



Restaurant Delivery Equipment Cleaning Checklist

Daily & Weekly Maintenance Guide for Insulated Delivery Bags

Use this checklist to ensure your delivery bags remain hygienic, compliant, and in top condition. Regular cleaning prevents food safety issues, extends bag lifespan, and protects your brand's reputation.

Daily Cleaning Routine (After Every Shift)

Task	Completed?
Shake out crumbs and food residue	
Wipe interior surfaces with damp cloth and mild detergent	
Check for lingering odors; spot-treat if necessary	
Air-dry bag fully before storage (minimum 2 hours)	

Weekly Deep Cleaning & Inspection

Task	Completed?
Disinfect entire interior with approved sanitizer (e.g., bleach solution)	
Scrub exterior surfaces gently with soft brush and soapy water	
Inspect zipper function and seal integrity	
Check for wear, tears, or permanent stains	
Store in dry, ventilated area when not in use	

Notes:

Recommended replacement interval: Every 12-18 months under normal use.