

Food halls: what we clean

Tour the dining room and back corridors with hall management and tick each area for the plan.

Facility _____ Address _____
Walked by _____ Date _____

Seating and shared stations

- ☐ Tables and chairs wiped as guests leave
- ☐ High chairs on every pass
- ☐ Tray returns emptied before they back up
- ☐ Condiment, napkin and utensil stations stocked
- ☐ Waste, recycling and compost stations relined
- ☐ Table bases, chair legs and benches after close
- ☐ Booth backs and partitions

Porters during service

- ☐ Tables and bins cleared through meal peaks
- ☐ Spills cleaned and dried with wet floor signs up
- ☐ Extra porter hours for events and holiday weeks
- ☐ Seating and restrooms reset before close

Floors

- ☐ Dust mopping and spot cleaning by day
- ☐ Machine scrubbing at night
- ☐ Periodic deep scrub, strip-and-refinish or terrazzo work
- ☐ Entry mats vacuumed and rotated

Restrooms

- ☐ Checked and restocked through service
- ☐ Overnight deep clean of fixtures and floors
- ☐ Family restrooms and changing stations

Overhead, glass and bar

- ☐ Beams, ductwork and pendant lights on a periodic schedule
- ☐ Hanging signs
- ☐ Entry doors, storefront windows and mezzanine glass
- ☐ Bar counter, foot rail and stools
- ☐ Mezzanine stairs and rails

Back of house

- ☐ Back corridors and receiving doors
- ☐ Trash and grease bin enclosures
- ☐ Loading areas
- ☐ Vendor kitchens, if they join the plan

Notes
