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 2/3 cup unscented bleach in 1 gallon of water or ¼ 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!