

Food hall cleaning: what we clean

Walk the hall during service with this list and tick each shared area as you check it.

Hall _____ Address _____
Walked by _____ Date _____

Seating and trays

- ☐ Tables and chairs wiped as diners leave
- ☐ Busy sections checked through the meal
- ☐ Tray returns and bussing carts emptied
- ☐ Counter seating and ledges
- ☐ Courtyard furniture cleared of dust, leaves and droppings
- ☐ Seat frames, upholstery and floor under fixed tables at night

Condiment and waste stations

- ☐ Condiment, utensil and water stations wiped and refilled
- ☐ Waste, recycling and compost emptied before they overflow
- ☐ Liners replaced
- ☐ Bin exteriors cleaned

Restrooms

- ☐ Porter loop for paper, soap, counters and fixtures
- ☐ Night scrub of fixtures, partitions and floors
- ☐ Grout, vents and partition tracks on a periodic deep clean

Floors and spills

- ☐ Wet-floor signs set and spills mopped dry
- ☐ Common floors machine-scrubbed overnight
- ☐ Tile and terrazzo on periodic floor care
- ☐ Extra porter hours for weekends and events

Opening pass

- ☐ Overnight dust wiped from tables and chairs
- ☐ Restroom dispensers filled before opening
- ☐ Entry glass spot cleaned
- ☐ Condiment and water stations set out clean

Entries, courtyards and back of house

- ☐ Entry doors and glass
- ☐ Mats vacuumed and rotated
- ☐ Courtyards and patios swept of litter
- ☐ Corridors, trash rooms and back-of-house halls
- ☐ Sidewalks, dumpster enclosures and outdoor dining pressure washed
- ☐ Vendor kitchen on its own checklist when added

Notes
