

HOW TO CREATE YOUR SITE SPECIFIC CLEANING PROCEDURE



CLEANING AND DISINFECTION PARAMETER ASSESSMENT	
Very High Risk	
High Risk	
Moderate Risk	
Low Risk	

Very high risk: Ex: single use cup stacks, drink containers/glassware, cutlery, napkins, break room items, bar limes/lemons, straws, self serve condiment/coffee/tea stations, fast food eating surfaces (tables, trays), dessert menus, wine/beverage menus, etc.

High risk: Ex: door handles, washroom doors, sink faucets, bathroom door (if able to push open with no lock), small corridors/walkways, confined staff change rooms, pin pads, ATM's, self-check out areas, self serve food ordering, customer pens/pencils, 'take a number' dispensers, shared computer terminal keyboards/mouse, barista machines, break room coffee machines, food menus etc.

Moderate risk: ex: glass of the front door, low touch areas of machines (top, back), shared computer monitors/screens, single staff occupancy check out area, etc

Low risk: ex: floor, windows,