


# CAFETERIA AND KITCHEN

Effective cleaning in areas where food is served is critical to safe, healthy residents and staff members. Keep *Everything Clean* by properly cleaning 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  Trash/recycling receptacles
- 7  Utensils
- 8  Telephone
- 9  Cleaning equipment
- 10  Buckets/bucket handles

## Key Touchpoints for cleaning include:

### Cafeteria

- 1  Door handles
- 2  Light switches
- 3  Table tops
- 4  Chairs/booths
- 5  Buffet/sneeze guards
- 6  Cabinet handles
- 7  Menus
- 8  Coffee pots
- 9  Handrails
- 10  Serving trays
- 11  Dispensers (napkins, utensils, condiments, etc.)