

Food court and food hall cleaning: what we clean

Carry this sheet through the dining room before opening and mark each stop.

Hall or center _____ Address _____
 Walked by _____ Date _____

Dining room during service

- ☐ Tables and chairs wiped as guests leave
- ☐ High chairs cleaned
- ☐ Tray returns cleared before they stack up
- ☐ Condiment, napkin and utensil stations stocked
- ☐ Waste, recycling and compost stations relined early
- ☐ Spills signed at once, then cleaned and dried

Overnight dining reset

- ☐ Table bases, chair legs and booths detailed
- ☐ Partitions and planters wiped
- ☐ Glass rails polished
- ☐ Trash enclosures cleaned so no odor waits for morning

Restrooms and family areas

- ☐ Restrooms checked and restocked during service
- ☐ Overnight deep clean with fixtures disinfected
- ☐ Partitions wiped and floors scrubbed
- ☐ Family restrooms and baby changing stations on every pass

Floors and entries

- ☐ Dining floors dust-mopped and spot-mopped by day
- ☐ Dining floors machine-scrubbed at night
- ☐ Hard floors burnished, scrubbed or refinished on a cycle
- ☐ Terrazzo and natural stone cleaned and polished
- ☐ Entry mats vacuumed

Vendor kitchens and back of house

- ☐ Cook lines and prep areas for vendors in the program
- ☐ Walk-ins and kitchen floors
- ☐ Drains degreased
- ☐ Back corridors and loading areas
- ☐ Grease bin enclosures

Outdoors and peak periods

- ☐ Outdoor seating, plazas and walkways kept clear
- ☐ Pressure washing of plazas and walkways
- ☐ Entry glass cleaned
- ☐ Extra porter hours for holidays and events

Notes
