

5 Steps to Sanitize

1. Remove food or debris from surface
2. Wash Surface
3. Rinse Surface
4. Sanitize with approved sanitizing agent
5. Let dry

Front of House Checklist:

AS OFTEN AS POSSIBLE

- All food contact surfaces
- All areas regularly touched by employees/guests
- Restrooms (toilets, sinks, paper towel dispensers, etc)
- Door Handles
- Touch Screen Registers
- Drive-thru window ledges
- Clean every surface such as chairs, tables, bar and booths
- Delivery vehicle interiors and any reusable delivery shipping/warming units
- Anything else applicable

Back of House Checklist:

AS OFTEN AS POSSIBLE

- All food contact surfaces
- Non-Food contact surfaces
 - Receiving doors
 - Phones
 - Reach-in and walk-in-doors
 - In-place equipment
 - Anything that cannot be washed in 3 compartment sinks
 - Area around and basins of sinks when not in use
- Clean and empty the trash cans and recyclables.
- Put all aprons, rags and chef's in the laundry
- Clean entrance (glass door, door handles and frames)