





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  <p>in chemical handling and cleaning operations.</p>	2 PUTTING THE PRODUCT ON THE CLOTH  <p>Do not spray the detergent or disinfectant onto the surface.</p>
3 COLOUR CODE  <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>	4 SCRUBBERS  <p>Mechanical (machine-assisted) washing of floors and surfaces can significantly reduce cleaning time.</p>

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