



The Audit-Ready Restaurant Checklist

"We don't just clean for aesthetics—we clean to pass health inspections."

Every Zusashi restaurant cleaning follows our comprehensive health inspection preparation protocol. Our team understands what health inspectors look for during unannounced visits, and we clean to those exact standards every single service. From front-of-house guest experience areas to back-of-house food safety zones, we ensure your restaurant remains inspection-ready 365 days a year.

FRONT-OF-HOUSE: The Guest Experience

- **Entrance & Foyer:** Windows streak-free, door handles sanitized every 2 hours, floor mats vacuumed and shampooed weekly. First impressions matter to guests and inspectors alike.
- **Dining Area:** High-heat disinfection of all tables, booths, and seating. Dusting of light fixtures, ceiling fans, and window ledges—the exact spots health inspectors check first during walk-throughs.
- **The 'Bare-Foot' Bathroom Clean:** Complete scrub of floor grout lines, deep sanitization of toilets and sinks, mirror polishing, and restocking of all disposables. Restrooms must pass the 'would I use this barefoot' test.
- **Bar & Beverage Stations:** Ice machine sanitization, glass rack cleaning, bar top degreasing, and liquor bottle dust removal. Health inspectors pay close attention to beverage preparation areas.
- **Host Stand & Waiting Areas:** Menu sanitization, pen holder disinfection, and seating area maintenance. High-touch surfaces that accumulate germs throughout service hours.

BACK-OF-HOUSE: The Safety Zone

- **Floor Degreasing:** Specialized chemical application removes grease build-up in high-heat cooking zones, walk-in refrigerators, and prep areas. Non-slip treatment ensures employee safety and code compliance.
- **High-Touch Sanitization:** Deep cleaning of walk-in cooler handles, prep station exteriors, cutting board storage, and waste disposal areas. These are critical food safety touchpoints inspectors examine.
- **Drain Maintenance:** Clearing floor drains of organic debris prevents odors, pest attraction, and drainage issues. Regular drain cleaning is essential for health code compliance.

- **Hood & Exhaust Systems:** NFPA 96 compliant hood cleaning including filters, ductwork, fans, and access panels. Grease accumulation in exhaust systems is a leading cause of restaurant fires and failed inspections.
- **Equipment Exteriors:** Degreasing of ovens, ranges, fryers, and refrigeration units. Inspectors check behind and beneath equipment for cleanliness and pest evidence.
- **Storage & Dry Goods:** Shelf sanitization, wall cleaning, and pest-deterrent protocols in all food storage areas. Proper storage cleanliness prevents contamination and infestation.



Zusashi Maintenance

COMMERCIAL CLEANING EXPERTS

FLOOR RESTORATION & CARE

- **Non-Slip Treatment:** Kitchen tiles treated to remain grease-free and slip-resistant. We test floor surfaces to ensure they meet safety standards even when wet.
- **Nightly Buffing:** High-speed buffing for hardwood or polished concrete dining floors maintains a 'grand opening' shine that impresses guests and demonstrates attention to detail.
- **Grout Deep Cleaning:** Pressure washing and steam cleaning of tile grout removes embedded food particles and prevents bacterial growth. Clean grout lines are a clear indicator of professional maintenance.
- **Baseboard & Wall Cleaning:** Complete removal of splatter marks, grease residue, and buildup on walls and baseboards throughout kitchen and prep areas. Often overlooked but always noticed by inspectors.

✓ Ready for Your Next Health Inspection?

Our audit-ready cleaning protocol has helped dozens of GTA restaurants pass surprise health inspections with zero violations.

Contact Zusashi Maintenance Today
(647) 886-3599
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This checklist is provided by Zusashi Maintenance Company, serving the Greater Toronto Area since 2007. For comprehensive restaurant cleaning services that keep you inspection-ready year-round, contact us today.

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