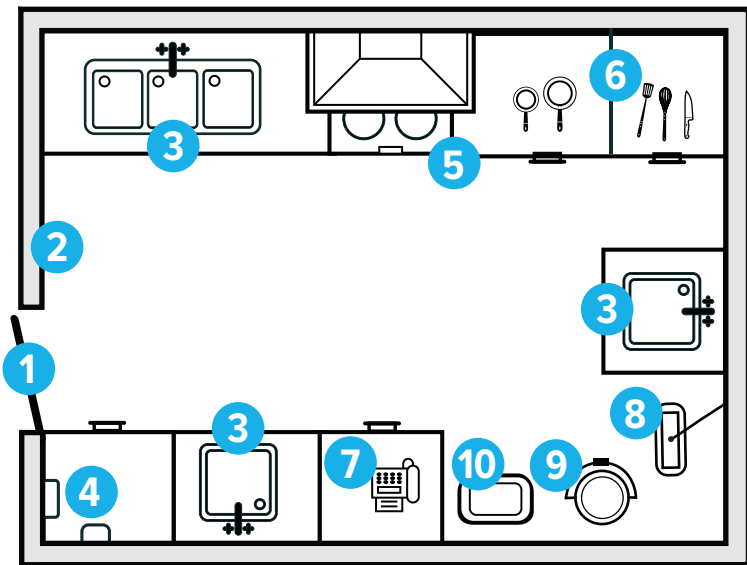


BACK OF HOUSE (KITCHEN/PREP AREA)

Maintain safe food contact areas to help protect customers from the spread of illnesses. Keep *Everything Clean* by properly cleaning, sanitizing, and disinfecting these commonly-touched surfaces.



Key Touchpoints for cleaning include:

Back of House

- 1 Door handles
- 2 Light switches
- 3 Sinks and fixtures
- 4 Dispensers (soap, sanitizer, paper towels)
- 5 Food contact surfaces
- 6 Utensils
- 7 Telephone
- 8 Cleaning equipment
- 9 Buckets/bucket handles
- 10 Trash/recycling receptacles