

Housekeeping – Restaurants Infographic



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.

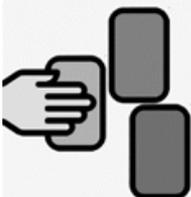
2 PUTTING THE PRODUCT ON THE CLOTH



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.

Source: <https://www.rcm.it>