SF Janitorial

PRINTABLE CHECKLIST

Food halls and food courts: what we clean

Visit during service and mark porter duties apart from the after-closing clean.

Food hall _____ **Address** _____

Walked by _____ **Date** _____

Dining floor during service

- ☐ Tables and benches sanitized as parties leave
- ☐ High chairs cleaned after use
- ☐ Stray napkins and lids picked up
- ☐ Tray stations cleared and wiped
- ☐ Bench backs, chair rungs and table pedestals between peaks
- ☐ Window sills and stair railings

Condiments and waste stations

- ☐ Self-serve counters and the tile beneath
- ☐ Napkin and utensil holders refilled
- ☐ Compost, recycling and landfill emptied before overflow
- ☐ Bins wiped inside and out and relined
- ☐ Bags taken to the collection room
- ☐ Floor around each station checked every round

Restrooms

- ☐ Timed porter rounds through the day
- ☐ Basins and toilets cleaned, mirrors polished
- ☐ Soap and towels refilled, floor dried
- ☐ Fixtures disinfected and tile scrubbed overnight
- ☐ Periodic grout and partition deep cleaning

Floors

- ☐ Spills coned off and cleaned on the spot
- ☐ Full machine scrub after closing
- ☐ Extra time along the vendor counters
- ☐ Burnishing and finish work for tile, stone or vinyl

After closing

- ☐ Every table, bench and chair
- ☐ Sorting stations emptied and hosed down
- ☐ Entry doors and interior glass
- ☐ Restrooms restocked before the first delivery

Vendor kitchens and hours

- ☐ Stall kitchens added by a vendor or the property
- ☐ Prep counters, kitchen floors and floor drains
- ☐ Porter hours for lunch and after-work crowds
- ☐ Longer shifts for weekends, market days and events

Notes