

Restaurant Cleaning Supplies List

Supply List · 31 items · 5 sections

Everything a restaurant needs to stay clean, compliant, and inspection-ready, from kitchen degreasers to front-of-house sanitisers.

Open the editable, AI-powered version online:

<https://genechecklist.com/checklist/restaurant-cleaning-supplies-list>

KITCHEN

- Commercial kitchen degreaser
HIGH
- Food-safe surface sanitiser spray
HIGH
- Oven and grill cleaner
HIGH
- Fryer degreaser
HIGH
- Stainless steel cleaner and polish
- Dishwasher detergent (commercial)
HIGH
- Washing-up liquid (bulk)
HIGH
- Drain cleaner and deodoriser
- Floor degreaser (kitchen-safe)
HIGH
- Colour-coded chopping board scrub brushes
HIGH
- Scouring pads (heavy-duty)
- Rubber gloves (kitchen)
HIGH

FRONT OF HOUSE

- Table and seat sanitiser spray
HIGH

- Glass cleaner for windows and mirrors
- Bar surface cleaner
HIGH
- Menu wipe-down cloths (microfibre)
- Upholstery spot cleaner

RESTROOMS

- Toilet bowl cleaner
HIGH
- Limescale remover
HIGH
- Antibacterial hand soap (bulk refill)
HIGH
- Air freshener / deodoriser
- Toilet brushes
HIGH
- Disposable paper towels (bulk)
HIGH

EQUIPMENT

- Commercial mop and bucket
HIGH
- Wet floor warning signs
HIGH
- Commercial vacuum cleaner
HIGH
- Colour-coded microfibre cloths
HIGH
- Disposable aprons
- Bin bags (heavy-duty)
HIGH

COMPLIANCE

- Cleaning schedule log / temperature records
HIGH
- COSHH data sheets for all chemicals
HIGH