

**GUIDANCE FOR RE-OPENING****CLEANING INSTRUCTIONS**

- Place work area warning sign.
- Pick up debris from floor.
- Empty trash cans and replace trash can liners, if needed.
- Clean high-touch point surfaces and other hard surfaces and disinfect as needed, especially after guests leave.
- Clean and check condition of any equipment before returning to use.
- Clean and check condition of all crockery, cutlery and glassware.
- Clean and check condition of storage boxes and cutlery trays.
- Sweep carpets and hard floors, if needed.

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

- Dining tables, chairs/armrests and booths
- Door/drawer handles, push plates & handrails
- Salad bar
- Buffet area
- Coffee & Beverage stations
- Light switches
- Faucets
- Cupboards / Storage Areas
- Counter/desks (bar, entrance, etc.)
- Thresholds and hand railings
- Menus and menu holders (with plastic covers)
- Payment/card reader
- Trash receptacle touch points
- Hand Disinfectant Dispensers
- Collaterals & Pens
- Touch Screens/POS screens

**Note: Always ensure you wear correct Personal Protective Equipment**

