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	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200**	AUDIT FREQUENCY: **Monthly Audit**

Restaurant Deep Cleaning Audit Inspection Checklist

Operational Scope: This inspection checklist mandates systematic deep cleaning and sanitation verifications across all food preparation, storage, and service areas. The objective is to mitigate biological, chemical, and physical food safety hazards while ensuring absolute compliance with health codes.

MANDATORY PPE:	Heavy-Duty Chemical-Resistant Nitrile Gloves, Non-Slip Waterproof Safety Footwear (ASTM F2413), Chemical Splash Safety Goggles, Disposable Bouffant Cap / Hair Net, Apron / Waterproof Protective Suit
PREREQUISITES:	Verify all commercial equipment is powered down and locked out/tagged out (LOTO) where applicable. | Ensure all food products are properly sealed, labeled, and relocated to secondary safe refrigeration units. | Confirm presence of approved dilution-controlled cleaning chemicals and active Material Safety Data Sheets (MSDS).

HOT-SIDE EQUIPMENT & VENTILATION EXHAUST SYSTEM

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Commercial Exhaust Hoods and Grease Filters**	Filters and internal plenum are entirely free of grease buildup, residue, and blockages; drip cups are emptied and sanitized.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Cooking Ranges, Fryers, and Flat-Top Griddles**	Heating elements, grease traps, and internal cavities are stripped of carbonized food deposits and degreased.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Gas Shut-Off Valves and Interlocks**	Manual gas shut-off valves and fire suppression links are unobstructed, clean, and fully operational.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

COLD STORAGE, PREP SURFACES & WAREWASHING SANITATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Walk-in Coolers and Freezers**	Door gaskets are pliable, mold-free, and seal tightly; interior floor drains are flushed and free of organic debris.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Prep Tables and Cutting Surfaces**	Stainless steel surfaces and polyethylene cutting boards show no deep scoring, staining, or bacterial accumulation.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Commercial Dishmachine and Sanitizing Sinks**	Wash and rinse water temperatures meet regulatory standards; chemical sanitizer concentration dispensers are calibrated.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Ice Machine Interior Bin**	Ice storage hopper interior is thoroughly descaled, sanitized, and free of biofilm or mold growth.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

FACILITY INFRASTRUCTURE, PEST CONTROL & WASTE MANAGEMENT

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Floor Drains, Troughs, and Grates**	All floor drains are clear of food waste, draining properly, and treated to prevent insect breeding.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Pest Exclusion Seals and Door Sweeps**	Exterior doors, receiving bays, and service entries have tight-fitting sweeps with no gaps exceeding 1/4 inch.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Dumpster Pad and Waste Storage Area**	Dumpster lids are fully closed, surrounding concrete pad is power-washed, and grease containers are sealed.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

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

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