

# 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.



	Cleaning	Sanitation	Disinfection
<b>CDC and WHO definitions:</b>	Removes germs, debris and impurities from surfaces. Does NOT kill germs but helps lower the risk of spreading infection.	Reduces the number of bacteria on surfaces or objects to a safe level. Does NOT guarantee all the bacteria have been eliminated.	Uses chemicals to destroy and inactivate viruses and bacteria on surfaces. Does NOT necessarily clean dirty surfaces or remove germs.
<b>Best practices:</b>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Is <i>always</i> the first step before sanitizing or disinfection</li> <li><input type="checkbox"/> Always follow label instructions on cleaning products</li> <li><input type="checkbox"/> For soft surfaces, clean with soap, water and appropriate products and vacuum</li> <li><input type="checkbox"/> Launder all linens according to manufacturer’s instructions on the warmest possible setting</li> <li><input type="checkbox"/> Advise staff to wash hands often as per <a href="#">WHO</a> guidelines</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Always follow label directions</li> <li><input type="checkbox"/> Every surface that comes into contact with food should be sanitized regularly:                             <ul style="list-style-type: none"> <li>• After food prep tasks</li> <li>• When switching between ingredients/food types</li> <li>• Every 4 hours</li> </ul> </li> <li><input type="checkbox"/> Surfaces should be <b>cleaned</b> and <b>rinsed</b> before sanitation</li> <li><input type="checkbox"/> After sanitation, allow the surface to air dry for a minimum of 30 seconds.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Always follow label directions</li> <li><input type="checkbox"/> Use an <a href="#">EPA-registered disinfectant</a> and be mindful of:                             <ul style="list-style-type: none"> <li>• How long the product must stay on the surface to be effective, i.e. dwell times</li> <li>• Ventilation, glove and eye protection</li> </ul> </li> <li><input type="checkbox"/> Visibly dirty surfaces should be <b>cleaned</b> and <b>rinsed</b> prior to disinfection.</li> </ul>
<b>Surfaces:</b>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Surfaces that aren’t frequently touched:                             <ul style="list-style-type: none"> <li>• Ceilings</li> <li>• Air vents</li> <li>• Undersides of tables &amp; chairs</li> <li>• Baseboards</li> <li>• Counter cabinets</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Food contact surfaces:                             <ul style="list-style-type: none"> <li>• Cutting boards</li> <li>• Worktables</li> <li>• Pots and pans</li> <li>• Serving utensils</li> <li>• Cooking equipment</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Frequently touched hard, non-porous surfaces:                             <ul style="list-style-type: none"> <li>• Tables • Doorknobs • Handles</li> <li>• Light switches • Touch screens</li> <li>• Countertops • Phones • Keyboards</li> <li>• Bathrooms (floors, toilets, faucets and sink)</li> </ul> </li> <li><input type="checkbox"/> Soft/porous materials, such as rugs, carpets, etc. should be sanitized if appropriate products are available</li> </ul>