



FOOD PREP/CAFETERIA - Where to Clean

As frequently as is practical, clean hard surfaces that include but are not limited to:

- Cash register
- Seating area/chairs
- Menus
- Trays
- Hand rails
- Door knobs/handles
- Sinks and faucets
- Counter tops
- Light switches
- Equipment controls
- Knobs/handles
- Vending machines

• **Place a sanitation station at the entrance to the dining facility**

• **Frequently wash and sanitize food preparation items (pots, pans, knives, cutting boards, and similar items)**

• **Post information summarizing the steps that the food service facility is taking and why**

Products:

- **FS Amine Z** - PROD. #1700
- **ProVisions No Rinse Sanitizer** - PROD. #1554
- **Spirit II** - PROD. #0679

