

Food hall and food court cleaning: what we clean

Take this sheet around the hall with your operations lead and tick each line you check.

Hall _____ Address _____
Walked by _____ Date _____

Seating during service

- ☐ Tables wiped and sanitized as they empty
- ☐ Chairs tucked in, dropped napkins and food picked up
- ☐ Trays or shared baskets collected, washed and stacked dry
- ☐ Spills coned, cleaned and dried on the spot

Condiment, water and waste stations

- ☐ Condiment counters wiped, packets and spills cleared
- ☐ Napkins and utensils refilled
- ☐ Water station drip trays emptied, floor below dried
- ☐ Compost, recycling and trash bins emptied before overflow
- ☐ Liners swapped, lids and sorting signs wiped
- ☐ Sorting mistakes fixed at the bins

Restrooms

- ☐ Checked on a schedule through peak hours
- ☐ Sinks, counters and floors tidied and restocked
- ☐ Full clean and disinfection by the night crew

After close

- ☐ Every table, bench, stool and chair cleaned top to bottom
- ☐ Legs, footrails and table undersides done
- ☐ Floors swept and machine-scrubbed
- ☐ Hand detail around table legs and planters
- ☐ Waste enclosures washed

Outdoor seating and entries

- ☐ Outdoor tables and benches wiped before service
- ☐ Plaza bins emptied on the porter loop
- ☐ Spilled drinks and bird droppings cleaned off the paving
- ☐ Entry doors, glass and menu boards wiped
- ☐ Walk-off mats at each door vacuumed

Service corridor and bin room

- ☐ Corridor floors scrubbed
- ☐ Push plates and wall guards wiped
- ☐ Shared handwashing and mop sinks cleaned
- ☐ Bins rinsed, floor scrubbed toward the drain
- ☐ Bin room walls washed to cart height, left dry
- ☐ Towels, tissue, soap and liners loaded

Opening walk

- ☐ Wet spots under drink stations caught
- ☐ Clean trays set out
- ☐ First tables in the sun wiped

Notes
