

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.

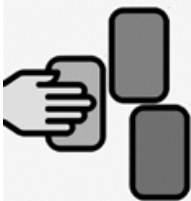
2 PUTTING THE PRODUCT ON THE CLOTH



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>