

15-Minute Cleanliness Self-Assessment

THE CLEAN RESTAURANT BLUEPRINT | Free resource

How to use this assessment

Walk your operation with a manager. For each item, mark Yes, Needs Work, or Not Applicable. Capture an owner and due date for every improvement.

Standards and roles

1. Are opening, shift and closing cleaning responsibilities clearly assigned?
2. Are procedures and approved cleaning supplies accessible to staff?
3. Do employees know when a task is complete and who verifies it?

Training and execution

4. Can staff demonstrate critical cleaning tasks correctly?
5. Are training and retraining records kept?
6. Do teams report problems without pressure to hide them?

Manager verification

7. Are completed tasks checked by a manager during the shift?
8. Are missed tasks corrected and followed up?
9. Are recurring issues discussed in team coaching?

Continuous improvement

10. Are cleaning standards reviewed when menus, equipment or workflows change?
11. Are daily records easy to locate and compare?
12. Is cleanliness practiced consistently rather than only before inspections?

Your next action

Choose the three highest-priority gaps. For each, record: task, responsible person, due date and verification method.

Educational operational guidance only. Follow local food safety codes, manufacturer instructions and approved sanitation procedures.