

GUIDANCE FOR RE-OPENING**CLEANING INSTRUCTIONS**

- Pick up debris from floor.
- Empty trash cans and replace trash can liners, if needed. Wipe the outside.
- Clean high-touch point surfaces and other hard surfaces and disinfect as needed.
- Clean all crockery, cutlery, glassware and cooking utensils using the dishwasher.
- Clean and check condition of all food processing equipment (e.g. blender, slicer).
- Clean and check condition of refrigerators and freezers. Remove and dispose any rotten food.
- Sweep and wet clean floors, if needed.

HIGH TOUCH AREAS**PAY SPECIAL ATTENTION TO:**

- Door and window handles & locks
- Door knobs & operating pushers for all equipment
- Dispenser handles & push plates (i.e. beverage machine)
- Switches & controls (e. g. thermometer)
- Food preparation surfaces, counters & tables
- Cooking utensils such as knives, Ice Scoops etc.
- Food Processing Equipment (e. g. blenders, cutting boards)
- Sinks & Washbasin faucets
- Hand soap dispenser buttons
- Hand towel dispenser handles
- Handles, drawers and cabinets of refrigerators & freezers
- Walk-in refrigerator and freezer plastic curtains
- Trash can flips
- Cleaning tools / buckets
- Transport Carts

Note: Always ensure you wear correct Personal Protective Equipment

