

CLEANING TRAINING CHECKLIST

FITNESS CENTERS & GYMS

HOW TO USE: Fill in the "Products & Dilution" and "Frequency" columns with your facility's specific products and schedules. Use Pass/Fail criteria to train staff on quality standards. Staff should initial each area when complete.

Facility Name: _____

Staff Name: _____

Date: _____ Shift: _____ Supervisor: _____

Cleaning Area	Task Steps & PPE	Products & Dilution (Fill In)	Frequency (Fill In)	Pass/Fail Criteria	Initial
Weight Equipment	1. Wipe machine handles & grips 2. Disinfect benches 3. Sanitize free weight handles 4. Clean touchscreens PPE: Gloves	Disinfecting wipes: _____ Equipment-safe spray: _____ Microfiber towels: _____	<input type="radio"/> Between every user <input type="radio"/> Wipe stations checked hourly <input type="radio"/> Other: _____	PASS: Equipment dry within 30 sec, no residue, wipe stations >80% stocked FAIL: Wet equipment, sticky residue, empty dispensers	
Cardio Machines	1. Clean console & touchscreen 2. Disinfect handrails 3. Wipe bike seat & handlebars 4. Clean floor mats beneath equipment PPE: Gloves	Electronics-safe wipes: _____ All-purpose spray: _____ Floor cleaner: _____	<input type="radio"/> Spot clean every 2 hours during peak <input type="radio"/> Deep clean nightly <input type="radio"/> Other: _____	PASS: Consoles streak-free & responsive, handrails tacky-free, mats sweat-free FAIL: Sticky consoles, greasy handrails, dirty mats	
Locker Rooms	1. Scrub shower stalls & tile 2. Disinfect benches 3. Wipe locker handles 4. Mop floors & clear drains 5. Clean mirrors PPE: Gloves, non-slip shoes, safety glasses	Tile/grout cleaner: _____ Disinfectant: _____ Glass cleaner: _____ Floor cleaner: _____ Drain cleaner: _____	<input type="radio"/> Hourly touchpoints <input type="radio"/> Deep scrub 2x/day (AM/PM) <input type="radio"/> Other: _____	PASS: No mildew odor, benches sanitized, mirrors clear, drains flowing, floors dry FAIL: Musty smell, water spots, clogged drains, standing water	
Group Fitness Studios	1. Sanitize yoga mats 2. Clean mirrors 3. Mop floors 4. Disinfect props (blocks, straps) 5. Air out room PPE: Gloves	Mat cleaner: _____ Glass cleaner: _____ Floor cleaner: _____ Equipment spray: _____	<input type="radio"/> Between every class (30-min turnover) <input type="radio"/> Floors daily <input type="radio"/> Other: _____	PASS: Mats dry & odor-free, mirrors spotless, floors clean without slip hazard, room ready 5 min before class FAIL: Wet mats, streaky mirrors, slippery floors, late setup	
Rubber Floors & Mats	1. Lift mats & clean underneath 2. Mop rubber flooring 3. Sanitize equipment mats 4. Check drainage areas 5. Apply deodorizer if needed PPE: Gloves, non-slip shoes	Rubber-safe cleaner: _____ Microfiber mop: _____ Scrub brush: _____ Wet vacuum: _____	<input type="radio"/> Daily mopping <input type="radio"/> Deep scrub weekly <input type="radio"/> Spot clean spills immediately <input type="radio"/> Other: _____	PASS: No pooling water, mats lay flat & clean, no odor, equipment mats dry FAIL: Standing water, rolled mats, rubber smell, wet equipment areas	

Supervisor Review

Areas Requiring Rework: _____

Supervisor Signature: _____

Coaching Notes: _____

Date/Time: _____

CLEANING TRAINING CHECKLIST

HEALTHCARE & CLINICS

IMPORTANT: Healthcare cleaning requires strict adherence to infection control protocols. Always verify EPA-registered disinfectants meet facility requirements and follow manufacturer contact times. Document all cleaning for compliance audits.

Facility Name: _____

Staff Name: _____

Date: _____ Shift: _____ Supervisor: _____

Cleaning Area	Task Steps & PPE	Products & Dilution (Fill In)	Frequency (Fill In)	Pass/Fail Criteria	Initial
Patient Rooms	1. Apply disinfectant to bed rails (observe dwell time) 2. Sanitize over-bed table 3. Disinfect call button 4. Wipe IV pole & equipment 5. Mop floor (clean to dirty) PPE: Gloves, gown if isolation, safety glasses	EPA-registered disinfectant: _____ Microfiber system: _____ Mop with disposable heads: _____	<input type="radio"/> Terminal clean between patients <input type="radio"/> Occupied rooms: 3x/day touchpoints <input type="radio"/> Other: _____	PASS: All surfaces visibly clean, EPA contact time documented, no missed areas, log signed FAIL: Visible soil, contact time not met, missing surfaces, no documentation	
PPE Protocols	1. Don gloves before entering 2. Apply gown for isolation rooms 3. Use eye protection 4. Perform hand hygiene before/after 5. Dispose in correct receptacles PPE: Per room signage & protocol	Nitrile gloves: _____ Isolation gowns: _____ Safety glasses: _____ Hand sanitizer: _____ Biohazard bags: _____	<input type="radio"/> PPE change between every patient area <input type="radio"/> Hand hygiene every entry/exit <input type="radio"/> Other: _____	PASS: 100% compliance observed, no cross-contamination, proper disposal, hand hygiene performed FAIL: Skipped PPE, cross-contamination risk, improper disposal	
Exam Rooms	1. Disinfect exam table & replace paper 2. Sanitize counters 3. Wipe medical equipment 4. Empty trash & sharps 5. Restock supplies PPE: Gloves, safety glasses	EPA-registered wipes: _____ Equipment cleaner: _____ Tablepaper: _____ Sharps container: _____	<input type="radio"/> Between every patient (5-10 min max) <input type="radio"/> Supply check 2x/shift <input type="radio"/> Other: _____	PASS: Room turnover <10 min, table paper replaced, equipment disinfected, supplies >80%, sharps <3/4 full FAIL: Slow turnover, no paper change, missed equipment, low supplies	
ICU / High-Risk Areas	1. Disinfect monitoring equipment 2. Clean ventilator exterior 3. Sanitize IV pumps 4. Wipe crash cart handles 5. Document contact time PPE: Gloves, gown, safety glasses, mask per protocol	Hospital-grade disinfectant (EPA List N): _____ Electronics-safe wipes: _____ Microfiber cloths: _____	<input type="radio"/> Hourly touchpoints <input type="radio"/> Terminal clean after procedures <input type="radio"/> Equipment after each use <input type="radio"/> Other: _____	PASS: All equipment disinfected, contact time verified & logged, visible cleanliness, audit >95% FAIL: Missed equipment, no time documentation, failed audit	
Waiting Rooms	1. Wipe chairs & armrests 2. Disinfect door handles 3. Clean reception counter 4. Sanitize magazines/tablets 5. Empty trash PPE: Gloves	Disinfecting wipes: _____ All-purpose spray: _____ Glass cleaner: _____	<input type="radio"/> Every 2 hours during operating hours <input type="radio"/> Deep clean at close <input type="radio"/> Other: _____	PASS: All touchpoints disinfected, no visible soil, trash <3/4 full, area presentable FAIL: Dirty chairs, sticky surfaces, overflowing trash	

CLEANING TRAINING CHECKLIST **HEALTHCARE & CLINICS** (CONT.)

Supervisor Review & Compliance Documentation

Areas Requiring Rework:

Contact Time Verification: ☐ All contact times met and documented

Coaching Notes:

Supervisor Signature: _____ Date/Time: _____

CLEANING TRAINING CHECKLIST

FOOD SERVICE & CAFETERIA

FOOD SAFETY: All food-contact surfaces require food-safe sanitizers at 50-200 ppm concentration. Verify with test strips before each use. Follow FDA Food Code requirements for your jurisdiction.

Facility Name: _____

Staff Name: _____

Date: _____ Shift: _____ Supervisor: _____

Cleaning Area	Task Steps & PPE	Products & Dilution (Fill In)	Frequency (Fill In)	Pass/Fail Criteria	Initial
Prep Surfaces	1. Clean surface (remove food debris) 2. Apply sanitizer (50-200 ppm) 3. Wait contact time (30-60 sec) 4. Test with strips 5. Use color-coded boards PPE: Gloves, apron	Food-safe sanitizer: _____ Test strips (50-200 ppm): _____ Color-coded cutting boards: _____	<input type="radio"/> Between food types <input type="radio"/> Every 4 hours minimum <input type="radio"/> After raw meat/poultry <input type="radio"/> Other: _____	PASS: Test strip 50-200 ppm, surfaces visibly clean, correct board color used, logs complete FAIL: Failed test strip, visible debris, wrong board color	
Cooking Equipment	1. Disassemble equipment (slicer, mixer) 2. Scrub all parts 3. Sanitize & air dry 4. Reassemble correctly 5. Clean exterior surfaces PPE: Gloves, cut-resistant gloves for blades, safety glasses	Degreaser: _____ Equipment cleaner: _____ Sanitizer: _____ Scrub brushes: _____	<input type="radio"/> Daily after service <input type="radio"/> Slicers after each use <input type="radio"/> Deep clean per schedule <input type="radio"/> Other: _____	PASS: Equipment passes white-glove test, all parts reassembled, no grease buildup, air-dried FAIL: Greasy surfaces, missing parts, improper assembly	
Dining Tables	1. Remove dishes & debris 2. Wipe with cleaning solution 3. Apply food-safe sanitizer 4. Wipe dry (no standing liquid) 5. Clean chairs PPE: Gloves	Food-safe sanitizer: _____ Microfiber towels: _____ Spray bottles: _____	<input type="radio"/> Between every seating <input type="radio"/> Full wipe between meal periods <input type="radio"/> Other: _____	PASS: Tables sanitized & dry <2 min, no crumbs, chairs clean, ready for next guests FAIL: Wet tables, crumbs remain, slow turnover	
Dishwashing Station	1. Scrape & pre-rinse dishes 2. Load dish machine properly 3. Verify water temp (180°F rinse or 110°F + sanitizer) 4. Check chemical levels 5. Air dry (no towel wiping) PPE: Gloves, apron, non-slip shoes	Dish detergent: _____ Rinse aid: _____ Sanitizer: _____ Thermometer: _____ Test strips: _____	<input type="radio"/> Continuous during service <input type="radio"/> Temp check every 4 hours <input type="radio"/> Chemical check 2x/shift <input type="radio"/> Other: _____	PASS: Water temp logs complete, dishes air-dried, sanitizer concentration verified, machine cleaned FAIL: No temp logs, towel-dried dishes, failed sanitizer test	
Cross-Contamination Prevention	1. Use correct color-coded tools (red=meat, yellow=poultry, green=produce) 2. Wash hands 20 sec between tasks 3. Change gloves between food types 4. Separate cutting boards 5. Check allergen protocols PPE: Color-coded gloves per food type	Color-coded system: _____ Hand soap: _____ Gloves: _____ Allergen signage: _____	<input type="radio"/> Tool change between food types <input type="radio"/> Handwashing after raw food, trash, face touching <input type="radio"/> Other: _____	PASS: Zero cross-contamination incidents, correct tool colors observed, handwashing logged, allergen awareness verified FAIL: Wrong tool color, skipped handwashing, allergen mixup	

CLEANING TRAINING CHECKLIST **FOOD SERVICE & CAFETERIA** (CONT.)

Temperature & Sanitizer Log

Dishwasher Temp (180°F min): _____ Time: _____ Sanitizer ppm: _____ Time: _____

Dishwasher Temp (180°F min): _____ Time: _____ Sanitizer ppm: _____ Time: _____

Supervisor Review

Areas Requiring Rework:

Coaching Notes:

Supervisor Signature: _____ Date/Time: _____

CLEANING TRAINING CHECKLIST

HOTELS & HOSPITALITY

HOW TO USE: Fill in the "Products & Dilution" and "Frequency" columns with your property's specific products and schedules. Use Pass/Fail criteria to train staff on quality standards. Staff should initial each area when complete.

Facility Name: _____

Staff Name: _____

Date: _____ Shift: _____ Supervisor: _____

Cleaning Area	Task Steps & PPE	Products & Dilution (Fill In)	Frequency (Fill In)	Pass/Fail Criteria	Initial
Guest Rooms	1. Strip & remake bed with fresh linens 2. Dust all surfaces 3. Disinfect high-touch points (remotes, switches, phone) 4. Clean & restock bathroom 5. Vacuum carpet/mop floors 6. Restock amenities PPE: Gloves	All-purpose cleaner: _____ Disinfecting wipes: _____ Glass cleaner: _____ Vacuum/mop: _____	<input type="radio"/> Between every guest checkout <input type="radio"/> Stay-over: Daily or per request <input type="radio"/> Other: _____	PASS: Bed hospital-corner crisp, no dust, all touchpoints disinfected, bathroom spotless, amenities full, no hair/debris FAIL: Wrinkled sheets, dusty surfaces, missed touchpoints, low amenities	
Bathrooms (Guest Rooms)	1. Spray & scrub toilet/tub/shower 2. Polish sink & fixtures 3. Clean mirrors (streak-free) 4. Mop floor 5. Replace towels & bath mat 6. Restock toiletries & paper PPE: Gloves, safety glasses	Toilet bowl cleaner: _____ Tile/tub cleaner: _____ Glass cleaner: _____ Disinfectant: _____ Floor cleaner: _____	<input type="radio"/> Every checkout <input type="radio"/> Stay-over: Daily <input type="radio"/> Other: _____	PASS: No soap scum, fixtures shiny, mirrors streak-free, floors dry, towels folded per standard, toiletries >75% FAIL: Soap residue, water spots, streaky mirrors, hair in drain	
Lobby & Common Areas	1. Dust furniture & decor 2. Wipe down seating 3. Clean glass doors & windows 4. Vacuum/mop floors 5. Empty trash 6. Straighten magazines/brochures PPE: Gloves	Furniture polish: _____ All-purpose cleaner: _____ Glass cleaner: _____ Vacuum/mop: _____	<input type="radio"/> 3x/day minimum (AM, midday, PM) <input type="radio"/> High-traffic: Hourly touch-ups <input type="radio"/> Other: _____	PASS: Furniture dust-free, seating clean, glass streak-free, floors spotless, trash <3/4 full, area inviting FAIL: Dusty surfaces, dirty seating, streaky glass, debris on floors	
Public Restrooms	1. Disinfect toilets/urinals (observe dwell time) 2. Scrub sinks & polish fixtures 3. Clean mirrors 4. Mop floors with disinfectant 5. Restock paper & soap 6. Empty trash & sanitize bins PPE: Gloves, safety glasses	Toilet disinfectant: _____ All-purpose cleaner: _____ Glass cleaner: _____ Floor disinfectant: _____ Odor control: _____	<input type="radio"/> Every 2 hours during operating hours <input type="radio"/> Deep clean 2x/day (AM/PM) <input type="radio"/> Other: _____	PASS: No odor, fixtures shiny, mirrors clear, floors dry, soap >80%, paper stocked, trash emptied FAIL: Odor present, water spots, empty dispensers, overflowing trash	

CLEANING TRAINING CHECKLIST **HOTELS & HOSPITALITY** (CONT.)

Cleaning Area	Task Steps & PPE	Products & Dilution <i>(Fill In)</i>	Frequency <i>(Fill In)</i>	Pass/Fail Criteria	Initial
Fitness Center & Pool Area	1. Wipe down equipment 2. Disinfect locker room benches 3. Clean pool deck & furniture 4. Mop wet areas 5. Restock towels 6. Empty trash PPE: Gloves, non-slip shoes	Equipment wipes: _____ Disinfectant: _____ Outdoor furniture cleaner: _____ Floor cleaner: _____	<input type="radio"/> Equipment: Every 2 hours <input type="radio"/> Locker rooms: 3x/day <input type="radio"/> Pool deck: 2x/day & as needed <input type="radio"/> Other: _____	PASS: Equipment clean, benches disinfected, deck free of debris, wet areas mopped, towels >75% stocked FAIL: Dirty equipment, debris on deck, low towel supply, standing water	
Dining Areas & Breakfast Service	1. Wipe tables & chairs between guests 2. Clean buffet surfaces & sneeze guards 3. Restock coffee, utensils, condiments 4. Sweep/mop floors 5. Empty bus tubs & trash PPE: Gloves, apron	Food-safe sanitizer: _____ Glass cleaner: _____ All-purpose cleaner: _____ Floor cleaner: _____	<input type="radio"/> Between seatings <input type="radio"/> Full clean after breakfast service <input type="radio"/> Spot clean throughout <input type="radio"/> Other: _____	PASS: Tables sanitized & dry, buffet clean, supplies >75%, floors clean, no food debris FAIL: Sticky tables, empty supplies, food on floor, dirty buffet	

Supervisor Review

Rooms Inspected: _____ Rooms Passed: _____ Rooms Requiring Rework: _____

Areas Requiring Rework:

Coaching Notes:

Supervisor Signature: _____ Date/Time: _____

CLEANING TRAINING CHECKLIST

OFFICE & CORPORATE SPACES

HOW TO USE: Fill in the "Products & Dilution" and "Frequency" columns with your facility's specific products and schedules. Use Pass/Fail criteria to train staff on quality standards. Staff should initial each area when complete.

Facility Name: _____

Staff Name: _____

Date: _____ Shift: _____ Supervisor: _____

Cleaning Area	Task Steps & PPE	Products & Dilution (Fill In)	Frequency (Fill In)	Pass/Fail Criteria	Initial
Workstations	1. Dust surfaces top-to-bottom 2. Wipe keyboards & mice 3. Clean monitors 4. Organize cables PPE: Gloves	Disinfecting wipes: _____ Microfiber cloths: _____ Electronics cleaner: _____	<input type="radio"/> Daily <input type="radio"/> 2x/day <input type="radio"/> Other: _____	PASS: No dust, monitors streak-free, keyboards clean, wipes >75% stocked FAIL: Visible dust, sticky residue, empty dispensers	
Restrooms	1. Apply disinfectant (observe dwell time) 2. Scrub & rinse fixtures 3. Clean mirrors & sinks 4. Mop floors (clean to dirty) 5. Restock supplies PPE: Gloves, safety glasses	Toilet bowl cleaner: _____ All-purpose disinfectant: _____ Glass cleaner: _____ Floor cleaner: _____	<input type="radio"/> 2x/day <input type="radio"/> 3x/day <input type="radio"/> Other: _____	PASS: No odor, fixtures shiny, floors dry, paper >75%, soap >75% FAIL: Odor present, water spots, empty dispensers	
Breakrooms	1. Wipe appliance exteriors & handles 2. Clean microwave interior 3. Sanitize tables & counters 4. Scrub sink 5. Empty trash PPE: Gloves	Food-safe sanitizer: _____ Degreaser: _____ All-purpose cleaner: _____	<input type="radio"/> After meals <input type="radio"/> Deep clean EOD <input type="radio"/> Other: _____	PASS: No food residue, appliances clean, sink spotless, trash emptied FAIL: Crumbs on tables, greasy microwave, full trash	
Floors (Hard Surface)	1. Sweep or vacuum debris 2. Spot clean spills immediately 3. Mop with proper solution 4. Clean edges & corners PPE: Non-slip shoes	Vacuum/broom: _____ Floor cleaner: _____ Microfiber mop: _____	<input type="radio"/> Sweep: Daily <input type="radio"/> Mop: Daily <input type="radio"/> Other: _____	PASS: No debris, edges clean, uniform shine, no residue or slip hazard FAIL: Debris in corners, streaks, sticky floors	
Floors (Carpet)	1. Vacuum with overlapping passes 2. Use crevice tool on edges 3. Spot treat stains immediately 4. Empty vacuum bag/canister PPE: None unless chemicals used	Vacuum: _____ Spot cleaner: _____ Carpet stain remover: _____	<input type="radio"/> Daily vacuum <input type="radio"/> Spot clean as needed <input type="radio"/> Deep clean quarterly	PASS: No visible debris, uniform appearance, stains treated, vacuum emptied FAIL: Debris visible, missed corners, full vacuum bag	
Trash & Recycling	1. Remove liners without spillage 2. Wipe bin interior & exterior 3. Replace liners 4. Verify recycling sorting 5. Restock extra liners PPE: Gloves	Disinfectant spray: _____ Trash bags: _____ Recycling labels: _____	<input type="radio"/> Empty at 3/4 full <input type="radio"/> Sanitize bins weekly <input type="radio"/> Other: _____	PASS: No overflowing, liners fit properly, sorting correct, extras stocked FAIL: Overflowing bins, torn liners, mixed waste	

CLEANING TRAINING CHECKLIST **OFFICE & CORPORATE SPACES** (CONT.)

Supervisor Review

Areas Requiring Rework:

Coaching Notes:

Supervisor Signature: _____ Date/Time: _____

CLEANING TRAINING CHECKLIST

SCHOOLS & EDUCATIONAL FACILITIES

HOW TO USE: Fill in the "Products & Dilution" and "Frequency" columns with your facility's specific products and schedules. Use Pass/Fail criteria to train staff on quality standards. Staff should initial each area when complete.

Facility Name: _____

Staff Name: _____

Date: _____ Shift: _____ Supervisor: _____

Cleaning Area	Task Steps & PPE	Products & Dilution (Fill In)	Frequency (Fill In)	Pass/Fail Criteria	Initial
Classrooms	1. Disinfect desks & chairs 2. Clean whiteboard 3. Sanitize door handles 4. Spot sweep high-traffic areas PPE: Gloves	Disinfecting wipes: _____ Whiteboard cleaner: _____ All-purpose spray: _____	<input type="radio"/> Between classes: 15 min <input type="radio"/> Deep clean after school <input type="radio"/> Other: _____	PASS: All desks disinfected within 15 min, whiteboard clear, no floor debris FAIL: Missed desks, whiteboard residue, visible dirt	
Cafeteria	1. Sanitize tables (food-safe solution) 2. Wipe chairs 3. Clean trays & utensils 4. Mop floors 5. Restock condiments PPE: Gloves, non-slip shoes	Food-safe sanitizer: _____ (50-200 ppm) Degreaser: _____ Floor cleaner: _____	<input type="radio"/> Between lunch periods: 30 min <input type="radio"/> Deep clean after last lunch <input type="radio"/> Other: _____	PASS: Tables dry & sanitized, no food debris, condiments >75%, test strip 50-200 ppm FAIL: Sticky tables, floor debris, empty stations	
Restrooms (High-Traffic)	1. Rapid toilet/urinal cleaning 2. Polish fixtures 3. Clean mirrors 4. Mop floors 5. Restock paper & soap PPE: Gloves, safety glasses	Toilet disinfectant: _____ All-purpose cleaner: _____ Glass cleaner: _____ Odor control: _____	<input type="radio"/> 3x/day minimum <input type="radio"/> AM, lunch, PM <input type="radio"/> Spot check between <input type="radio"/> Other: _____	PASS: No odor, fixtures spotless, floors dry, soap >80%, paper stocked FAIL: Odor, water spots, empty dispensers	
Gym & Locker Rooms	1. Wipe equipment handles 2. Sanitize benches 3. Clean showers/stalls 4. Disinfect locker handles 5. Mop floors PPE: Gloves, non-slip shoes	Disinfecting wipes: _____ Shower/tile cleaner: _____ Floor disinfectant: _____ Deodorizer: _____	<input type="radio"/> Between PE classes <input type="radio"/> Deep clean EOD <input type="radio"/> Locker rooms 2x/day <input type="radio"/> Other: _____	PASS: Equipment dry, benches sanitized, no mildew smell, floors clean FAIL: Wet equipment, musty odor, standing water	
Hallways & Commons	1. Dust mop or sweep 2. Spot mop spills 3. Wipe handrails 4. Empty trash cans 5. Clean glass doors PPE: Gloves, safety vest if needed	Dust mop or broom: _____ All-purpose cleaner: _____ Glass cleaner: _____	<input type="radio"/> Sweep: 2x/day <input type="radio"/> Spot clean as needed <input type="radio"/> Deep mop after school <input type="radio"/> Other: _____	PASS: No debris, handrails clean, glass streak-free, trash <3/4 full FAIL: Visible debris, dirty handrails, overflowing trash	

CLEANING TRAINING CHECKLIST **OFFICE & CORPORATE SPACES** (CONT.)

Cleaning Area	Task Steps & PPE	Products & Dilution (Fill In)	Frequency (Fill In)	Pass/Fail Criteria	Initial
Playground Equipment	1. Wipe slide/swing handles 2. Clean water fountains 3. Sanitize benches 4. Empty trash cans 5. Remove ground debris PPE: Gloves, sun protection	Outdoor-safe disinfectant: _____ Wipes: _____ Trash bags: _____	<input type="radio"/> Daily after recess <input type="radio"/> Fountains: 2x/day <input type="radio"/> Other: _____	PASS: Handles clean & dry, fountains sanitized, no trash overflow, debris removed FAIL: Sticky handles, dirty fountains, full trash	

Supervisor Review

Areas Requiring Rework:

Coaching Notes:

Supervisor Signature: _____ Date/Time: _____