Food court and shared dining: what we clean

Walk the seating area once mid-rush and once at opening, ticking what was covered.

Property _____ **Address** _____

Walked by _____ **Date** _____

Seating during service

- ☐ Tables and chairs wiped and sanitized as diners leave
- ☐ High chairs and booster seats cleaned
- ☐ Dropped napkins, cups and food picked up
- ☐ Tray returns cleared and wiped
- ☐ Chair legs, table bases and booth backs caught between rushes
- ☐ Window ledges wiped

Condiment counters and bins

- ☐ Condiment and beverage counters wiped
- ☐ Spills cleared from counters and the tile below
- ☐ Napkin and utensil areas kept tidy
- ☐ Waste, recycling and compost bins emptied before full
- ☐ Receptacles wiped inside and out, fresh liners in
- ☐ Floor around each bin checked for drips
- ☐ Bags carried to the property's collection area

Restrooms

- ☐ Daytime checks of sinks, counters, mirrors and toilets
- ☐ Dispensers restocked, standing water wiped
- ☐ Night clean with fixtures disinfected and floors scrubbed

Dining floor

- ☐ Spills marked and cleaned during service
- ☐ Full floor scrubbed at night
- ☐ Extra pass along the strip in front of vendor counters
- ☐ Auto-scrubber run over the dining floor
- ☐ Tile, terrazzo or vinyl machine-scrubbed and refinished

After closing

- ☐ Tables and chairs cleaned top to bottom
- ☐ Waste stations emptied and washed
- ☐ Glass doors and railings polished
- ☐ Vendor kitchens on their own list, if added

Notes