Food hall common areas: what we clean

Walk the hall during a busy service with this sheet and mark what each shift should cover.

Food hall _____ **Address** _____

Walked by _____ **Date** _____

Seating during service

- ☐ Tables cleared and wiped as guests leave
- ☐ Chairs pushed back in
- ☐ Trays collected and wiped
- ☐ Waste and recycling stations emptied before they overflow
- ☐ Condiment and napkin stations refilled

Spills

- ☐ Spills cleaned up on the spot
- ☐ Wet area signed until the floor is dry

Night reset after close

- ☐ Every table, chair and bench cleaned, bases and undersides included
- ☐ Gum and sauce removed from under tables
- ☐ Trash and recycling stations emptied and washed
- ☐ Condiment counters wiped

Floors and entries

- ☐ Hard floors swept nightly
- ☐ Food-traffic film degreased
- ☐ Machine scrubbing on a regular cycle
- ☐ Entry glass, door handles and mats cleaned

Restrooms

- ☐ Toilets, urinals, sinks and counters scrubbed nightly
- ☐ Partitions, floors and drains cleaned nightly
- ☐ Paper and soap checked through service
- ☐ Quick wipe of counters and fixtures between deep cleans
- ☐ Periodic detail on grout lines, partitions and fixtures

Events and vendor kitchens

- ☐ Extra porter hours for concerts, markets and community nights
- ☐ Deeper reset the morning after an event
- ☐ Porter hours set for lunch and dinner peaks
- ☐ Vendor kitchens on their own checklist, if booked
- ☐ Vendor prep surfaces, floors and drains listed separately

Notes