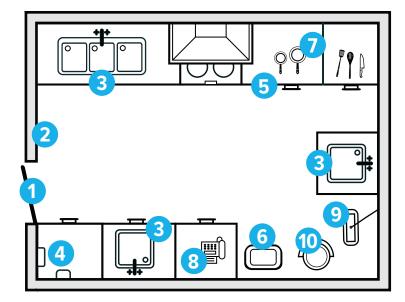
BAR/RESTAURANT/BUFFETS

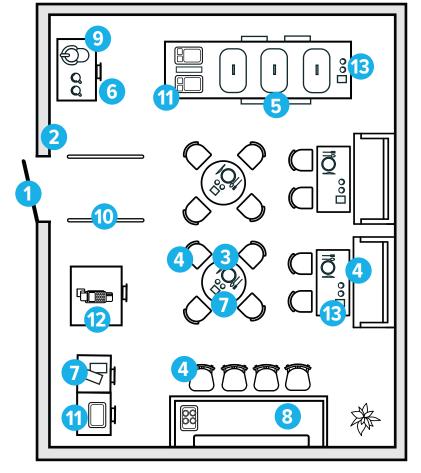
Effective cleaning is critical in areas where guests, staff, or visitors come in contact with food. Keep *Everything Clean* by properly cleaning, sanitizing, and disinfecting these commonly-touched surfaces.



Key Touchpoints for cleaning include:

Back of House

- 1 Con 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 \(\rightarrow\) Buckets/bucket handles



Key Touchpoints for cleaning include:

Front of House

- 2 Elight switches
- 3 Table tops
- 4 \ Chairs/booths
- 5 Ruffet/sneeze guards
- 6 Cabinet handles
- 7 Menus
- 8 Pr Bars and bar areas
- 9 Coffee pots
- Handrails
- 11 🔑 Serving trays
- 12 Payment terminals
- Dispensers (napkins, utensils, condiments, etc.)

