

# Food hall and food court: what we clean

Walk the hall during service and after close, and mark each station and task.

Property \_\_\_\_\_ Address \_\_\_\_\_

Walked by \_\_\_\_\_ Date \_\_\_\_\_

## Dining room during service

- ☐ Tables wiped as guests leave
- ☐ Chairs straightened
- ☐ Trays collected and stacked
- ☐ Trash and recycling emptied before they overflow
- ☐ Spills handled with wet-floor signs out

## Condiment, tray and waste stations

- ☐ Pumps, lids and counters free of sticky residue
- ☐ Napkin and utensil holders refilled
- ☐ Tray return racks emptied and washed
- ☐ Recycling, compost and landfill bins labeled and lined
- ☐ Each station washed inside and out nightly

## Restrooms and family spaces

- ☐ Peak-hour restroom check loop
- ☐ Paper and soap restocked
- ☐ Floors spot-mopped
- ☐ Family restrooms and nursing rooms
- ☐ Play area beside the seating on weekends

## Night reset

- ☐ Chairs up, tables cleaned top and bottom
- ☐ Booth seating
- ☐ High chairs and tray carts washed
- ☐ Hard floors machine-scrubbed
- ☐ Carpeted seating vacuumed
- ☐ Restroom fixtures, partitions and floors scrubbed
- ☐ Storefront glass and railings polished
- ☐ Trash rooms and back corridors swept and mopped

## Floors, patio and tenant kitchens

- ☐ Tile and terrazzo deep scrubbed and polished
- ☐ Grout in front of the counters
- ☐ Patios and entry walks pressure washed
- ☐ Vendor kitchens on request: line, prep counters, floors and drains

## Notes

---

---

---

---