

Washroom Cleaning Checklist

Printable hygiene and quality-control checklist for commercial facilities

Facility / Site		Date	
Cleaner		Supervisor	

Fixtures and surfaces

- | | |
|---|---|
| ☐ Clean and disinfect toilets, urinals, seats, flush controls, and surrounding surfaces. | ☐ Clean mirrors and polish chrome without leaving streaks. |
| ☐ Clean sinks, taps, counters, dispensers, partitions, doors, and handles. | ☐ Remove buildup from splash zones, grout, corners, and fixture bases. |

Supplies, waste, and floors

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|--|---|
| ☐ Refill soap, toilet tissue, paper towels, and hand sanitizer. | ☐ Sweep and wet-mop floors using the correct disinfectant and caution signs. |
| ☐ Empty waste and sanitary containers; replace liners safely. | ☐ Check floor drains, odours, leaks, loose fixtures, and damaged dispensers. |

Quality and contamination control

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|--|----------------|
| ☐ Use dedicated colour-coded tools for washrooms only. | Initial: _____ |
| ☐ Follow the required disinfectant dwell time before wiping surfaces. | Initial: _____ |
| ☐ Work from cleaner areas toward dirtier areas and from high surfaces to low. | Initial: _____ |
| ☐ Replace cloths and gloves between contaminated areas. | Initial: _____ |
| ☐ Perform a final visual check and record supply or maintenance issues. | Initial: _____ |

Notes / maintenance issues