



RESTAURANT RECOVERY CLEANING AND DISINFECTING PROCEDURE

PREPARATION

1. Create a task force to train and perform cleaning, sanitizing and disinfecting of the restaurant.
2. Be sure to have a restaurant manager involved in the clean-up procedure.
3. Maintenance personnel should be included in the team to help with proper equipment cleaning.
4. Identify all high touch point areas that are critical to clean and disinfect within the restaurant and the order in which they will be cleaned.
5. Cover and store all food products before implementing the procedures.
6. Perform cleaning at night or other times when the restaurant is closed.
7. Arrange to have a sufficient number of restaurant crew members for the clean-up process.
8. Perform a training session with the group prior to the clean-up procedure.
 - Discuss the reason for cleaning and disinfecting. Ensure a reportable disease reporting process is in practice and understood by all associates and management. Follow your local health departments recommendations.
9. Discuss characteristics of the virus found and its impact on public health.
10. Give clear directions on the cleaning and disinfecting process.
11. Define the schedule for cleaning including the approximate time necessary for the procedure.
12. Advise the team to be careful and wear slip resistant shoes, since the floors may be wet and slippery.
13. Arrange break times by providing snacks and drinks. Use this time for evaluation of the status of cleaning procedures and for any changes needed in the procedure.
14. Together with restaurant management, make sure that there is a sufficient supply of cleaning tools and products.
15. The following supplies are necessary:
 - Spray bottles filled with Peroxide solution (3:1 cleaner/disinfectant) for each area to be disinfected
 - Disposable or cleaning gloves
 - Paper towels
 - Quat and Chlorine sanitizer test strips
 - Cleaning/sanitizing (food contact)/disinfecting (non-food contact) products
 - KAY® SolidSense™ All Purpose Super Concentrate (APSC)
 - KAY® SolidSense™ Sanitizer 150-400 ppm
 - KAY-5® Sanitizer/Cleaner 100ppm (towel buckets)
 - KAY® Peroxide Multi Surface Cleaner and Disinfectant (3:1 cleaner/disinfectant)
 - McD® Foaming Antibacterial Hand Soap
 - KAY® QSR Hand Sanitizer

- Clean bucket filled with APSC solution for each area to be cleaned
- Two buckets filled with clean, sanitizer-soaked towels and KAY-5® Cleaner/Sanitizer solution for each area to be cleaned
- Mop buckets and mops (rinse thoroughly then spray sanitizer solution on the mop bucket and mop heads after cleaning is complete)
- Trash cans for each work area
- Tools that may be required for reaching hard to reach areas

PERSONAL HYGIENE

1. Ensure that hand wash sinks are operational and are fully stocked with antimicrobial soap and disposable towels.
2. Ensure hand wash signage is in place.
3. Ensure that handwashing water temperature is available, at least 100° F/38°C.
4. Ensure that the hand washing sinks are not used for any other purpose and accessible at all times for crew use.
5. Ensure proper handwashing techniques and frequencies are being practiced.
6. Clean hands and exposed portions of arms for at least 20 seconds, using hand soap in a handwashing sink following the procedure below:
 - Rinse under clean, running warm water
 - Apply McD® Foaming Antibacterial Hand Soap, rub together vigorously for at least 10 to 15 seconds, paying particular attention to removing soil from underneath fingernails
 - Thoroughly rinse under clean, running warm water
 - Dry hands using disposable towels
7. Use disposable paper towels when touching surfaces or faucet handles on a handwashing sink or the handle of a restroom door to avoid hand recontamination.
8. Ensure the use of disposable gloves when cleaning and wash hands and change gloves if they develop tears or holes while cleaning. often after handwashing.

Note: Glove use does not replace the need for handwashing.

9. Provide aprons to all employees during this cleaning. Launder aprons after cleaning and disinfecting procedure is completed.



FOOD EQUIPMENT AND SMALLWARES CLEANING AND SANITIZING

1. Wash rinse and sanitize all food contact utensils, trays, prep table pans, food containers and other small equipment at the back sink or in a warewasher and then allow to air dry.
2. All food contact surfaces, equipment, and utensils within the eating establishment should be sanitized and allowed to air dry.

RESTAURANT AND KITCHEN SURFACE CLEANING AND DISINFECTING

Disinfect all non-food contact surfaces including areas frequently touched by hands. Reinforce daily cleaning and sanitizing procedures from the Planned and Daily Maintenance O&T Manual.

CLEANING:

1. Fill a clean bucket with KAY® SolidSense™ All Purpose Super Concentrate solution.
2. Using clean and sanitizer-soaked towels, remove all excess soil by sweeping, wiping, or scrubbing the surface
3. Use clean, sanitizer-soaked towels and replace with new clean towels once the towel becomes soiled to avoid cross contamination.
4. Change cleaning solutions frequently.
5. Discard paper towels and nonabrasive pads regularly.

RINSING:

1. Remove detergent with a thorough, potable water rinse of the pre-cleaned surfaces using a clean, sanitizer-soaked towel. Change towels often.

DISINFECTING:

1. Spray contact surface, equipment or high-touch point surface heavily with Peroxide solution (3:1 cleaner/disinfectant) and allow to be wet for at **least 45 seconds or allow to air dry.**
 - If a food contact surface is contaminated, after disinfection, thoroughly rinse surface with potable water and sanitize with KAY® SolidSense™ Sanitizer, according to label directions.
2. Allow all surfaces to air dry.
3. Wash hands after the disposal of used gloves and paper towels.

Notes:

- *Do not use the tools designated for food contact surface areas in other areas. All brushes and tools must be washed, rinsed and immersed in sanitizing solution after use.*
- *Clean and dry all tools; store tools in a sanitary manner in designated areas.*
- *Follow approved label directions.*

CLEANING AND DISINFECTING CHECKLIST - HIGH TOUCH POINTS

- *Clean and disinfect any surface that hands may have touched.*

Back of the House and Drive Thru

- Door handles and push plates
- Handles of all the equipment doors and operating push buttons
- Handles of the dispensers (beverage, etc.)
- Ice scoops
- Walk-in and other refrigerator handles
- Walk-in refrigerator & freezer plastic curtains
- Freezer handles
- 3-compartment sink and mop sink handles
- Handwash sink handles
- Soap dispenser push plates at handwash sink
- Cleaner dispenser push buttons
- Towel dispenser handle at handwash sink
- Trash receptacle touch points
- Cleaning tools
- Buckets
- Telephone keypad and handset
- Manager's computer
- Manager's office cabinet handles and safe handle
- Microphone and point of sale register
- Crew room tables and chairs
- Display screens on equipment
- All service area counter surfaces
- All kitchen counter surfaces

Dining Area

- Door handles, push plates, thresholds and hand railings
- Dining tables
- Chairs and booths
- Trash receptacle touch points
- Highchairs
- Front counter
- Drink and condiment dispensers
- Display cases
- Point of sale registers / touchscreens
- Trays
- Kiosks

Restroom

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