








CAFETERIA AND KITCHEN

Effective cleaning in areas where food is served is critical to safe, healthy students 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
- 4  Dispensers (soap, sanitizer, paper towels)
- 5  Food contact surfaces
- 6  Trash/recycling receptacles
- 7  Utensils

Key Touchpoints for cleaning include:

Cafeteria

- 1  Door handles
- 2  Table tops
- 3  Chairs/benches
- 4  Sneeze guards
- 5  Register/tablet/payment terminals
- 6  Handrails
- 7  Serving trays
- 8  Dispensers (napkins, utensils, condiments, etc.)

