

FOOD SAFETY

DO YOUR PART

Help prevent the spread of respiratory viruses like **COVID-19** and the **Flu**.

DAILY RESTROOM CLEANING CHECKLIST

When **cleaning** and **sanitizing** restrooms, follow **all** directions provided by the manufacturer when determining concentration levels and how to apply chemicals. Follow **all** suggested **Personal Protective Equipment (PPE)** guidelines provided by the manufacturer.

Cleaning Activity	Date / Time / Staff Initials	Date / Time / Staff Initials	Date / Time / Staff Initials	Date / Time / Staff Initials	Date / Time / Staff Initials	Date / Time / Staff Initials	Date / Time / Staff Initials	Date / Time / Staff Initials	Date / Time / Staff Initials
Cleaned and sanitized all toilets (including seats and flush handles).									
Cleaned and sanitized all sink counters (including sink faucet handles).									
Cleaned and sanitized all paper towel dispensing and electric hand drying equipment. Refilled paper towel dispensers when necessary.									
Cleaned and sanitized all push handles to soap dispensers. Refilled soap dispensers when necessary.									
Cleaned and sanitized all handles and/or plates to restroom and stall doors (entrance and exit).									
Cleaned restroom floors (sweep and mop).									
Emptied all trash receptacles (when applicable).									

REMEMBER!

As soon as you finish a cleaning activity
WASH YOUR HANDS!



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