Food hall and food court: what we clean

Walk the hall at mealtime with your manager and mark porter tasks and the night list.

Food hall _____ **Address** _____

Walked by _____ **Date** _____

Seating floor

- [ ] Tables cleared and wiped, top and edge
- [ ] Chair seats and backs
- [ ] Booths crumbed out
- [ ] Trays collected, then washed or stacked
- [ ] High chairs cleaned and put back
- [ ] Window ledges, planter edges and railings

Patio and garden

- [ ] Outdoor tables wiped
- [ ] Leaves and napkins swept from under tables
- [ ] Paving pressure washed when a sweep won't do

Condiment and waste stations

- [ ] Condiment counters and utensil bins
- [ ] Napkin dispensers and water stations
- [ ] Waste, recycling and compost emptied before full
- [ ] Fresh liners, bins washed on a cycle
- [ ] Sorting signs kept clean and readable
- [ ] Back-of-house collection points and loading doors swept

Restrooms

- [ ] Rush rounds: fixtures wiped, paper and soap refilled
- [ ] Floors spot-mopped, trash cleared
- [ ] Night: toilets, sinks and partitions disinfected
- [ ] Walls around fixtures washed
- [ ] Floor scrubbed edge to edge
- [ ] Restroom deep cleaning monthly or quarterly

Day porter during service

- [ ] Spills signed and mopped at once
- [ ] Tables turned for the next diners
- [ ] Bins emptied before the line builds
- [ ] Porter hours set for lunch, dinner or the full day

Night crew after close

- [ ] Every table and chair base
- [ ] Entry glass
- [ ] Full seating floor scrubbed
- [ ] Hard floors on a scrub-and-recoat schedule
- [ ] Vendor cook line, prep, walk-ins and floor, own task list

Notes