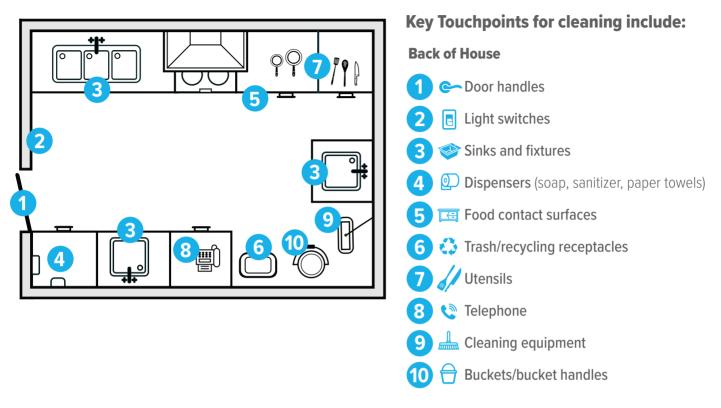
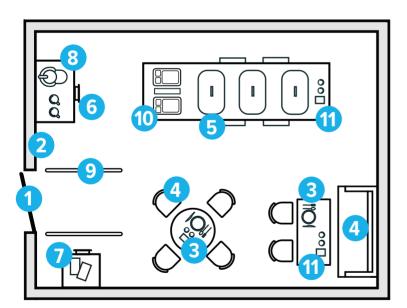
CAFETERIA AND KITCHEN

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.



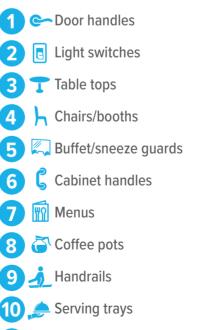




Key Touchpoints for cleaning include:

Cafeteria

11



) 🔠 Dispensers (napkins, utensils, condiments, etc.)