

# Restaurant Server Sidewalk Checklist

## Food & Hospitality

### CORRAL

Is it clean?

☐ Yes☐ No☐ Na

Is it clutter free?

☐ Yes☐ No☐ Na

### CUSTOMER WAITING AREA

Was the waiting area cleaned and mopped at regular intervals?

☐ Yes☐ No☐ NA

Was there an enough stock of icecream in the freezer?

☐ Yes☐ No☐ NA

Was there an enough stock of sweeteners, hot beverages and canned drinks in the refrigerators?

☐ Yes☐ No☐ NA

Were the food garnishes frozen?

☐ Yes☐ No☐ NA

Was there an availability of freshly brewed coffee and tea?

☐ Yes☐ No☐ NA

Was there an enough stock of beverages available to replace the emptied cans/bottles?

Yes

No

NA

#### DELIVERY PICK UP AREA

Was the delivery pick up area stocked with essential packaging items and accompaniments needed with the package?

Yes

No

NA

Was the product properly folded in a silver foil along with salt and pepper sachets, napkins, etc.?

Yes

No

NA

Was the restuarant menu also kept in the delivery bag?

Yes

No

NA

#### LOT

Is at least 1/3 of the lot cleared on a daily basis?

Yes

No

Na

Is the Dt lane cleared daily?

Yes

No

Na

Are the curbs swept clean?

Yes

No

Na

Has the lot been picked up?

☐ Yes ☐ No ☐ Na

Are the sidewalks clean and clean?

☐ Yes ☐ No ☐ Na

Is the menu swiped clean?

☐ Yes ☐ No ☐ Na

Is the COD wiped clean?

☐ Yes ☐ No ☐ Na

## MISCELLANEOUS

Has the pull stock been cleaned?

☐ Yes ☐ No ☐ Na

Is the trash taken care of?

☐ Yes ☐ No ☐ Na

Auditor:

Signature:

SIGNATURE

Day and Date:

## RESTROOMS

Have the floors been cleaned?

☐ Yes☐ No☐ Na

Have the walls been cleaned?

☐ Yes☐ No☐ Na

Have the vents been cleaned?

☐ Yes☐ No☐ Na

Have the sinks been cleaned?

☐ Yes☐ No☐ Na

Have the toilets been cleaned?

☐ Yes☐ No☐ Na

## SEATING ARRANGEMENT

Was the seating arrangement properly done in the restaurant?

☐ Yes☐ No☐ NA

Were the tables cleaned properly?

☐ Yes☐ No☐ NA

Were the chairs cleaned properly?

☐ Yes☐ No☐ NA

Were the chairs aligned in a proper manner?

Yes

No

NA

Was the floor clean and mopped from time to time?

Yes

No

NA

## STOCKROOM

Have the floors been cleaned and wiped?

Yes

No

Na

Has the rotation been done?

Yes

No

Na

Has the trash been taken out?

Yes

No

Na

Are the boxtops clean?

Yes

No

Na

## TABLE ARRANGEMENT

Were the essential items such as crockeries, glasses and tissues present on the table?

Yes

No

NA

Were the condiment holders refilled adequately?

Yes

No

NA

Were the condiment holders cleaned properly?

☐ Yes☐ No☐ NA

Was there enough stock of sugar, sauces, mouth fresheners and ketchups available on the table?

☐ Yes☐ No☐ NA

Were the showpieces placed on the table cleaned and maintained properly?

☐ Yes☐ No☐ NA

Were the ashtrays placed on the tables in the smoking area?

☐ Yes☐ No☐ NA

## VATS

Was the filter used for five minutes?

☐ Yes☐ No☐ Na

Was the safety gear worn at all times?

☐ Yes☐ No☐ Na

## WINDOWS

Are 1/3 windows cleaned everyday?

☐ Yes☐ No☐ Na

Are the window spots cleaned?

☐ Yes☐ No☐ Na

Have the mullions been cleaned?

Yes

No

Na