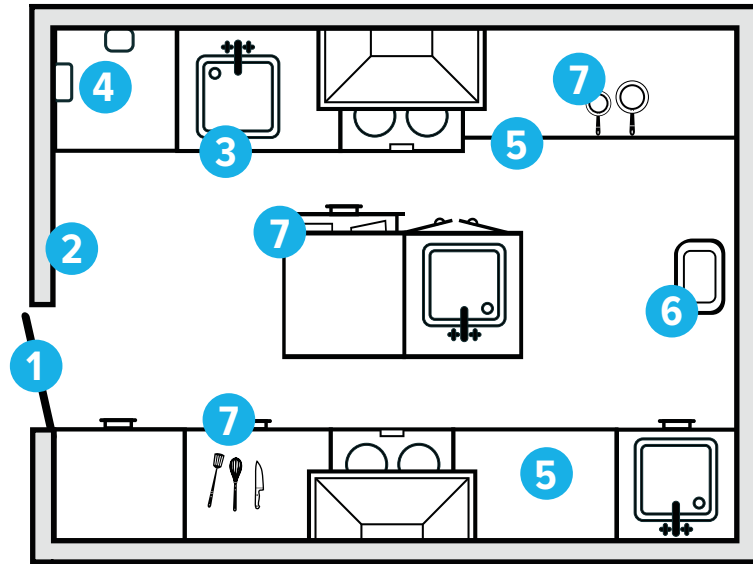


CAFETERIA AND KITCHEN

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:

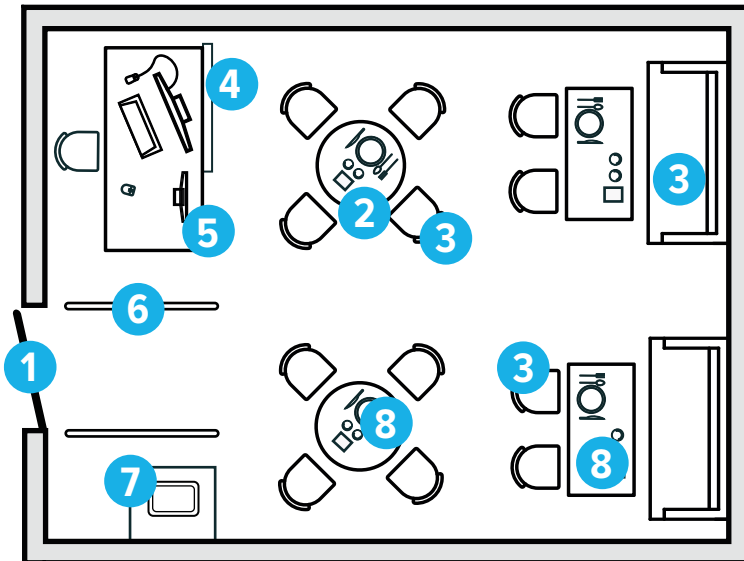
Back of House



- 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.)