

Food court dining area: what we clean

Walk the court once in service and once after close, ticking each task for its shift.

Shopping center _____ Address _____

Walked by _____ Date _____

Porter during service

- ☐ Tables wiped as diners leave, chairs pushed in
- ☐ Trays gathered and returned to the stacks
- ☐ Bins emptied before they overflow
- ☐ Spills mopped right away behind a wet-floor sign
- ☐ Second porter on busy Saturdays, if booked
- ☐ Broken dispensers, leaks and damaged seats reported

Condiments and trash corral

- ☐ Pump tops, lids and counters cleared of sticky residue
- ☐ Straw and utensil dispensers refilled
- ☐ Napkin stations cleaned and refilled
- ☐ Bins lined and sorted for trash and recycling
- ☐ Tray stacks wiped

Night reset of the seating area

- ☐ Tables washed, undersides and pedestals included
- ☐ Chairs and booths wiped, booth seams vacuumed
- ☐ High chairs and tray carts washed
- ☐ Trash stations scrubbed inside, relined and emptied at close
- ☐ Glass and railings around the court polished
- ☐ Baseboards and counter kick plates wiped
- ☐ Booth upholstery spot-cleaned on a cycle

Restrooms

- ☐ Paper and soap kept stocked through the rush
- ☐ Counters by the sinks dried and litter cleared
- ☐ Toilets, urinals, sinks and partitions scrubbed at night
- ☐ Floor machine-cleaned with grout around fixtures
- ☐ Baby-changing stations cleaned

Floors and surrounds

- ☐ Hard floor machine-scrubbed after close
- ☐ Strip-and-refinish or stone care on a schedule
- ☐ Entrances, walk-off mats and outdoor tables
- ☐ Service corridor to the compactor swept and mopped
- ☐ Vendor kitchens added only when booked

Notes
