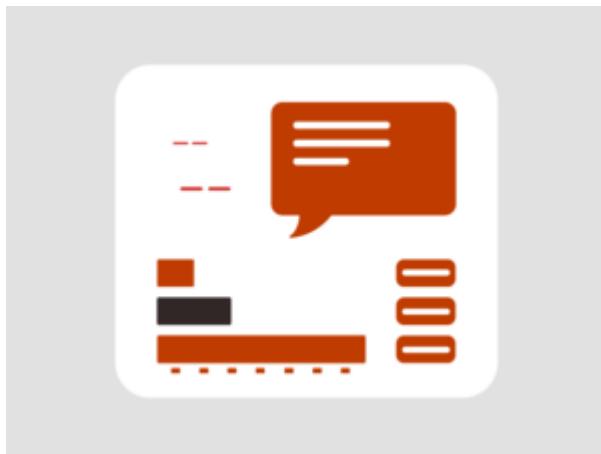


Housekeeping – Restaurants Infographic



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	2 PUTTING THE PRODUCT ON THE CLOTH
	<p>in chemical handling and cleaning operations.</p>	
3	COLOUR CODE	4 SCRUBBERS
	<p>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.</p>	

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