

# PREPARING FOR THE GRAND RE-OPENING

Whether you work in a restaurant, hotel, school or nursing home, cleanliness is key. As parts of the country prepare to re-open, at least part of their economies in the not too distant future, we in the food service industry need to be considering what we can do to keep our team members, customers and families safe.



In addition to our regularly scheduled cleaning and sanitation programs, there are often overlooked areas of your facility that need to be thoroughly cleaned (and possibly sanitized or disinfected) prior to opening up to the public again. To ensure you have a clean and safe commercial kitchen and dining area, use the following checklist as a guide.

Once you have performed a thorough “deep clean” of your facility you will want to increase the frequency of your regular cleaning and sanitation program with an emphasis on disinfecting high touch surfaces like door knobs, door handles, push plates, railings, light switches, faucets, toilet flush levers and the restrooms.

## CLEAN

### BACK OF THE HOUSE

- ◇ Walls
- ◇ Cooking appliances (griddle, range, grill, oven)
- ◇ Food preparation equipment (microwave, toaster, slicer)
- ◇ Food preparation surfaces
- ◇ Beverage equipment
- ◇ Eating utensils
- ◇ Sinks and faucets
- ◇ Trash cans
- ◇ Floors
- ◇ Anti-fatigue mats
- ◇ Floor drains
- ◇ Hoods & hood filters
- ◇ Refrigerator (interior & exterior)
- ◇ Grease traps
- ◇ Pest traps
- ◇ Ice machine (interior & exterior)
- ◇ Employee restroom
- ◇ Dishes (standard procedures)

## DISINFECT

- ◇ Walls
- ◇ \*Food preparation equipment
- ◇ \*Food contact surfaces
- ◇ Sinks and faucets
- ◇ Trash cans
- ◇ Floors
- ◇ Anti-fatigue mats
- ◇ Hoods & hood filters
- ◇ Refrigerator (exterior)
- ◇ Ice machine (exterior)
- ◇ Employee restroom

## SANITIZE

- ◇ Food preparation equipment
- ◇ Food contact surfaces
- ◇ Refrigerator (interior)
- ◇ Ice machine (interior)
- ◇ Dishes (standard procedures)

\*If you choose to disinfect food preparation surfaces or food contact surfaces, you will then need to either thoroughly rinse the surface with potable water, or clean and sanitize the surface using an EPA approved food contact surface sanitizer.

# PREPARING FOR THE GRAND RE-OPENING

## CLEAN

### FRONT OF THE HOUSE

- ◇ Walls
- ◇ Tables
- ◇ Condiment containers
- ◇ Counters
- ◇ Seats & benches (including legs)
- ◇ Floors
- ◇ Menus
- ◇ Point of sale kiosks
- ◇ Vacuum carpet
- ◇ Restrooms
- ◇ Light fixtures
- ◇ Glass windows & doors
- ◇ Blinds & curtains
- ◇ Door handles, knobs & push plate
- ◇ Baseboards
- ◇ Ceilings
- ◇ Decorations, photo & art frames
- ◇ Light Switches

## DISINFECT

- ◇ \*Tables
- ◇ Condiment containers
- ◇ \*Counters
- ◇ Seats & benches
- ◇ Floors
- ◇ Menus
- ◇ Point of sale kiosks
- ◇ Restrooms
- ◇ Light fixtures
- ◇ Door handles, knobs & push plate
- ◇ Light switches

## SANITIZE

- ◇ Tables
- ◇ Counters

\*If you choose to disinfect food preparation surfaces or food contact surfaces, you will then need to either thoroughly rinse the surface with potable water, or clean and sanitize the surface using an EPA approved food contact surface sanitizer.



For assistance determining the correct products to be used for each application, contact your local TMA/Chemnet Systems distributor. If you do not currently purchase your cleaning, sanitation and disinfecting products from a TMA/Chemnet Systems distributor, contact TMA/Chemnet Systems at [chemnet-systems.com](http://chemnet-systems.com) to locate your local distributor.

FOR MORE INFORMATION CONTACT YOUR TMA/CHEMNET SYSTEMS REPRESENTATIVE OR  
REQUEST INFORMATION AT: [WWW.CHEMNET-SYSTEMS.COM](http://WWW.CHEMNET-SYSTEMS.COM)

