Food court and food hall cleaning: what we clean

Walk the seating, stations and restrooms with your property manager and mark each area.

Food hall _____ **Address** _____

Walked by _____ **Date** _____

Seating and trays

- ☐ Tables wiped and sanitized between diners at peak
- ☐ Chairs, booths and high-tops wiped seat, back and base at night
- ☐ Trays collected, washed where there is a tray program, stacked dry
- ☐ High chairs, bar rails and window ledges cleaned

Condiment, drink and waste stations

- ☐ Condiment counters wiped; napkins and utensils restocked
- ☐ Spills under stations cleared
- ☐ Beverage stations and water dispensers wiped; drip trays emptied
- ☐ Bins emptied before overflow and liners replaced
- ☐ Sorting signs and lids wiped; floor around stations mopped
- ☐ Station cabinets washed inside and out overnight

Restrooms

- ☐ Porter round during service: soap, towels and tissue refilled
- ☐ Counters and floors cleared between rounds
- ☐ Full overnight clean and disinfection
- ☐ Fixtures, partitions and floor drains scrubbed

Floors

- ☐ Spills cleaned at once, wet-floor sign set, spot left dry
- ☐ Seating floor swept and auto-scrubbed after closing
- ☐ Table bases detailed by hand
- ☐ Periodic hard floor care booked

Entrances and glass

- ☐ Entry glass and push plates cleaned through the day
- ☐ Walk-off mats vacuumed and shaken out; vestibule kept dry
- ☐ Menu boards, sneeze-guard edges and seating-area glass wiped

Patio, back of house and night crew

- [ ] Outdoor tables and chairs wiped before lunch
- [ ] Patio bins emptied on the porter loop
- [ ] Droppings and spilled drinks cleaned off paving
- [ ] Plaza on a periodic pressure washing schedule
- [ ] Trash hauled to the dock at night
- [ ] Vendor kitchens on their own checklists if added

Notes