



Dine-In Restaurant Checklist

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OUTSIDE STORE	YES	NO
Was the parking lot and restaurant entrance free of garbage and debris?		
Were the doors and surrounding windows of the restaurant entrance clean?		
HOSTESS AREA		
Was the host/hostess area free of clutter?		
Were all the lights in the restaurant working?		
DINING ROOM		
Was the floor in the dining room clean?		
Were the menus clean and in good repair?		
Were the tables properly set? (salt, pepper, drink menu)		
Were the promotional tent cards located on each table?		
Were the tables and chairs in the dining room in good condition?		
Were all unoccupied tables clear of used dishes?		
RESTROOMS		
Were the restrooms clean?		
Were the restrooms properly stocked?		