

COVID-19 Cleaning Checklist for Food Establishments

Before Reopening:

- [Clean and disinfect](#) restrooms:
 - Toilet bowl
 - Toilet paper dispenser
 - Soap dispenser
 - Stall doors, handles, grab bars, or anywhere you could place a hand
- Clean and disinfect high-traffic areas and high-touch surfaces, such as:
 - Cash registers
 - Host/hostess stand
 - Seats in the waiting area
 - Doorknobs
 - Display cases
 - Order kiosks
- Make sure all facilities that haven't been in use during the shutdown (such as the water system) are in proper working order and are sanitary
- Clean and sanitize with food-safe sanitizer:
 - All sinks and food-contact surfaces
 - Expo station
 - Serving utensils
 - Coffee makers
 - Teapots
 - Cutting boards
 - Utensil holders
 - Ice machines and ice bins
 - Drinking fountains
- Organize and clean the refrigerator, freezer, and dry food storage area
 - Check expiration dates
 - Organize by [FIFO \(First In, First Out\)](#)
 - Clean and sanitize shelves
 - Throw out any expired food
- Make a [reopening plan](#) to ensure your establishment operates safely

Between Guests:

- Clean and sanitize:
 - Tables and chairs
 - Shared condiment bottles, salt/pepper shakers, etc.
 - Reusable menus
 - Check presenters
- Payment terminals/card readers
- Server stations
- Computers

Daily Cleaning Tasks:

- Clean and disinfect frequently touched surfaces, such as:
 - Cash registers
 - Host/hostess stand
 - Seats in the waiting area
 - Doorknobs
 - Display cases
- Launder cleaning rags and uniforms (aprons, smocks, etc.)
- Take apart and sanitize drink dispensers
- Clean and sanitize:
 - Sanitizing bins
 - Cooking equipment like fryers, grills, ovens, etc.
 - Meat and cheese slicers
 - Expo station
 - Tabletop surfaces
 - Kitchenware
- Clean and disinfect restrooms
- Sweep and mop all floors
- Calibrate and sanitize thermometers

Weekly Cleaning Tasks:

- Wipe down/clean:
 - Baseboards
 - Windows
 - Walls
 - Ice machines or bins
- Organize and clean:
 - Refrigerator
 - Freezer
 - Dry food storage area
- Clean out floor drains and grease traps
- Dust:
 - Ceiling fans
 - Shelves
 - Windowsills
 - Decorations such as statues, pictures, etc.
- Check for signs of pests

Consider:

- Temporarily removing self-service stations, or sanitizing between each guest. This includes self-service drink stations.
- Temporarily discontinuing the use of reusable menus.
- Removing open or communal bins of garnish, sauces, and condiment bottles. If you can, replace them with single-use, disposable packages.
- Replacing silverware with individually-wrapped, disposable cutlery, especially in restaurants where silverware is typically hand-wrapped by an employee.
- Only allowing people with a reservation to dine in.
- Spacing out tables to keep guests six feet apart.
- A separate pickup entrance or counter separate from the rest of the restaurant. This reduces the number of guests congregating in a single area of the restaurant.
- Buying pre-wrapped straws and making them available upon request. Bulk straw bins at self-service stations are a contamination risk.

Warning: The CDC and the EPA have been recommending using disinfectant during the COVID-19 pandemic. This is because disinfectant is slightly better at killing viral pathogens than sanitizer, especially in the case of COVID-19. **DO NOT use disinfectant on food-contact surfaces.** Disinfectant is not food-safe and should only be used on high-touch surfaces like door handles and card readers. Cleaning and sanitizing will be enough to keep food-contact surfaces clean.

For more information about cleaning best practices for food establishments, see the [CDC's COVID-19 guidance document](#) or the [FDA's list of reopening best practices](#).