

FOODSERVICE: FRONT OF HOUSE

General Instructions

What products do you need?

- Multi-Purpose Disinfectant
- Glass Cleaner
- Food Contact Sanitizer
- Manual Detergent

What tools do you need?

Refillable spray bottles, trigger sprayers, microfiber cloths, detergent and sanitizer pails, non-abrasive scrub pad, putty knife, vacuum, dust pan/broom, mop/bucket, window scrubber/squeegee, 'Wet Floor' sign, PPE

Specific touchpoints

- Dining tables
- Buffet/salad bar
- Beverage stations
- Doorknobs
- Push plates
- Light switches
- Menus
- Bill holders
- Faucets
- Cupboards/drawer handles
- Thresholds and hand railings
- Chairs and booths
- Trash receptacle touch points
- Order kiosks
- Hostess Stand



Cleaning & Disinfection Frequency _____
Inspection Frequency _____
Responsible _____
Required PPE* _____

*in addition to any required by SDS



Tip: To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

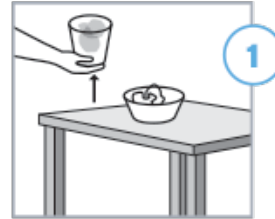
**Refer to product label for use directions*

FOODSERVICE: FRONT OF HOUSE

Tabletops / Countertops



NOTE: Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water and sanitized using a food contact sanitizer.

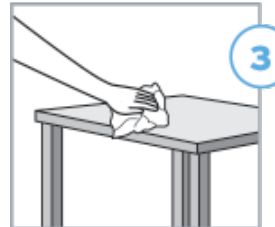


After customers leave, clear tabletops and counters of all dishware, food debris and other items.

NOTE: During a high-risk/outbreak scenario, a disinfection step may be added to tabletop/countertop and the outside of condiment containers using **multi-purpose disinfectant**. A potable water rinse and sanitization using a **food contact sanitizer** is required post-disinfection. Refer to product label for required contact time.



Clean entire surface of tabletop/countertop (including edges) using **manual detergent**. Use with a clean cloth and bucket application (damp, wrung-out cloth) or spray bottle and clean cloth application (spray surface and wipe clean). Ensure gross food particles/soil are removed. Allow additional product dwell time for visibly soiled areas.



Rinse with potable water using a clean cloth and allow to air dry. Repeat on all food contact surfaces.



Sanitize tabletop/countertop using **food contact sanitizer** and either a clean cloth and pail application (damp, wrung-out cloth) or spray bottle application (spray surface, do not wipe dry). **Ensure treated surfaces remain wet for contact time indicated on product label.** Allow to air dry before placing items on the surface or returning to use.

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Chairs, Stools, and Highchairs/Booster Seats



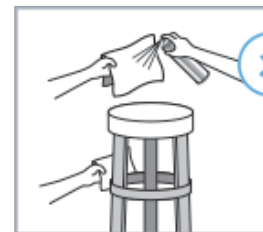
NOTE: Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water and sanitized using a food contact sanitizer.



Pre-clean visibly soiled areas. Disinfect entire surface of chairs, stools and table legs using **multi-purpose disinfectant**. Pay special attention to high-touch areas such as backs/arms of chairs. Use either a clean cloth and bucket application (damp wrung-out cloth), or spray bottle and clean cloth application (spray surface and wipe clean).



Ensure treated surfaces remain wet for contact time indicated on product label. Use a non-abrasive scrub pad to loosen any dried-on food particles. Wipe dry using a soft, clean cloth.



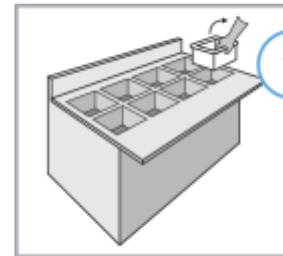
Rinse highchairs/booster seats with potable water and sanitize using **food contact sanitizer** and either a clean cloth and pail application (damp, wrung-out cloth) or spray bottle application (spray surface, do not wipe dry). **Ensure treated surfaces remain wet for contact time indicated on product label.** Allow to air dry before placing returning to use.

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Buffets / Salad Bars

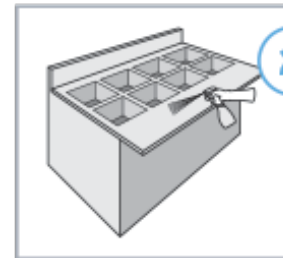


NOTE: Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water and sanitized using a food contact sanitizer.



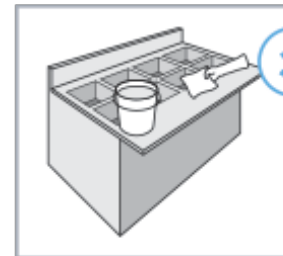
1

Remove or cover any exposed food items to avoid potential for contamination.



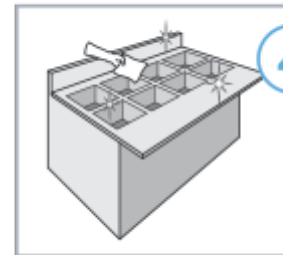
2

Disinfect all non-food contact surfaces including sneeze guards, railings, tables using a **multi-purpose disinfectant**. **Ensure treated surfaces remain wet for contact time indicated on product label.** Wipe or allow to air dry.



3

For any food contact surfaces (excluding food containers), rinse with fresh water and sanitize using a **food contact sanitizer**. **Ensure treated surfaces remain wet for contact time indicated on product label.** When a food container is empty, remove it and put through dishmachine.



4

Consider changing out utensils frequently and limit the number of guests allowed at the buffet/salad bar simultaneously. Once the area has been properly cleaned, sanitized, and/or disinfected, return or uncover food and resume operation.

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Bars / Lounges



NOTE: Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water and sanitized using a food contact sanitizer.



Cleaning and disinfection guidelines

*Refer to product labels for complete directions for use.

Food Contact Surfaces:

1. Clear tabletops and counters of dishware, food debris, and other items. During a high-risk/outbreak scenario, a disinfection step may be added using **multi-purpose disinfectant**. A potable water rinse and sanitization using a **food contact sanitizer** is required post-disinfection. Refer to product label for required contact time.
2. Pre-clean and sanitize food contact surfaces with either a clean cloth and pail application (damp, wrung-out cloth) or spraybottle application (sprays surface, do not wipe dry). **Ensure treated surfaces remain wet for contact time indicated on product label.** Allow to air dry before placing items on the surface or returning objects to use.

Non-Food Contact Surfaces:

1. Empty trash cans and recycling bins making sure to securely tie-off full bags for transport. Clean and disinfect the outside of trash cans using **multi-purpose disinfectant**. Replace liners.
2. Pre-clean visibly soiled areas.
3. Disinfect all hard, non-porous surfaces focusing on high-touch surfaces using **multi-purpose disinfectant**. **Ensure treated surfaces remain wet for contact time indicated on product label.** For electronics, spray cloth and wipe surface.
4. Clean glass and windows using **multi-purpose disinfectant** or **glass cleaner** and a fresh microfiber or squeegee to ensure a streak-free finish.
5. Vacuum carpet and vacuum or sweep then mop hard-surfaced floors with **floor cleaner** (tile/wood/LVT/walk-off mats) as needed.
6. Inspect for quality.



Specific touchpoints

Food Contact: Bar tabletops and counters, food and drink prep surfaces/tools, glasses, utensils, dishes, fountain soda gun nozzles, liquor pourers, etc.

Non-Food Contact: Doorknobs and cooler handles, light switches, beverage station, chairs, fountain soda gun handle, remote controls, cash register, etc.

ENSURE ENVIRONMENTAL HYGIENE

Establish routine cleaning and disinfection inspections in the **Front of House...**

| | Evaluation | | Notes |
|---|--------------------------|--------------------------|-------|
| | OK | Needs Attn. | |
| Floors: | | | |
| • Debris-free (e.g., trash, gum, etc.) and vacuumed | <input type="checkbox"/> | <input type="checkbox"/> | |
| • Sanitary seam/grout lines | <input type="checkbox"/> | <input type="checkbox"/> | |
| • Streaks or stickiness | <input type="checkbox"/> | <input type="checkbox"/> | |
| Walls and Ceiling: | | | |
| • Visual cleanliness | <input type="checkbox"/> | <input type="checkbox"/> | |
| • Surface cracks | <input type="checkbox"/> | <input type="checkbox"/> | |
| • Paint condition | <input type="checkbox"/> | <input type="checkbox"/> | |
| Furniture and Furnishings: | | | |
| • Debris and dust-free | <input type="checkbox"/> | <input type="checkbox"/> | |
| • Hand sanitizer replenished | <input type="checkbox"/> | <input type="checkbox"/> | |
| • Maintenance of specialty surfaces (wood, marble) | <input type="checkbox"/> | <input type="checkbox"/> | |

| | Evaluation | | Notes |
|--------------------------------|--------------------------|--------------------------|-------|
| | OK | Needs Attn. | |
| Glass and mirrors: | | | |
| • Clean and streak-free | <input type="checkbox"/> | <input type="checkbox"/> | |
| Malodors: | | | |
| • Musty, smokey, or unpleasant | <input type="checkbox"/> | <input type="checkbox"/> | |
| Other: | | | |
| • | <input type="checkbox"/> | <input type="checkbox"/> | |
| • | <input type="checkbox"/> | <input type="checkbox"/> | |
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