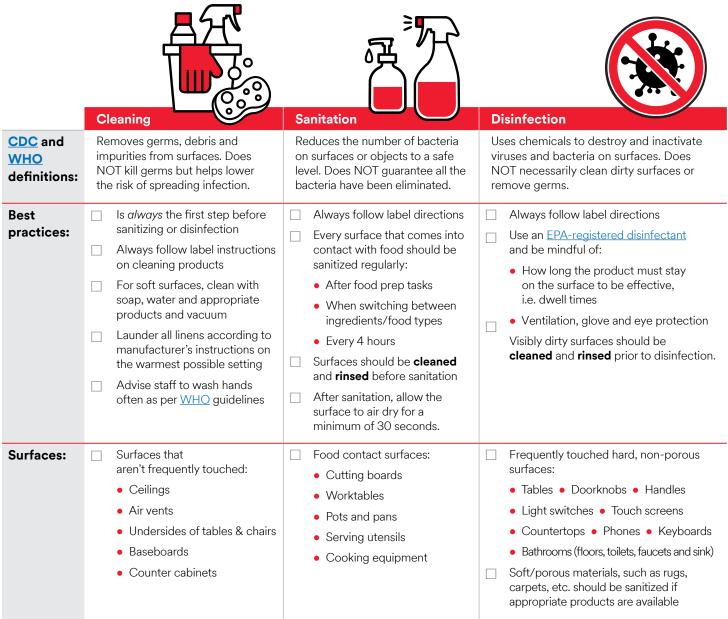


How to Clean, Sanitize and Disinfect Your Restaurant.

Learn the difference – and keep your restaurant safe and clean for the long run

Cleanliness is a crucial part of running a successful restaurant – but it's not as easy as simply wiping things down once in a while. It's a complex, time-consuming task with several, distinct levels: cleaning, sanitation and disinfection.

While these terms are often used interchangeably, they represent very different cleanliness practices that not only help create an appealing atmosphere but are essential to keep employees and guests safe from illness. To help you understand the differences and better incorporate them into your restaurant, we've broken down each task by definition and best practices.



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