

COVID-19 RESTAURANT CLEANING PROCEDURES CHECKLIST

Safety and Trust. Both are essential to ensuring your business will survive the COVID-19 outbreak. Consumers will only visit restaurants where they feel safe. Make it easy for them to trust your restaurant by:

- 1 Creating new cleaning procedures that include professional disinfection on a weekly basis
- 2 Advertising them on your site, on social media, on your menu, and throughout your restaurants

Here is a cleaning checklist of COVID-19 specific cleaning protocol to help you create your own procedures

CLEANER AND PERSONAL PROTECTIVE EQUIPMENT

- ✓ Use food grade disinfectant that is approved by both the CDC and the EPA
- ✓ Employees should wear disposable gloves
- ✓ Employees should start each day wearing a fresh/clean disposal or washable face mask
- ✓ Employees should wash hands thoroughly, many times throughout the day

FRONT OF THE HOUSE

- ✓ Spray and wipe clean all high-traffic and high-touch areas throughout the day
 - Light switches, door handles, railings, touch screen registers, drive-through window ledges, etc.
- ✓ Wipe clean between each seating
 - Chairs, tabletops, menus or digital ordering systems, check presenters, checkout counters, and communal condiments
- ✓ Wipe clean between each delivery
 - Interior of the car, door handles, reusable shipping/warming/cooling containers

BATHROOMS

- ✓ Thoroughly clean and sanitize the bathrooms throughout the day (toilets, sinks, paper towel dispensers)
- ✓ Account for more frequent hand washing
- ✓ Consider placing floor markings to help consumers keep a safe distance

BACK OF THE HOUSE

- ✓ Ensure food containers and utensils are cleaned and sanitized with CDC recommended & EPA registered disinfectants
- ✓ Clean all high-risk, non-food contact surfaces, several times throughout the day
 - ✓ Phones
 - ✓ Receiving doors
 - ✓ Reach-in and Walkout doors
 - ✓ Glass doors, doors handles and frames)
 - ✓ In-place equipment
 - ✓ Areas around the wash basin when not in use
 - ✓ Trash cans & recyclable cans

DISCOVER HOW PROFESSIONAL SANITIZING SERVICES
ARE KEY TO EARNING CUSTOMER TRUST

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MORE** 

STAY SAFE. STAY OPEN.