

Food hall cleaning: what we clean

Walk the dining floor during a busy service and tick what porters and night crews cover.

Food hall _____ **Address** _____

Walked by _____ **Date** _____

Seating and trays during service

- ☐ Trays bused from tables
- ☐ Tabletops and seats wiped
- ☐ Chairs pushed back in
- ☐ Under tables swept, spills spot-mopped
- ☐ Booths, counter seats and high chairs on rotation
- ☐ Tray returns and dish drops cleared
- ☐ Ledges, planters and railings checked for cups

Condiment, water and waste stations

- ☐ Condiment and beverage drips wiped
- ☐ Napkin and straw holders refilled, lids sorted
- ☐ Water stations wiped and kept dry
- ☐ Waste and recycling emptied before overflow
- ☐ Touch flaps and cabinets wiped
- ☐ Full bags taken to the back enclosure

Restrooms and entries

- ☐ Restrooms checked on a set loop
- ☐ Soap, towels and tissue restocked
- ☐ Extra passes at lunch and dinner peaks
- ☐ Wet-floor signs out, floor dried
- ☐ Entry mats straightened and shaken out
- ☐ Entry glass and push plates

Patio

- ☐ Patio tables and chairs wiped
- ☐ Outdoor bins emptied, litter picked up
- ☐ Walk from the parking lot swept

Night crew after close

- ☐ Hard floors machine-scrubbed
- ☐ Table bases and chair legs
- ☐ Waste station cabinets and bins washed
- ☐ Restrooms detailed and restocked
- ☐ Aisles in front of vendors given extra attention
- ☐ Vendor kitchens, if a vendor books them

Notes
