

**Restaurant Checklist (LIMITED)**

Date:

Time:

Checker ID:

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**1. LOCAL & SPACE**

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|--|--------------------------|
| 1. Ensure dining area is clean and organised.        | <input type="checkbox"/> |
| 2. Check that restrooms are clean and fully stocked. | <input type="checkbox"/> |

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**2. EQUIPMENT**

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|---|--------------------------|
| 1. Confirm that kitchen appliances are clean and functioning. | <input type="checkbox"/> |
| 2. Ensure that essential kitchen tools are in good condition. | <input type="checkbox"/> |

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**3. CLEANLINESS**

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|---|--------------------------|
| 1. Verify that floors and surfaces are cleaned regularly.   | <input type="checkbox"/> |
| 2. Confirm that food storage areas are organised and clean. | <input type="checkbox"/> |

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**4. STOCK & MATERIALS**

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|---|--------------------------|
| 1. Ensure that food inventory is fresh and properly stored.             | <input type="checkbox"/> |
| 2. Check that essential supplies (e.g., napkins, utensils) are stocked. | <input type="checkbox"/> |

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**5. STAFF FORMATION**

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|---|--------------------------|
| 1. Confirm that staff know their shifts and responsibilities. | <input type="checkbox"/> |
| 2. Ensure that new staff have completed necessary training.   | <input type="checkbox"/> |

