

Food hall and food court cleaning: what we clean

Walk the hall and mark which lines run during service and which after closing.

Food hall _____ Address _____

Walked by _____ Date _____

Dining floor during service

- ☐ Cups and wrappers cleared as groups leave
- ☐ Tabletops sanitized
- ☐ Benches and chair seats wiped
- ☐ High chairs and booster seats cleaned
- ☐ Dropped food picked up
- ☐ Pedestals, chair rungs and bar counters in slow periods
- ☐ Window ledges and stair railings

Patio and plaza

- ☐ Patio furniture wiped
- ☐ Scraps and napkins cleared underneath
- ☐ Paving swept and drink spills spot-cleaned
- ☐ Umbrella and heater bases checked

Condiment, water and sorting stations

- ☐ Sauce bar and water station counters
- ☐ Floor tiles in front mopped
- ☐ Lids, straws and forks kept stocked
- ☐ Landfill, recycling and compost liners swapped
- ☐ Bin lids and housings washed
- ☐ Bags hauled to the dumpster area

Restrooms

- ☐ Basins, counters, mirrors and toilets on a check schedule
- ☐ Soap and paper topped up
- ☐ Standing water mopped
- ☐ Full clean and disinfection nightly
- ☐ Grout and stall partitions on a deep cycle

After closing

- ☐ Every table and seat cleaned
- ☐ Sorting stations washed
- ☐ Entry glass and railings polished
- ☐ Floor machine scrubbed, extra passes by stalls
- ☐ Stall kitchens only if a vendor or landlord adds them

Notes
