

Pandemic Cleaning, Disinfection and Hygiene Considerations

Full Service Restaurants

General Guidelines

- ▲ Follow local public health recommendations related to local pandemic activity and need for isolation and closing.
- ▲ Reinforce personal hygiene (hand hygiene and cough etiquette) throughout your operation.
- ▲ Provide hygiene materials such as tissues and hand sanitizer stations.
- ▲ Stock properly applicable disinfectant products.
- ▲ Closely monitor employee health. Encourage symptomatic employees to stay home.

Specific Guidelines for Procedural Implementation

- ▲ Dining Room
 - Provide alcohol-based hand sanitizer stations.
 - Increase cleaning and sanitizing frequency. Begin disinfecting surfaces frequently touched by guests and employees.
 - Consider offering take-out service only.
- ▲ Restrooms
 - Clean and disinfect public restrooms at least three times daily.
 - Provide alcohol-based hand sanitizer stations just outside of public restrooms.
- ▲ Kitchen and Back of House
 - Diligently practice food safety procedures to prevent cross contamination by infected individuals.
 - Provide alcohol-based hand sanitizer stations
- ▲ Employees
 - Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Encourage symptomatic employees to stay home.
 - Identify critical staff members and functions – developed a business continuity plan. Consider the ability for employees to work from home.
 - Provide hand sanitizer stations, Ready to Use (RTU) disinfectant spray or wipes, and tissues for employees.
 - Have employees disinfect all personal hard contact surfaces, i.e., desk, telephone and computer keypad, etc.
 - Educate and inform all employees of pandemic status and proper infection control procedures.

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Specific Touch Points

Dining Room and Lobby Area

- ▲ Door handles, push plates, thresholds and hand railings
- ▲ Dining tables
- ▲ Chairs and booths
- ▲ Menus and bill folders
- ▲ Trash receptacle touch points
- ▲ Highchairs
- ▲ Bar area

Restroom

- ▲ Door handles
- ▲ Sink faucets and toilet handles
- ▲ Towel dispenser handle
- ▲ Soap dispenser push plates
- ▲ Baby changing station
- ▲ Trash receptacle touch points

Back of the House

- ▲ Door handles and push plates
- ▲ Handles of all the equipment doors and operating push pads
- ▲ Handles of the dispensers (beverage, etc.)
- ▲ Ice scoops
- ▲ Walk in and other refrigerators handles
- ▲ Walk in refrigerator & freezer plastic curtains
- ▲ Freezer handles
- ▲ 3-compartment sink and mop sink handles
- ▲ Handwashing sink handles
- ▲ Soap dispenser push plates at handwash sink
- ▲ Towel dispenser handle at handwash sink
- ▲ Trash receptacle touch points
- ▲ Cleaning tools
- ▲ Buckets
- ▲ Telephone keypad and hand set
- ▲ Manager's computer

