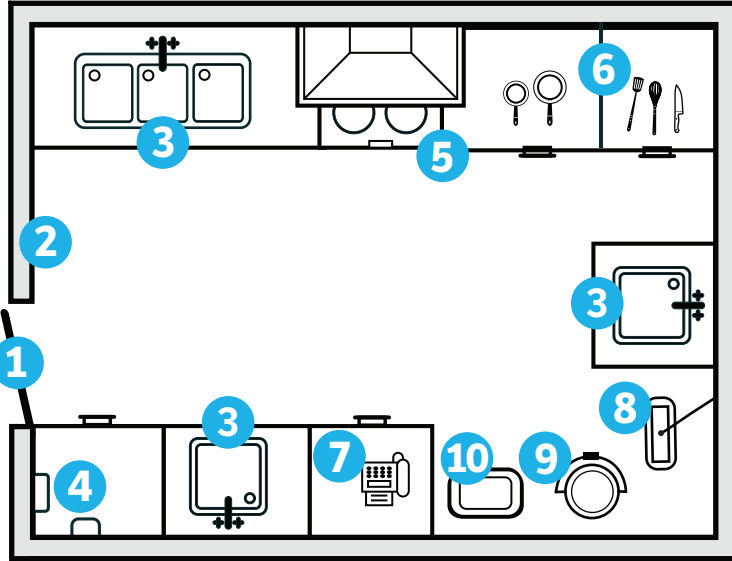


# BACK OF HOUSE (KITCHEN/PREP AREA)

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  Dispenser (soap, sanitizer, paper towels)
- 5  Food contact surfaces
- 6  Utensils
- 7  Telephone
- 8  Cleaning equipment
- 9  Buckets/bucket handles
- 10  Trash/recycling receptacles