

Food court cleaning: what we clean

Take this sheet on a lap of the dining area with your property team.

Center _____ Address _____
Walked by _____ Date _____

Before tenants open

- ☐ Tables clean and dry
- ☐ Chairs squared
- ☐ Waste stations lined
- ☐ Condiment counters stocked
- ☐ Nearby restrooms fresh
- ☐ Night crew flags rechecked

Through the lunch rush

- ☐ Trays cleared from the seating
- ☐ Tables wiped and sanitized between guests
- ☐ Wrappers and straws picked up
- ☐ Spills signed and mopped right away
- ☐ Waste and recycling emptied before full
- ☐ Tray-return shelves cleared
- ☐ Condiment counter wiped each pass
- ☐ Restroom loop: dispensers and spot-mopping

Afternoon lull and dinner

- ☐ Table bases and chair legs
- ☐ High chairs and boosters washed and dried
- ☐ Glass around the seating polished
- ☐ Shared trays washed
- ☐ Area reset before dinner

Family details

- ☐ Family restroom and changing station checks
- ☐ Floor under tables swept between meals
- ☐ Glass railings and planters wiped

Overnight

- ☐ Chairs lifted, floor machine-scrubbed
- ☐ Table tops and bases detailed
- ☐ Booth seating vacuumed and wiped
- ☐ Waste stations washed inside and out
- ☐ Restrooms fully scrubbed, touchpoints disinfected
- ☐ Tile, terrazzo or stone on a floor care cycle

Tenant add-ons

- ☐ Tenant counter and cook line
- ☐ Prep counters
- ☐ Tenant kitchen floor

Notes
