

# Pandemic Cleaning, Disinfection and Hygiene Considerations

## Quick 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 Area
  - 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.
- ▲ Play Area
  - Consider closing play areas if at all possible. Increase cleaning and disinfection frequency throughout.
  - Provide alcohol-based hand sanitizer stations.
- ▲ 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, Counter and Play Areas

- ▲ Door handles, push plates, thresholds and hand railings
- ▲ Dining tables
- ▲ Chairs and booths
- ▲ Trash receptacle touch points
- ▲ Highchairs
- ▲ Front counter
- ▲ Drink and condiment dispenser
- ▲ Display cases
- ▲ Point of sale registers
- ▲ Play area equipment

#### 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 and Drive Thru

- ▲ 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
- ▲ Handwash 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
- ▲ Microphone and point of sale register

