



Recommended Cleaning Procedures for Public Areas Food Service Establishments

- **Cleaning** refers to the removal of germs, dirt and impurities from surfaces. Clean does not kill germs, but by removing them, it lowers their numbers and the risk of spreading infection.
- **Disinfecting** refers to using chemicals to kill germs on surfaces. This process does not necessarily clean dirt surfaces or remove germs, but by killing germs on a surface after cleaning, it can further lower the risk of spreading infection.

To clean and disinfect non-food contact surfaces:

Wear disposable gloves when cleaning and disinfecting. Discard gloves after each cleaning. Clean hands immediately after gloves are removed.

If surfaces are dirty, clean with detergent or soap prior to disinfecting

For disinfection of public areas and non-food contact surfaces:

- Dilute household bleach for non-porous surfaces
 - 5 tablespoons (1/3rd cup) bleach per one gallon of water or
 - 4 teaspoons bleach per quart of water
 - Allow to dry on surfaces for a minimum of ten (10) minutes before use
- Alcohol solutions with at least 70% alcohol
- Most EPA-registered household disinfectants
 - https://www.epa.gov/sites/production/files/2020-03/documents/sars-cov-2-list_03-03-2020.pdf
 - Quaternary Ammonium compound effectiveness on COVID-19 at concentrations specified for food contact surfaces (200-400ppm) has **not** been determined

Routinely clean and disinfect commonly touched surfaces such as:

- Counters, table tops, under tables
- Doorknobs
- Light switches
- Handles
- Toilets
- Faucets, sinks
- Towel dispensers
- Soap dispensers

When cleaning soft, porous surfaces such as carpets, upholstery, rugs, drapes, etc., remove visible contamination if present and clean with the appropriate cleaners.

Other preventative measures:

- Immediately clean and disinfect all areas where customers were seated such as:
 - Chairs, booths, table tops, table legs, chair legs, etc.
- Avoid sitting customers directly next to each other and maintain a 6 foot separation by:
 - Seating every other table
 - Alternate tables being used

- Wipe down menus after they have been handled (each use)
- Disinfect doors and handles every few hours
- Avoid pre-setting tables
- Avoid keeping items such as salt and pepper shakers, condiments, sugar packets, etc. at tables at all times. Wash and sanitize these items daily.

Continue cleaning and disinfecting all food-contact surfaces as normal:

- Bleach concentrations of 50-100 ppm
- Quaternary Ammonium 150-400 ppm or specific manufacturer instructions
- Thermal dishwasher at temperatures above 160°F

Refer to the CDC guidelines for more information:

https://www.cdc.gov/coronavirus/2019-ncov/prepare/cleaning-disinfection.html?CDC_AA_refVal=https%3A%2F%2Fwww.cdc.gov%2Fcoronavirus%2F2019-ncov%2Fcommunity%2Fhome%2Fcleaning-disinfection.html