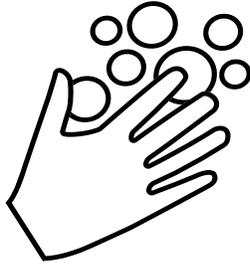
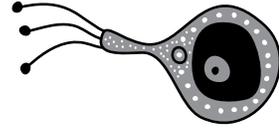


PROTECT AGAINST HEPATITIS A



PREVENT ILLNESS

All employees must practice good personal hygiene and **double hand wash:** after visiting a restroom, wash hands in the bathroom sink and then again in the kitchen's designated handwashing sink.

Ask employees to receive a hepatitis A vaccine. Make an appointment at 385-468-SHOT (7486) or visit a local pharmacy.

USE AN EFFECTIVE DISINFECTANT

Mix 1 and $\frac{2}{3}$ cup unscented bleach in 1 gallon of water or $\frac{1}{4}$ cup bleach in a 16-ounce spray bottle.

Use disinfectant solution within 20 minutes of mixing.

Allow 1 minute of contact time. For food contact or kitchen surfaces, **rinse with water after disinfecting.**



SANITIZE OFTEN

Restroom Door

- Door knob/handle
- Door surfaces, especially where people touch to open or close the door

Toilets

- Flush handle
- Seat
- Bowl

Restroom Stalls

- Door
- Door handle/latch
- Hand rails
- Hand sink faucet handles
- Soap dispensers
- Paper towel dispensers
- Air dryer

Entrance Doors

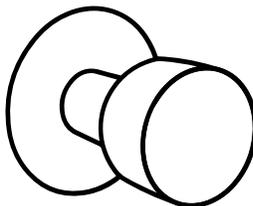
- Handles/door knobs
- Door frames
- Door surfaces where people touch to open or close the door

Dining Room

- Tables
- Chairs
- Condiment containers on tables (salt/pepper/etc.)
- Soda machine buttons
- Condiment bar surfaces
- Ketchup/fry sauce dispenser pump handle
- Straw dispenser
- Lid dispensers
- Infant/toddler chairs
- Drinking fountain (push bar/button/spout)

Point of Sale

- Cash register
- Debit/credit card machines



Do not clean bathrooms in the same apron or uniform that you wear in the kitchen; change aprons or uniforms between tasks!