Food hall and food court cleaning: what we clean

Walk the hall at opening with this sheet and check each shared space.

Hall _____ **Address** _____

Walked by _____ **Date** _____

Seating during service

- ☐ Tables wiped and sanitized as guests leave
- ☐ Trays and stray dishes collected
- ☐ Chairs straightened
- ☐ Napkin and utensil stations refilled
- ☐ Waste and recycling stations emptied before overflow
- ☐ Spills marked, cleaned and the floor dried
- ☐ Patio tables, chairs and umbrella bases on the porter loop

Restrooms

- ☐ Regular porter round during service
- ☐ Paper and soap topped up; floors spot cleaned
- ☐ Scrubbed and disinfected at night
- ☐ Supply levels checked before closing

Night reset of the dining room

- ☐ Tables, benches and chairs cleaned, undersides and bases too
- ☐ Condiment counters, tray returns and drink stations degreased
- ☐ Waste stations emptied, washed and relined
- ☐ High chairs and booster seats washed
- ☐ Entrance trash cans cleaned inside and out
- ☐ Patio swept and its bins emptied

Floors

- ☐ Tile and sealed concrete machine scrubbed nightly
- ☐ Strip-and-refinish or deep tile scrubbing booked separately

Vendor stalls (when added)

- ☐ Stall counters and equipment exteriors
- ☐ Stall floor and drains after service

Back of house

- ☐ Trash rooms and grease-bin enclosures
- ☐ Grease bins and recycling carts closed; floor around them washed
- ☐ Loading doors and storage hallways
- ☐ Path to the dumpster enclosure swept

Notes