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

Restaurant Deep Cleaning Audit Sop Template

Operational Scope: Establishes a standardized operating procedure for deep cleaning and sanitation audits across all food preparation and storage zones. Mitigates biological contamination hazards and ensures full compliance with local health department and OSHA safety standards.

MANDATORY PPE:	Chemical-Resistant Nitrile Gloves (ASTM D6919), ANSI Z87.1 Splash-Proof Safety Goggles, Non-Slip Waterproof Safety Boots (ASTM F2413), Chemical-Resistant Heavy-Duty Apron, N95 Dust and Particulate Respirator
PREREQUISITES:	Verify all electrical equipment is locked out/tagged out (LOTO) prior to internal component sanitation | Ensure chemical dilution stations are calibrated and active dilution logs are reviewed | Confirm presence of up-to-date Safety Data Sheets (SDS) for all applied cleaning agents

HOT-SIDE COOKING EQUIPMENT & EXHAUST HOODS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Commercial Exhaust Hood Filters and Plenum**	Filters must be entirely free of grease buildup, particulate residue, and blockage; drip cups must be emptied and sanitized.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Deep Fryer Vats and Heating Elements**	Vats drained, boiled out with approved degreaser, neutralized, and thoroughly rinsed with potable water.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Flat-Top Griddles and Broilers**	Carbonized grease removed from cooking surfaces, grease traps, and rear flues; surfaces coated with food-grade oil post-sanitation.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Cooking Equipment Gas Connections & Casters**	Flexible gas lines unkinked, restraining cables securely attached, and casters functioning smoothly without debris obstruction.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

COLD STORAGE & FOOD PREP SURFACES

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Walk-In Cooler/Freezer Evaporator Coils & Drains**	Coils free of ice buildup and dust; condensate lines clear and draining properly into floor sinks with functional air gaps.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Refrigeration Gaskets and Door Seals**	Gaskets pliable, free of mold or mildew, and creating a hermetic seal when closed; no tearing or cracking present.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Stainless Steel Prep Tables and Undershelves**	Tables sanitized, welds and seams free of encrusted food waste, undershelves organized and elevated at least 6 inches off the floor.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Commercial Slicers and Food Processors**	Blade assemblies dismantled, cleaned, and sanitized; machine housings free of old food particulate in hidden crevices.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION STATIONS & FLOOR DRAINAGE SYSTEMS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Three-Compartment Sink and Dish Machine**	Sinks descaled, sanitized, and test strips available for chemical concentration verification; dish machine wash/rinse temperatures meet code.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Floor Drains and Trench Grates**	Drain baskets emptied and sanitized; drain lines flushed with enzymatic cleaner to eliminate biofilm and odor buildup.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
11	**Handwashing Sinks and Dispenser Stations**	Sinks unobstructed, hot water reaching minimum 100°F within 30 seconds, soap and single-use paper towel dispensers fully stocked.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

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

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