footwear (ASTM F2413), Chemical-Resistant Apron, Disposable Hair/Beard Restraint
PREREQUISITES:	Verify all electrical equipment is powered down and Lockout/Tagout (LOTO) protocols are engaged where applicable. | Ensure chemical dilution stations are calibrated and Material Safety Data Sheets (MSDS) are accessible on-site. | Confirm floor drains are unobstructed and grease interceptors are serviced prior to initiating washdown.

COOKING LINE & VENTILATION HOOD SYSTEMS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Exhaust Hood Filters & Plenum**	Filters and internal plenum free of grease accumulation exceeding 1/16 inch; baffle filters securely locked in place.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Commercial Fryers & Flat-Top Griddles**	Heating elements, grease troughs, and catch drawers completely degreased and sanitized free of carbon buildup.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
3	**Fire Suppression Fusible Links**	No grease coating on fusible links or nozzle covers; certified inspection tags current and unobstructed.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

REFRIGERATION & COLD STORAGE UNITS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Walk-In Cooler/Freezer Gaskets**	Door gaskets pliable, free of mold or mildew, creating an airtight seal without cracking or tearing.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
5	**Evaporator Coils and Drains**	Coils free of dust/debris obstruction; condensate drain lines clear and draining freely into floor sinks with proper air gap.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
6	**Interior Shelving and Floor Junctions**	Stainless steel wire shelving sanitized and free of rust; floor-to-wall cove bases properly sealed and cleaned.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

SANITATION STATIONS, FLOORS & WASTE MANAGEMENT

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Dishwashing Area & Three-Compartment Sink**	Wash, rinse, and sanitize sinks clean, lime-scale free, and chemical concentration dispensing accurately per test strips.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
8	**Floor Surfaces and Trench Drains**	Floors deep scrubbed, free of grease film and slip hazards; drain baskets emptied, cleaned, and secured.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
9	**Dumpster Pad & Waste Receptacles**	Exterior waste areas power-washed, lids closed tightly on all dumpsters, and zero evidence of pest harborage.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

Certified Sanitation Inspector / Lead Operator Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
General Manager / Operations Director Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

COMPLIANCE NOTICE: This document must be archived for a minimum of 12 months in accordance with workplace safety recordkeeping guidelines.