Food court and food hall cleaning: what we clean

Walk the dining room with your property manager and mark what each shift should cover.

Property _____ **Address** _____

Walked by _____ **Date** _____

Dining room during service

- ☐ Tables wiped and sanitized as they clear
- ☐ Chairs straightened and dropped napkins picked up
- ☐ Booths and benches wiped
- ☐ High chairs cleaned after each use
- ☐ Tray returns kept clear and tray rails wiped
- ☐ Clean trays back to the counters that use them

Condiment and waste stations

- ☐ Drips wiped and sauce areas kept tidy
- ☐ Napkins, straws and utensils refilled where you supply them
- ☐ Waste, recycling and compost emptied before they overflow
- ☐ Lids and push plates wiped, liners replaced
- ☐ Sorting signs kept clear and readable

Restrooms

- ☐ Checked through service; paper and soap restocked
- ☐ Sinks and counters through service
- ☐ Every fixture, partition and floor at night
- ☐ Periodic deep clean for grout and tile

Floors

- ☐ Spills handled at once, wet-floor signs set and removed
- ☐ Dining floor dust-mopped through the day
- ☐ Hard floors machine scrubbed overnight
- ☐ Carpeted seating areas vacuumed

Night deep clean

- ☐ Stations pulled apart; cabinets inside and out
- ☐ Floor beneath and wall behind each station
- ☐ Extra time for high chairs and booth seating on weekends
- ☐ Vendor kitchens on each vendor's schedule: _____

Opening and closing

- ☐ Morning walk: tables, restrooms and clean trays set out
- ☐ Closing: last tables and stations cleared for the night crew
- ☐ Porter hours by day: _____

Notes