

BACK OF HOUSE (KITCHEN/PREP AREA)

A clean kitchen is critical to keeping guests and staff members safe and healthy. 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

