

Food court and food hall cleaning: what we clean

Walk the dining floor at a lunch peak and tick what porters and night crews cover.

Property _____ Address _____

Walked by _____ Date _____

Seating during service

- ☐ Tables bused and wiped
- ☐ Tray returns cleared
- ☐ Chair seats wiped
- ☐ Condiment counters tidied and stocked with napkins and utensils
- ☐ Spills signed and mopped as soon as they are spotted
- ☐ High chairs and booster seats wiped between families

Waste, recycling and compost

- ☐ Each stream kept in its own container
- ☐ Lids and push plates wiped
- ☐ Stations emptied and relined before they overflow
- ☐ Dropped napkins, lids and straws cleared from the floor
- ☐ Enclosures washed inside and out at night
- ☐ Floor beneath the stations scrubbed

Restrooms

- ☐ Checked on a loop during service
- ☐ Counters cleared and fixtures wiped
- ☐ Dispensers restocked
- ☐ Floors spot-cleaned by day
- ☐ Complete clean once the doors lock

After close

- ☐ Tables and chair frames washed
- ☐ Booth seating vacuumed
- ☐ Tray carts scrubbed
- ☐ Condiment stations degreased
- ☐ Glass partitions polished
- ☐ Hard floors scrubbed
- ☐ Worn VCT finish stripped and waxed on a cycle

Patio seating

- ☐ Outdoor tables and seats wiped
- ☐ Outdoor bins emptied by day and washed at night
- ☐ Straws and wrappers swept off the pavers
- ☐ Umbrella bases, planter ledges and railings
- ☐ Mats at the patio door vacuumed

Add-ons

- ☐ Tenant kitchen on its own checklist
- ☐ Extra porter hours for holiday weekends

Notes
