

Food court cleaning: what we clean

Walk the court with your property team and tick what the day and night shifts cover.

Property _____ Address _____
Walked by _____ Date _____

Seating area through meal periods

- ☐ Tables and seats wiped
- ☐ Trays picked up
- ☐ Condiment counters tidied
- ☐ Napkins and utensils refilled
- ☐ Waste, recycling and compost bins emptied and relined before full
- ☐ High chairs, booster seats and charging counters between users
- ☐ Dropped food under tables picked up

Chairs, booths, stools and patios

- ☐ Hard seats wiped and sanitized
- ☐ Upholstered booths vacuumed and spot-treated
- ☐ Stool footrests wiped
- ☐ Patio tables cleared of leaves and debris before opening

Spills and restrooms

- ☐ Spill signed, mopped and dried as soon as it is seen
- ☐ Restroom loop in meal hours: counters, fixtures, dispensers, floors
- ☐ Baby-changing stations wiped and sanitized each loop
- ☐ Restrooms fully cleaned overnight

Overnight deep clean

- ☐ Tables and chair frames washed
- ☐ Booths vacuumed
- ☐ Tray stands and waste enclosures scrubbed
- ☐ Sneeze guards and glass polished
- ☐ Condiment counters degreased
- ☐ Hard floors scrubbed of grease and sticky residue
- ☐ Carpeted seating areas given hot water extraction
- ☐ Worn finish on resilient tile restored on a schedule

Vendors and busy dates

- ☐ Vendor kitchens on their own checklist when booked
- ☐ Vendor counter fronts and menu boards on the porter route
- ☐ Access, alarms and lock-up coordinated with security
- ☐ Extra porter hours for game days and graduations
- ☐ Day shift notes, such as a wobbly table, picked up that night

Notes
