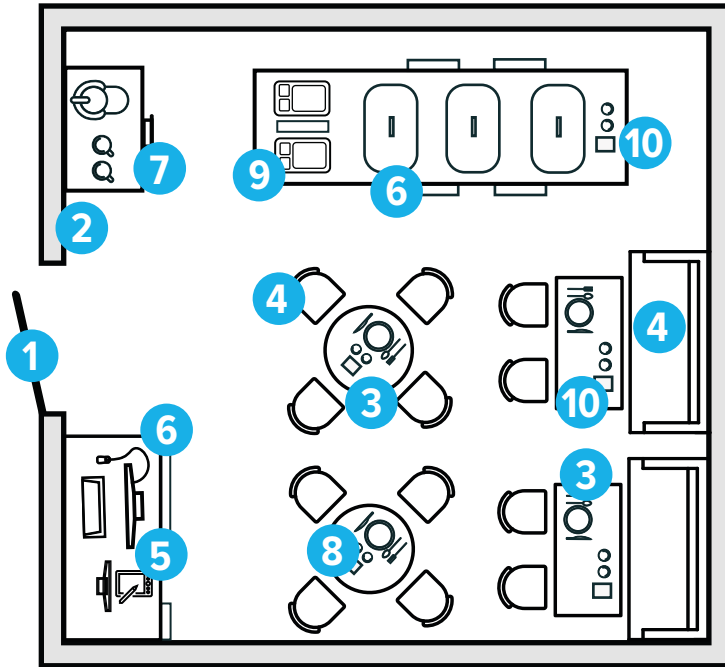


FOOD CONSUMPTION AREAS

Customers rely on effective cleaning to stay healthy, especially in crowded food consumption areas. Keep *Everything Clean* by properly cleaning, sanitizing, and disinfecting these commonly-touched surfaces.



Key Touchpoints for cleaning include:

Front of House

- 1 Door handles
- 2 Light switches
- 3 Tables
- 4 Chairs/booths
- 5 Registers/payment terminals
- 6 Buffets/sneeze guards
- 7 Cabinet handles
- 8 Menus
- 9 Serving trays
- 10 Dispensers (napkins, utensils, condiments, etc.)