

Food hall and public market: what we clean

Walk the hall during open hours with your market manager and tick each common area.

Market _____ Address _____
 Walked by _____ Date _____

Seating and stations

- ☐ Tables and chairs wiped between waves of diners
- ☐ Tray and bussing stations emptied and cleaned
- ☐ Booth seats, bar-height counters and window ledges
- ☐ Condiment, water and utensil stations wiped and refilled
- ☐ Waste, recycling and compost emptied before overflow
- ☐ Bins wiped and liners changed

Restrooms

- ☐ Porter loop: paper and soap refilled, counters wiped
- ☐ Floors cleared on each loop
- ☐ Overnight scrub of every fixture, partition and floor
- ☐ Periodic deep clean for grout and vents

Floors

- ☐ Dropped drinks and food mopped, wet-floor signs set
- ☐ Common floors machine-scrubbed at night
- ☐ Stone, tile and sealed concrete periodic deep work

Overnight reset

- ☐ Seating fabrics and frames
- ☐ Under tables
- ☐ Trash rooms and back corridors
- ☐ Walkways cleaned

Entries, decks and outdoor seating

- ☐ Entry doors and glass
- ☐ Entrance mats vacuumed and shifted for even wear
- ☐ Decks and patios swept, litter cleared
- ☐ Outdoor furniture wiped of dust, pollen and droppings
- ☐ Sidewalks, dumpster pads and outdoor dining surfaces washed

Pre-opening pass

- ☐ Restrooms stocked and dry
- ☐ Tables and deck furniture wiped of overnight dew
- ☐ Bins empty with fresh liners
- ☐ Entry glass and mats ready for the first visitors

Notes
