

# FULL SERVICE RESTAURANTS

# INFECTION PREVENTION

## Cleaning, Disinfection and Hygiene

### GENERAL GUIDELINES

- Follow local public health recommendations related to local infection activity and need for isolation and closing.
- Reinforce personal hygiene (hand hygiene and cough etiquette) throughout your operation.
- Provide hygiene materials such as tissues and hand sanitizer stations.
- Stock applicable disinfectant products (check with your ProGuard representative for a list of products).
- Closely monitor employee health. Encourage symptomatic employees to stay home.



### SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION

#### DINING ROOM

- Provide alcohol-based hand sanitizer stations.
- Increase cleaning and disinfecting frequency for high-touch surface areas.

#### RESTROOMS

- Clean and disinfect public restrooms as specified on the product label.
- Provide alcohol-based hand sanitizer stations just outside of public restrooms.

#### KITCHEN AND BACK OF HOUSE

- Provide alcohol-based hand sanitizer stations.
- Increase cleaning and disinfecting frequency for high-touch surface areas.

#### EMPLOYEES

- Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Encourage symptomatic employees to stay home.
- Identify critical staff members and functions – develop a business continuity plan. Consider the ability for employees to work from home.
- Provide hand sanitizer stations, Ready to Use (RTU) disinfectant spray or wipes, and tissues for employees from list provided by your ProGuard representative.
- Have employees disinfect all personal hard surfaces referenced on the product label.
- Educate and inform all employees of infection status and proper infection control procedures.

# FULL SERVICE RESTAURANTS

# INFECTION PREVENTION

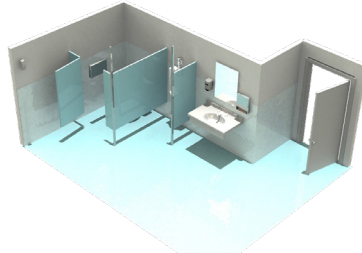
## Cleaning, Disinfection and Hygiene

### SPECIFIC TOUCH POINTS



#### DINING ROOM AND LOBBY AREAS

- Door handles, push plates, thresholds and hand railings
- Dining tables
- Chairs and booths
- Menus and bill folders
- Trash receptacle touch points
- High chairs
- Bar area



#### PUBLIC RESTROOMS

- Door handles
- Sink faucets and toilet handles
- Towel dispenser handle
- Soap dispenser push plates
- Baby changing station
- Trash receptacle touch points



#### BACK OF THE HOUSE

- Door handles and push plates
- Handles of all the equipment doors and operation push pads
- Handles of the dispensers (beverage, etc.)
- Ice scoops
- Walk-in and other refrigerator handles
- Walk-in refrigerator and plastic freezer curtains
- Freezer handles
- 3-compartment sink and mop sink
- Handwashing sink handles
- Soap dispenser push plates at handwash sink
- Towel dispenser handle at handwash sink
- Trash receptacle touch points
- Cleaning tools
- Buckets
- Telephone keypad and hand set
- Manager's computer

