Food hall and food court cleaning: what we clean

Walk the dining area with your operations manager and mark porter and night tasks.

Hall _____ **Address** _____

Walked by _____ **Date** _____

Dining area during service

- ☐ Tables wiped as guests leave
- ☐ Trays collected for washing
- ☐ Napkins and utensils refilled
- ☐ Condiment counters and water stations
- ☐ Floor under the busiest tables kept clear
- ☐ Spills signed, cleaned and dried on the spot
- ☐ Porter hours: lunch, dinner or all day: _____

Waste stations

- ☐ Liners changed before bins overflow
- ☐ Landfill, recycling and compost kept separate
- ☐ Lids and push plates wiped

Restrooms

- ☐ Timed loop through the rush: soap, towels and tissue
- ☐ Sinks and mirrors wiped, floor litter cleared
- ☐ Broken fixtures reported to the manager
- ☐ Night: toilets, urinals and sinks cleaned
- ☐ Partitions and walls spot cleaned, floors scrubbed into the grout

Seating after close

- ☐ Table tops and undersides washed
- ☐ Chairs and stools wiped
- ☐ Booths and benches
- ☐ High chairs
- ☐ Entry doors, railings, menu boards at guest height and directory signs

Floors

- ☐ Tile, sealed concrete, terrazzo or wood swept, degreased and machine scrubbed
- ☐ Edges and corners detailed by hand
- ☐ Mats lifted and cleaned
- ☐ Marble or terrazzo on periodic stone care

Back of house

- ☐ Back corridors swept and mopped nightly
- ☐ Shared trash room and loading door
- ☐ Bins rinsed and cardboard staged

Notes