OpsAuditHub opsaudithub.com	DOC ID: **SAF-0096**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200**	AUDIT FREQUENCY: **Daily Pre-Operation & Post-Shift**

Restaurant Deep Cleaning Audit Daily Log Sheet

Operational Scope: Mandatory daily sanitation verification to eliminate cross-contamination hazards and chemical exposure risks across all food preparation zones. Ensures strict adherence to FDA Food Code hygiene standards and maintains auditable sanitation records for public health compliance.

MANDATORY PPE:	Chemical-Resistant Nitrile Gloves, ANSI Z87.1 Splash-Proof Safety Goggles, Heavy-Duty Apron (PVC or Rubber), Non-Slip ASTM F2913 Certified Footwear, Disposable Hairnet / Beard Restraint
PREREQUISITES:	Verify all electrical cooking equipment is powered down and locked out (LOTO) prior to internal degreasing. | Ensure chemical dilution dispensing stations are calibrated and verify availability of Safety Data Sheets (SDS). | Confirm floor drains are clear of major debris and handwashing sinks are fully stocked with soap and sanitizer.

HOT-SIDE & COOKING EQUIPMENT SANITATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Commercial Fryer Vats & Baskets**	Vats drained, boiled out with approved alkaline cleaner, and rinsed free of carbonized grease buildup and chemical residue.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Commercial Exhaust Hood Filters & Plenum**	Filters removed, degreased, and reinstalled securely; plenum inspected to ensure grease accumulation is below the 0.062-inch threshold.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Flat-Top Griddles & Charbroilers**	Surfaces scraped, decarbonized, and coated with food-grade oil; grease collection troughs emptied and sanitized.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

COLD STORAGE & FOOD PREP SURFACES

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Walk-in Cooler / Freezer Interiors**	Floors scrubbed and sanitized, gasket seals inspected for mold/tears, and food products elevated at least 6 inches off the floor.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
5	**Prep Tables & Cutting Boards**	Surfaces cleaned and sanitized with quaternary ammonium solution; high-density plastic cutting boards free of deep scoring or staining.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
6	**Slicers, Mixers & Food Processors**	All removable parts disassembled, washed, sanitized, and stored inverted to air dry; motor housing wiped down.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

DISHWASHING & SANITATION STATIONS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Commercial Dish Machine & Booster Heater**	Wash and rinse water temperatures meet operational minimums (150°F wash, 180°F sanitizing rinse); chemical sanitizer concentration verified via test strips.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
8	**Floor Drains & Grease Traps**	Drain covers cleared of food particulates, flushed with hot water, and treated with approved biological drain maintainer.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
9	**Mop Sink & Chemical Storage Area**	Mops hung upside down to air dry; chemical dispensing bottles clearly labeled in compliance with OSHA Hazard Communication standards.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A

Sanitation Lead / Closing Shift Supervisor Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
General Manager / Executive Chef 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 and local health department regulations.