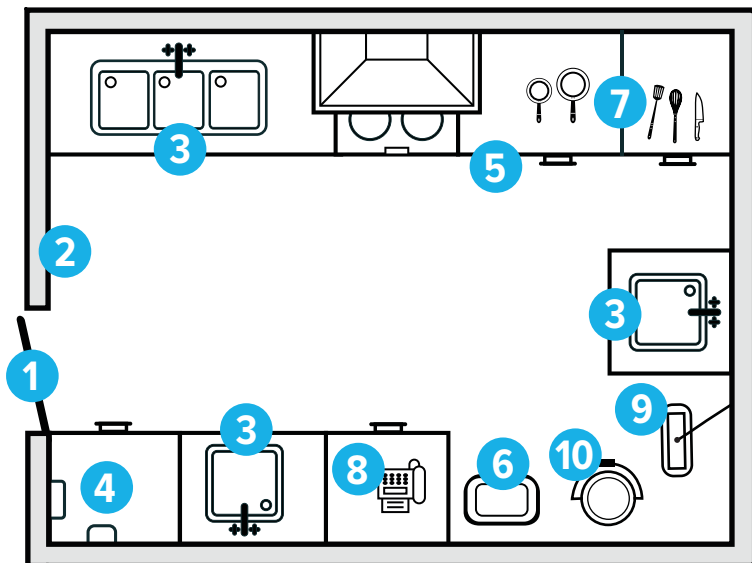


CAFETERIA AND KITCHEN

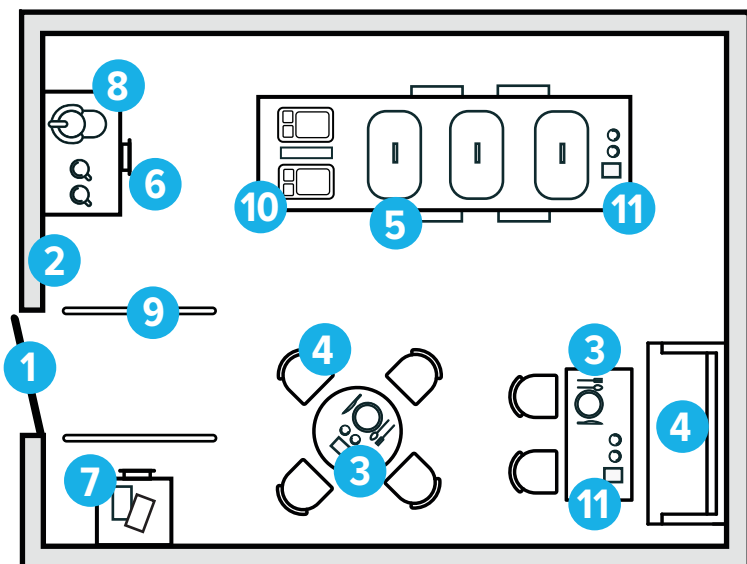
Effective cleaning in areas where food is served is critical to safe, healthy residents and staff members. Keep *Everything Clean* by properly cleaning and disinfecting these commonly-touched surfaces.



Key Touchpoints for cleaning include:

Back of House

- 1 Door handles
- 2 Light switches
- 3 Sinks and fixtures
- 4 Dispensers (soap, sanitizer, paper towels)
- 5 Food contact surfaces
- 6 Trash/recycling receptacles
- 7 Utensils
- 8 Telephone
- 9 Cleaning equipment
- 10 Buckets/bucket handles



Key Touchpoints for cleaning include:

Cafeteria

- 1 Door handles
- 2 Light switches
- 3 Table tops
- 4 Chairs/booths
- 5 Buffet/sneeze guards
- 6 Cabinet handles
- 7 Menus
- 8 Coffee pots
- 9 Handrails
- 10 Serving trays
- 11 Dispensers (napkins, utensils, condiments, etc.)