

Guest Experience Audit: Hotel Readiness & Service Checklist

Arrival & Check-in

Evaluates the initial guest experience, including curb appeal, parking, and front desk procedures.

Arrival Traffic Count	
Enter a number	
Curb Appeal - Overall Impression	
Excellent	
Good	
☐ Fair	
Poor	
Parking Availability	
Ample	
Adequate	
Limited	
☐ Full	
Check-in Wait Time (Average)	

Front Desk Staff - Professionalism Observation
Write something
Front Desk Amenities Available
Brochures
☐ Maps
Local Restaurant Menus
Umbrellas
Queue Management System
Present and Functional
Present, but not fully functional
Not Present
Room Readiness & Cleanliness Assesses room condition, cleanliness, amenities, and functionality of all features.
Room Number
Enter a number
Overall Room Cleanliness (Rating 1-5)
2 - Fair
3 - Average
4 - Good
5 - Excellent

Check for Stains/Damage (Select all that apply) Carpet Upholstery Bed Linens Curtains/Drapes Walls Furniture None
Notes on Condition/Repairs Needed
Write something
Functionality of Shower (Hot/Cold Water)
Functioning Properly
Hot Water Issue
Cold Water Issue
Not Tested
TV Remote Functionality
Working
Not Working
☐ Not Tested
Photo Documentation (if applicable) L Upload File

Housekeeping Standards

Verifies adherence to established housekeeping protocols and quality controls.

Enter a number	
Checklist Items Verified (Mark all that apply)	
Dusting of all surfaces	
Cleaning of bathroom fixtures	
Replacement of linens	
Emptying of trash receptacles	
☐ Vacuuming/Mopping of floors	
☐ Window cleaning	
Restocking of amenities	
Detailed Notes on Room Condition (if any)	
Detailed Notes on Room Condition (if any) Write something	
Write something	
Write something Overall Cleanliness Rating	
Write something Overall Cleanliness Rating Excellent Good Fair	
Write something Overall Cleanliness Rating Excellent Good	
Write something Overall Cleanliness Rating Excellent Good Fair	
Write something Overall Cleanliness Rating Excellent Good Fair	

Enter date	
Number of Rooms Inspected	
Enter a number	
	_
ont Desk & Guest Ser	vices
	nd ability to address guest inquiries and
juests.	
Check-in Wait Time (minutes)	
Check-in Wait Time (minutes) Enter a number	
Enter a number	
Enter a number Greeting Style (Warm & Welcoming?)	
Enter a number Greeting Style (Warm & Welcoming?) Yes	
Enter a number Greeting Style (Warm & Welcoming?) Yes No	
Enter a number Greeting Style (Warm & Welcoming?) Yes	
Enter a number Greeting Style (Warm & Welcoming?) Yes No	
Greeting Style (Warm & Welcoming?) Yes No	
Greeting Style (Warm & Welcoming?) Yes No Needs Improvement	

Ability to Handle Guest Requests? Excellent Good Fair Poor	
Relevant Information Provided at Check-in? Hotel Amenities Local Attractions Restaurant Hours Wi-Fi Password	
Accuracy of Information Provided? Fully Accurate Minor Inaccuracies Significant Inaccuracies	
Associate Name (for feedback) Write something	
Restaurant & Food Service (if applicable) spects restaurant cleanliness, menu accuracy, service quality, and food safety.	
Temperature of Refrigeration Units (Fahrenheit) Enter a number	

Menu Accuracy Check: Does the physical menu match online? Yes No N/A
Food Safety Certifications Verified (Select all that apply) ServSafe HACCP Other (Specify in LONG_TEXT)
If 'Other' certification selected, please specify: Write something
Quantity of Properly Stored Leftovers (lbs) Enter a number
Table Setting Cleanliness and Presentation Excellent Good Fair Poor
Time of last pest control service

Public Areas & Facilities

other common areas.	
Lobby Temperature (Celsius)	
Enter a number)
Floor Cleanliness (Lobby)	
Excellent	
Good	
Fair	
Poor	
Observations on Restroom Condition (specify areas needing attention) Write something	
Damaged or Missing Items (Check all that apply)	!
☐ Broken Tile	
Missing Signage	
Damaged Furniture	
Malfunctioning Lighting	
None	
Last Restroom Deep Cleaning Date	
Enter date)

Evaluates cleanliness, maintenance, and accessibility of hallways, lobbies, restrooms, and

	- Audible Noise Level	
Normal		
Slightly Elevated Excessive		
Excessive		
Location of any ide	ntified hazards	
	Set My Current Location	
Safety & Sec	urity	
_	pment, security protocols, and emergency preparedness.	
,		
Fire Extinguisher Ir	spection Date	
Enter a number		
Last Fire Drill Date		
Enter date		

Smoke Detectors Functioning? Yes No N/A
Emergency Lighting Operational? Yes No N/A
Number of Security Personnel on Duty Enter a number
Any Security Concerns/Observations Write something
Exterior Lighting Adequate? Yes No N/A
Attach Security Camera System Logs (if applicable) Lipload File

Technology & Connectivity

Confirms functionality of Wi-Fi, TV, in-room technology, and associated support.

Wi-Fi Speed (Mbps)	
Enter a number	
Wi-Fi Login Process	
Easy and Intuitive	
Requires Assistance	
☐ Not Functional	
TV Channel Selection	
Fully Functional	
Limited Channels	
☐ Not Functional	
Notes on Technical Issues Encountered	
Write something	
Which connectivity services were tested?	
☐ Wi-Fi	
☐ In-Room TV	
Phone System	
Charging Ports	
Smart Device Integration	

Smart Device Integration (e.g., voice assistants) Fully Functional Partially Functional Not Available
Guest Feedback & Resolution
Examines processes for collecting and responding to guest feedback and complaints.
Summary of Recent Guest Feedback (last week)
Write something
Number of Resolved Guest Complaints (last week)
Enter a number
Primary Complaint Category (e.g., cleanliness, service, noise)
Cleanliness
☐ Service ☐ Noise
Amenities
Location
Other

Resolution Methods Used (select all that apply)
☐ Verbal Apology ☐ Discount/Comp
Room Change
Refund
Other - Specify
Detailed Description of a Recent Guest Complaint and Resolution
Write something
Date of Complaint
Enter date
Time of Complaint (approximate)
Sustainability & Environmental Practices
Verifies adherence to hotel's sustainability initiatives and environmental protocols.
Water Usage Reduction (percentage)
Enter a number
Energy Consumption Reduction (percentage)
Enter a number

Recycling Programs in Place Paper Recycling Plastic Recycling Glass Recycling Food Waste Composting
Other (specify)
Guest Amenity Packaging Eco-friendly/Recycled Standard Refillable Dispensers
Details of Energy-Saving Initiatives Write something
Proof of Sustainable Sourcing (e.g., food suppliers) L Upload File
Date of Last Sustainability Audit Enter date
Linen Reuse Program Implemented Planning Not Implemented