

# 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.

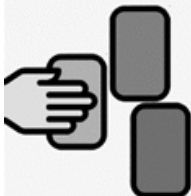
### 2 PUTTING THE PRODUCT ON THE CLOTH



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>