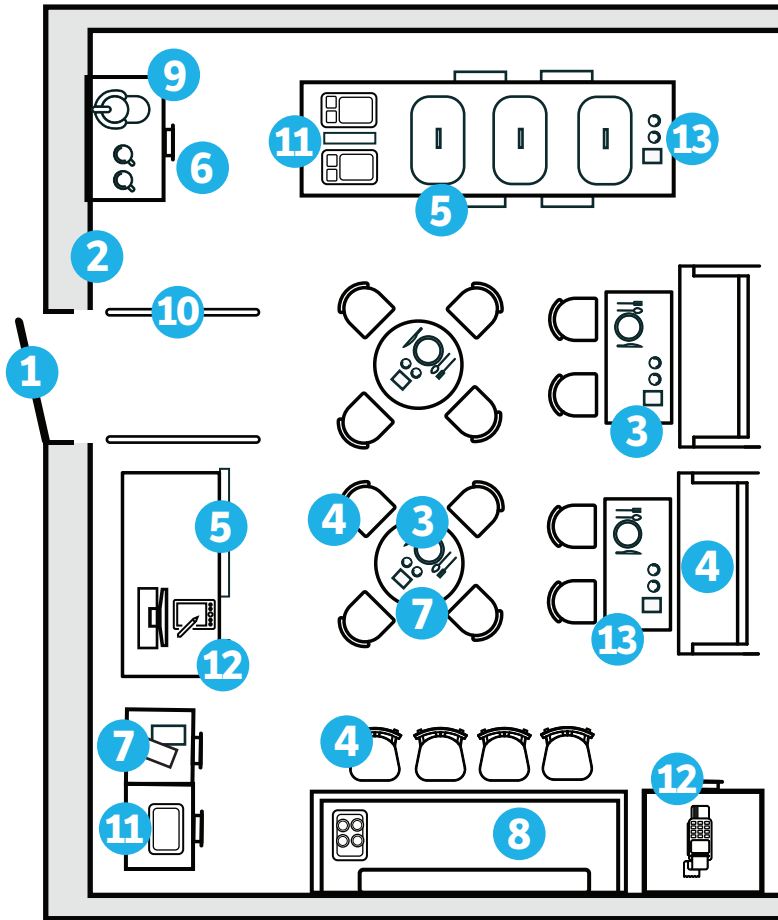


FRONT OF HOUSE (DINING AREA)

The dining area serves as the heart of the restaurant. Keep everything clean by properly cleaning, sanitizing, and disinfecting these commonly-touched surfaces.



Key Touchpoints for cleaning include:

Front of House

- 1 Door handles
- 2 Light switches
- 3 Table tops
- 4 Chairs/booths
- 5 Buffet/sneeze guards
- 6 Cabinet handles
- 7 Menus
- 8 Bars and bar areas
- 9 Coffee pots
- 10 Handrails
- 11 Serving trays
- 12 Payment terminals/registers/tablets
- 13 Dispensers (napkins, utensils, condiments, etc.)