

# COMMERCIAL RESTROOM CLEANING CHECKLIST

Learn the right way to clean & sanitize commercial toilets without spreading bacteria. Includes checklist, equipment recommendations, & step-by-step guide.

## PRE-CLEAN

- Post wet floor signage and verify adequate ventilation
- Confirm all dedicated tools are clean and properly assigned by zone
- Verify disinfectant solution is fresh and within expiration date
- Put on disposable gloves and eye protection

## CLEAN BOWL INTERIOR

- Apply acid-based bowl cleaner under rim and inside bowl
- Allow 5-10 minute dwell time per product label
- Agitate with dedicated brush, focusing on waterline and under-rim areas
- Flush to rinse
- Do not dip brush into shared solution buckets

## DISINFECT EXTERIOR SURFACES

- Use fresh microfiber cloth for each toilet
- Apply EPA-registered disinfectant to seat (top and underside), hinges, handle, tank, and base
- Maintain wet contact time per label (typically 2-10 minutes)
- Allow surfaces to air-dry (or wipe with clean cloth if immediate use is required)
- Change cloth before moving to next fixture

## FINAL VERIFICATION

- Confirm no visible soil or residue remains
- Verify full contact time was maintained
- Restock toilet paper, seat covers, and supplies
- Remove wet floor signage
- Document completion time per facility protocol

\*This cleaning checklist is provided as a general guide for maintaining cleanliness and hygiene. The Cleaning Station assumes no responsibility or liability for any damages, injuries, or misuse of products resulting from the use of this checklist. It is the responsibility of the user to follow all manufacturer instructions, safety guidelines, and industry best practices when using cleaning products and equipment. Always test products on a small, inconspicuous area before full application.