

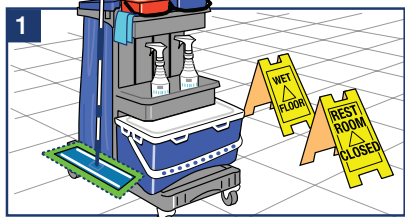
Kitchen/Food Prep Areas Cleaning



Provided by:



1890 Chrysler Dr.
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www.HDI3.com



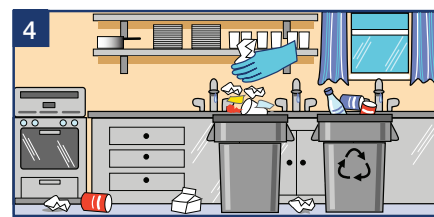
1 Gather equipment.



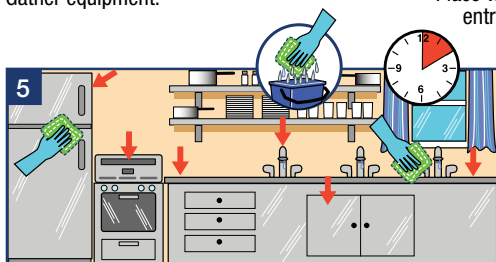
2 Place wet floor signs at all entranceways.



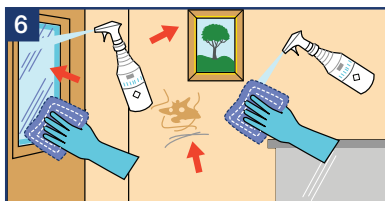
3 Wear personal protective equipment.



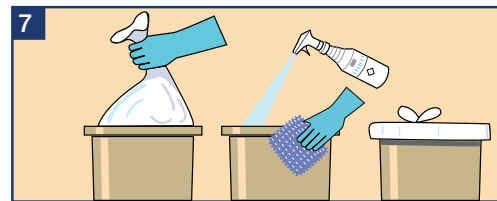
4 Pick up any heavy litter from floor. Put in trash.



5 Sanitize countertops, refrigerator and horizontal surfaces using a green cloth. **DO NOT WIPE!**



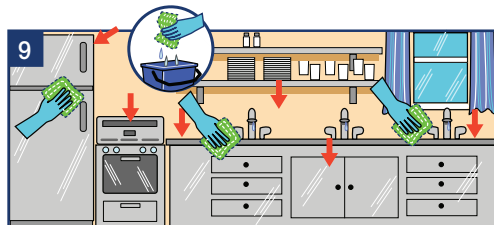
6 Clean all mirrors and picture frames with blue cloth and glass cleaner.



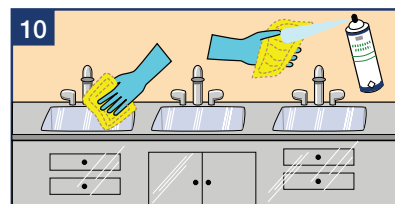
7 Empty trash cans. Remove liner. Disinfect trash can, replace and tie liners. Return trash can to original place.



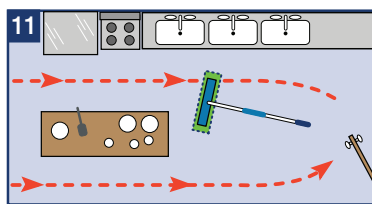
8 Refill supplies.



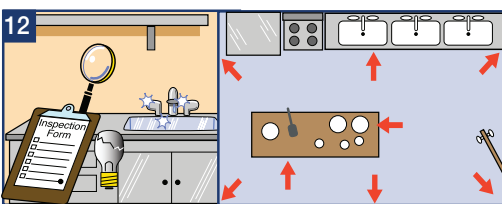
9 Reapply sanitizer to countertops, refrigerator and horizontal surfaces using a damp cloth. Wipe clean.



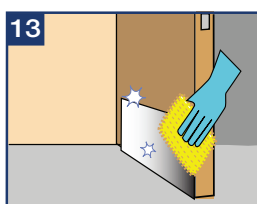
10 Spray stainless steel cleaner onto a **CLEAN** yellow cloth. Wipe sinks clean.



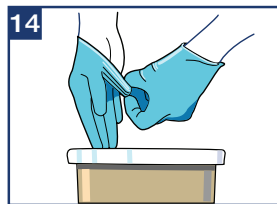
11 Disinfect floor with green mop. Work from farthest point toward the door.



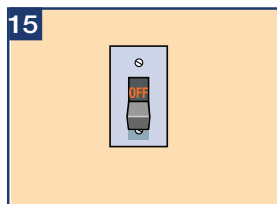
12 Inspect your work and report repairs as needed.



13 Spot check kick plates. Clean with stainless steel cleaner and a **CLEAN** yellow cloth.



14 Remove gloves and dispose of them properly. Return later for wet floor signs.



15 Turn off lights.