

Food hall and food court cleaning: what we clean

Walk the hall once at a lunch peak and once after close, ticking each area on this sheet.

Food hall _____ Address _____
Walked by _____ Date _____

Seating during service

- ☐ Tables cleared as soon as guests leave
- ☐ Trays and stray dishes returned
- ☐ Chairs and stools straightened
- ☐ Dropped napkins and cups picked up
- ☐ Spills: sign, mop and dry finish
- ☐ High chairs wiped between uses

Condiment, water and waste stations

- ☐ Counters wiped and napkins refilled
- ☐ Liners changed before bags overflow
- ☐ Compost, recycling and landfill kept apart
- ☐ Waste station cabinets washed out at night

Night reset of the dining area

- ☐ Tables cleaned top, edge and underside
- ☐ Bar rails and counter fronts
- ☐ Chair and stool legs scrubbed
- ☐ Planters, railings and menu-board fronts on rotation

Dining floor

- ☐ Swept and machine scrubbed with degreaser
- ☐ Edges under fixed seating detailed
- ☐ Grout lines cleaned
- ☐ Periodic floor care for tile, stone and sealed concrete

Restrooms

- ☐ Toilets, urinals, sinks, mirrors and partitions
- ☐ Soap, paper and seat covers refilled
- ☐ Bins emptied and floors mopped
- ☐ Baby changing stations disinfected each round
- ☐ Floors and walls scrubbed overnight

Shared spaces and vendors

- ☐ Entry doors and glass
- ☐ Elevator buttons and stair rails
- ☐ Event spaces
- ☐ Vendor stalls or kitchens booked after that vendor closes

Notes
