Food hall and food court cleaning: what we clean

Walk the hall during a busy meal period and mark the porter and night tasks.

Food hall _____ **Address** _____

Walked by _____ **Date** _____

Seating during service

- ☐ Trays and dishes collected
- ☐ Tables and seats wiped and sanitized
- ☐ Chairs straightened; dropped food picked up
- ☐ Booths, counter stools and kids' chairs on rotation
- ☐ Tray carts and dish drops emptied before they fill
- ☐ Table tents, menus and stands wiped
- ☐ Tables reset when large groups leave

Condiment and trash stations

- ☐ Counters and dispensers wiped
- ☐ Napkins and utensils refilled from your supply
- ☐ Station floor kept dry
- ☐ Trash, recycling and compost emptied on a loop
- ☐ Bin lids and surrounds wiped; sorting signs visible
- ☐ Full bags straight to the enclosure

Restrooms through the rush

- ☐ Toilets, sinks and counters
- ☐ Floor mopped and trash emptied
- ☐ Soap, towels and paper refilled
- ☐ Hand dryers, baby-changing stations and door handles
- ☐ Grout, partitions and floor drains in the deep clean

Floor in front of the counters

- ☐ Spills signed and dried right away
- ☐ Counter aisles spot-mopped during service
- ☐ Aisles degreased and scrubbed at night
- ☐ Counter floor mats lifted and washed

Entrances and patio

- [ ] Door glass and push bars
- [ ] Entrance bins emptied
- [ ] Outdoor tables and chairs wiped
- [ ] Patios and walkways swept

Night crew

- [ ] Hard floors machine-scrubbed
- [ ] Table and chair bases detailed
- [ ] Bins and cabinets washed
- [ ] Entry glass cleaned

Notes