# Food hall cleaning: what we clean

Walk the hall at a busy hour with your property team and tick each zone for the plan.

**Hall** _____ **Address** _____

**Walked by** _____ **Date** _____

## Seating and trays

- ☐ Tables wiped as guests leave
- ☐ Chairs and benches checked for crumbs and sticky spots
- ☐ High-top stool legs and footrests
- ☐ Booth upholstery vacuumed along the seams
- ☐ Tray return cleared and wiped, clean trays on top
- ☐ Highchairs and booster seats cleaned and racked

## Self-serve and waste stations

- ☐ Condiment and drink counters wiped
- ☐ Napkins and straws refilled from your stock or ours
- ☐ Around sauce pumps and soda towers
- ☐ Drip trays cleared
- ☐ Waste, recycling and compost bins emptied early
- ☐ Station cabinets wiped and floor beneath mopped
- ☐ Liners swapped, station signs kept readable

## Restrooms

- ☐ Set loop of checks through each meal rush
- ☐ Paper and soap restocked, counters and mirrors wiped
- ☐ Floor spills cleared during service
- ☐ Overnight scrub of fixtures, partitions and floors
- ☐ Periodic restroom deep cleaning for grout and vents

## Porters during service

- ☐ Planned route with spill kits and wet-floor signs
- ☐ Dropped drinks and trays handled on sight
- ☐ Seating detailed between rushes
- ☐ Entrance glass polished between rushes

## After close

- [ ] Hard floors machine-scrubbed and rinsed
- [ ] Carpeted lounges vacuumed and spot-treated
- [ ] Chair and table bases wiped
- [ ] Rails, door pulls and elevator buttons cleaned
- [ ] Vendor kitchens on their own task list, when booked

## Entries and shared landings

- [ ] Entry doors and sidelights
- [ ] Walk-off mats vacuumed and rotated
- [ ] Main aisles dust-mopped between rushes
- [ ] Escalator and elevator landings, rails and call buttons
- [ ] Longer porter hours on event and holiday dates

## Notes