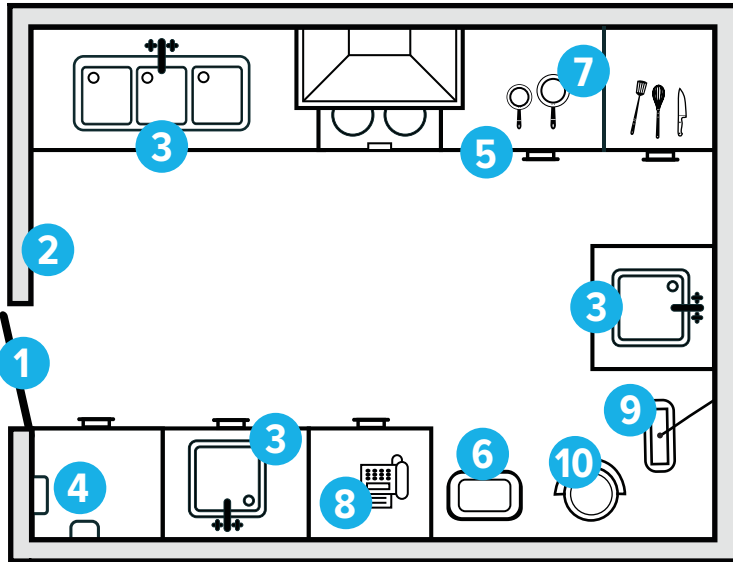


BAR/RESTAURANT/BUFFETS

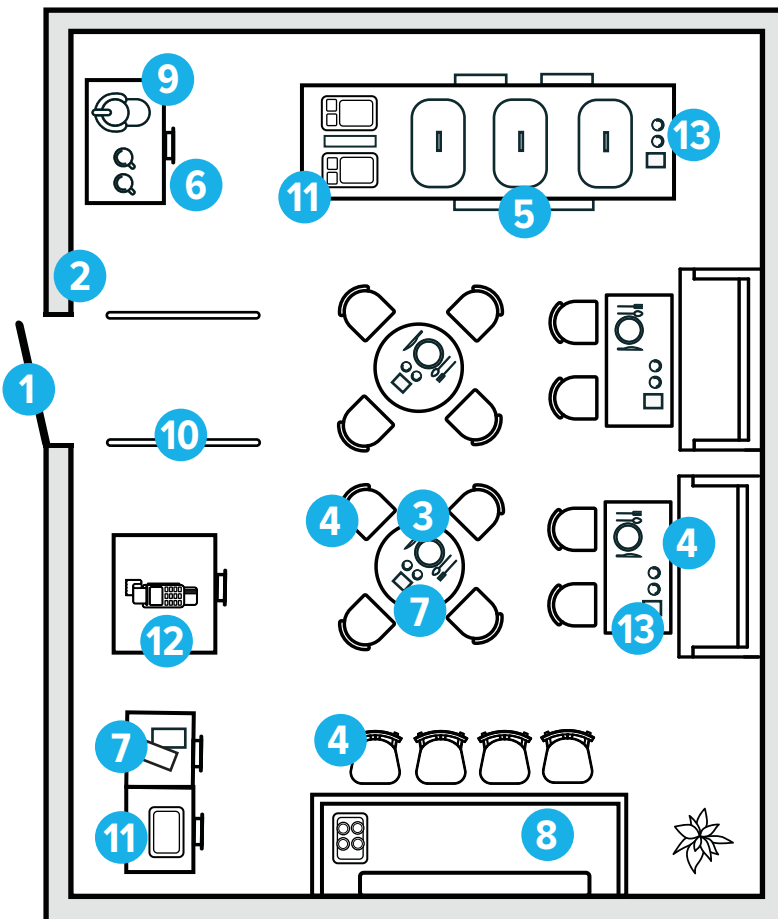
Effective cleaning is critical in areas where guests, staff, or visitors come in contact with food. Keep *Everything Clean* by properly cleaning, sanitizing, and disinfecting these commonly-touched surfaces.



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:

Front of House

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