

# RESTAURANT CLEANING AND DISINFECTING CHECKLIST

## PROTECTING YOURSELF & OTHERS

- Practice good hand hygiene: washing hands frequently with soap and water for at least 20 seconds. When a sink is not available, make sure hand sanitizer is available and used.
- Wash hands before and after eating, blowing your nose, coughing, or sneezing. Avoid touching your eyes, nose and mouth.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash and wash hands or use sanitizer.
- Stay home if you are sick. Contact your healthcare provider if you are feeling ill.
- Avoid close contact with people who are sick.
- Practice social distancing, avoid shaking hands.
- Regularly clean all high-touch surfaces (see checklist). Use provided EPA registered disinfectants and sanitizers, and follow directions on the label.

## CLEANING AND DISINFECTING CHECKLIST HIGH TOUCH AREAS

Clean and disinfect all high touch areas including;

### FRONT OF THE HOUSE

- Menus
- Walls, if necessary
- Bar tops / bar stools
- Tables, booths, chairs, and high chairs
- Door handles, push plates and railings
- Condiment bottles, holders and salt / pepper shakers
- Cash register and surrounding counter top areas
- Payment keypads / order entry keypads
- Service area counters, hostess stand and phones
- Display case / freezer case handles

### RESTROOMS

- Door handles, sink faucets, stall handles and toilet handles
- Towel dispenser handles / buttons
- Soap dispenser push plates
- Baby changing station
- Trash receptacles touch points

## FOOD CONTACT SURFACES AND EQUIPMENT CLEANING & SANITIZING

Practice regular cleaning and sanitizing procedures with an EPA-registered sanitizer, such as Hillyard Sanitizer.

- Wash, rinse, and sanitize all food contact prep tables, pans, trays, utensils, food containers, and small equipment in the 3-compartment sink or in a warewash machine. Allow to air dry.
- If food contact surfaces are disinfected, they need to be rinsed and sanitized after a disinfectant is used.

## NON-FOOD CONTACT SURFACE CLEANING AND DISINFECTING

- Cleaning of visibly dirty surfaces followed by disinfection is a best practice measure for prevention of COVID-19 and other viral respiratory illnesses in community settings. Disinfect surfaces and objects with an EPA-registered disinfectant, such as Hillyard Re-Juv-Nal. Disinfect high-touch areas regularly.
- Have cleaning equipment and tools designated specifically for food contact surfaces and non-food contact surfaces and keep separate. Clean and dry tools and store in a sanitary manner in designated areas.

## BACK OF THE HOUSE

- Walk-in refrigerator and freezer handles
- Door handles and push plates
- Handwash sink handles
- Towel dispenser handles / buttons
- Soap dispenser push buttons
- Chemical dispenser push buttons
- Trash receptacles
- Cleaning tools and buckets
- Mop sink handles
- Ice machine handles and ice scoop
- Telephones, keypads, and handsets
- Computers and keyboards
- Breakroom tables, chairs, counters and microwaves
- Beverage dispensers, fountain machine buttons, soda guns
- Equipment handles such as oven buttons / knobs, handles, microwaves, coffee pot, and deep fryers