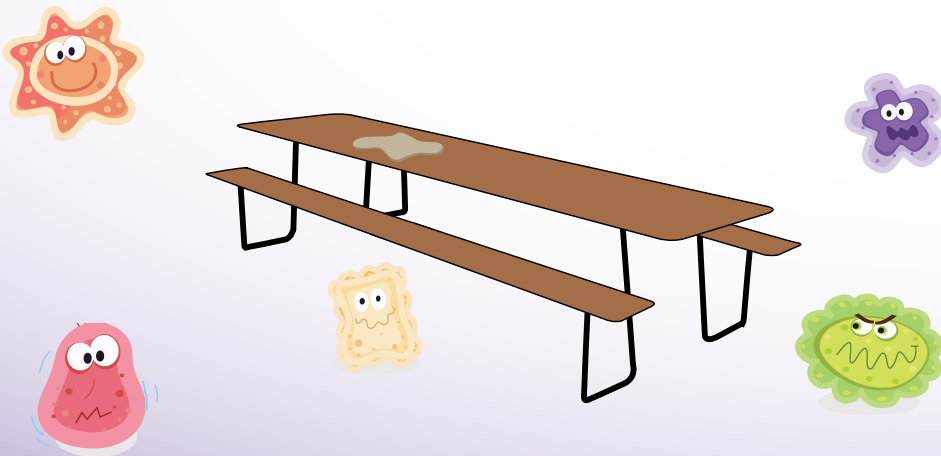


Table Cleaning

Several studies have found that school food service tables are the most contaminated surfaces in a school. Even more than bathroom sink faucets and paper towel handles.



(Source: Cleanlink.com)

Definition-

Cafeteria Dining Tables require proper cleaning for the health of students and the general appearance of the dining facility. Effective cleaning will reduce the potential spread of harmful organisms to students while eating.

Information-

1. DO NOT use spray Germicide during dining periods, or when students are present. Only the Sanitizer buckets with wiping clothes should be used for wipe-up during breakfast and lunch periods.
2. Children should not use chemicals.

Process for Cleaning Dining Tables (no students present)- Wash

1. Spray table with Germicidal Detergent.
2. Wipe food spills, debris and soil using a wet towel.
3. When towel becomes soiled, rinse towel in bucket of clean water.
4. Allow table to air dry before next meal service.

You Should Know

1. When is it ok to use spray Germicidal Detergent on tables?
2. What Table Cleaning Process should be used when students are present?
3. Why is it so important that tables are always properly cleaned?