Food hall and food court cleaning: what we clean

Walk the hall with this sheet and tick the service-hour and after-close tasks you need.

Hall _____ **Address** _____

Walked by _____ **Date** _____

Porters during service

- ☐ Tables and chairs wiped between guests
- ☐ Trays returned
- ☐ Napkins, utensils and condiments refilled
- ☐ Waste, recycling and compost stations emptied
- ☐ Spills cleaned; wet-floor sign until dry
- ☐ Restroom loops during the rush

Seating and stations after close

- ☐ Tables, chairs and benches, bases and undersides too
- ☐ Condiment and waste stations scrubbed
- ☐ Bins relined
- ☐ Planters, partitions and high chairs
- ☐ Menu boards within reach

Floors and restrooms

- ☐ Dining floor machine-scrubbed first so it dries
- ☐ Grout lines and edges
- ☐ Restroom fixtures, floors and drains
- ☐ Restrooms restocked last

Entries and corridors

- ☐ Glass doors, railings and kick plates
- ☐ Walk-off mats vacuumed
- ☐ Stair and elevator lobbies
- ☐ Light fixtures and signage dusted on a cycle

Back of house

- ☐ Service corridor floor
- ☐ Trash and compost room washed down
- ☐ Bin lids and loading door
- ☐ Broken-down boxes moved to the hauler's pickup spot

On request

- ☐ Vendor prep surfaces, equipment exteriors, floors and drains
- ☐ Reset after a private event
- ☐ More porter hours for weekends and game days

Notes