



Facility Cleanliness Checklist

To ensure a safe and healthy environment, use this checklist throughout the day to stay on top of cleaning, sanitizing and disinfecting.

Before Each Use

Food Prep Surfaces

- ☐ Cleaned ☐ Sanitized

Tables & Highchairs

- ☐ Cleaned ☐ Sanitized

Mixed Use Tables

- ☐ Cleaned ☐ Sanitized

After Each Use

Food Prep Surfaces

- ☐ Cleaned ☐ Sanitized

Eating Utensils & Dishes

- ☐ Cleaned ☐ Sanitized

Tables & Highchairs

- ☐ Cleaned ☐ Sanitized

Countertops

- ☐ Cleaned

Food Prep Appliances

- ☐ Cleaned

Teething Toys

- ☐ Cleaned

Pacifiers

- ☐ Cleaned

Changing Tables

- ☐ Cleaned ☐ Disinfected

Potty Chairs

- ☐ Cleaned ☐ Disinfected

Daily Checklist

EATING AREAS

Countertops

- ☐ Cleaned ☐ Sanitized

Food Prep Appliances

- ☐ Cleaned ☐ Sanitized

GENERAL AREAS

Teething Toys

- ☐ Cleaned ☐ Sanitized

Pacifiers

- ☐ Cleaned ☐ Sanitized

Hats

- ☐ Cleaned

Door & Cabinet Handles

- ☐ Cleaned ☐ Disinfected

Floors

- ☐ Cleaned

Drinking Fountains

- ☐ Cleaned ☐ Disinfected

Light Switches

- ☐ Cleaned ☐ Disinfected

TOILET & DIAPER AREAS

Changing Tables

- ☐ Cleaned ☐ Disinfected

Potty Chairs

- ☐ Cleaned ☐ Disinfected

Sinks & Faucets

- ☐ Cleaned ☐ Disinfected

Countertops

- ☐ Cleaned ☐ Disinfected

Toilets

- ☐ Cleaned ☐ Disinfected

Diaper Pails

- ☐ Cleaned ☐ Disinfected

Floors

- ☐ Cleaned ☐ Disinfected

When cleaning, sanitizing or disinfecting, ALWAYS follow the directions on the label and do not mix products or chemicals.

Know the Difference

Cleaning: Removing unwanted contaminants, such as soil, dirt and grease, from a surface, material, or your hands, using soap and water or a proper surface cleaner.

Sanitizing: Reducing (but not necessarily eliminating) the number of bacteria on the surface to levels considered safe as determined by public health codes or regulations.

Disinfecting: Irreversibly inactivating pathogens (microorganisms that may cause infections and disease) including bacteria, viruses and fungi.