

# CHECKLIST CLEANING BARS AND RESTAURANTS

Checklist created by Afidamp's document on good practices in cleaning bars and restaurants following the covid-19 epidemic (2020)

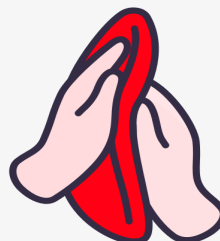
1

## GLOVES USE



in chemical handling and cleaning operations.

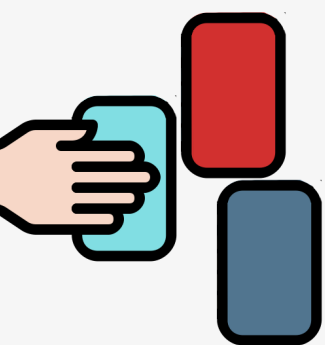
## 2 PUTTING THE PRODUCT ON THE CLOTH



Do not spray the detergent or disinfectant onto the surface.

3

## COLOUR CODE



The use of separate cleaning equipment with a "colour code" (depending on the type of cleaning performed) helps considerably to reduce the risk of cross-contamination.

4

## SCRUBBERS



Mechanical (machine-assisted) washing of floors and surfaces can significantly reduce cleaning time.

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## MANUAL WASHING



If you choose manual washing of the floor, proceed with the appropriate tools, performing "S" movements, for very narrow regular bands, in order to superimpose the steps, backing up towards the door.

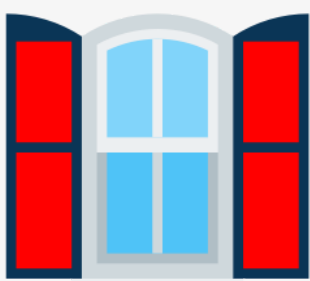
## 6 WHAT TO DO FIRST AND WHAT TO DO NEXT



In the sanitation of a room, move from the cleanest to the most polluted areas, also proceed from top to bottom to prevent the relapse of micro-organisms into previously healthy areas.

7

## OPEN THE WINDOWS



During cleaning operations, it is highly recommended to air the premises.

8

## DOORS AND MATS



Carry out daily suction or brushing of stoppers and handrails.

9

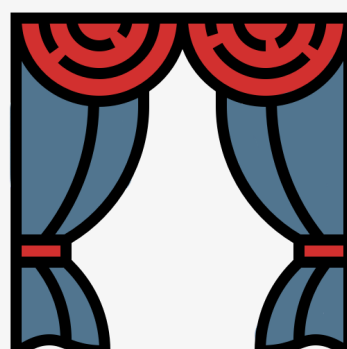
## AT THE END OF THE SHIFT



Clean up all the work equipment at the end of the day.

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## TEXTILES



Wash textile furniture with hot water at 60 C and detergent, or with chlorine based products.