

# Healthy Cafeterias Start With Food Safety and Cleanliness

Students and faculty alike find themselves gathered in the cafeteria at some point during their day. This means their germs do too. With the school year in full swing and Covid-19 still a major concern, protecting students, teachers, and staff from the germs that can cause illness is critical. To help schools prepare and maintain their facilities for this challenge, we have identified high-touch areas in the lunch room and kitchen, and throughout the school that require / need regular and thorough cleaning, sanitizing and disinfecting.

Our easy to use Cleaning Protocol Reference Chart below identifies specific areas that need to be cleaned, sanitized or disinfected, either daily or after each human contact. Following these recommendations not only keeps students, teachers and staff healthy, happy and safe, it communicates to everyone in the community that health and safety are the #1 priority for the district.

Misco Products Corporation offers a complete portfolio of cleaning, sanitizing and disinfecting solutions that are purposely designed to thoroughly clean your facilities, while killing the germs and viruses – including SARS Covid-19\* - that can make you sick<sup>†</sup>. All Misco solutions are engineered to be completely safe for everyday use.

## Get Back to School Safely.

Cleaning Protocol Reference Chart					
Surfaces	Daily Cleaning	Between Use Cleaning	Disinfect	Sanitize	Clean
<b>Food line/trays</b>			✓	✓	
<b>Card reader</b>	✓		✓		
<b>Door handles</b>	✓		✓		
<b>Tables</b>		✓	✓		
<b>Chairs</b>		✓	✓		
<b>Napkin dispensers</b>	✓		✓		
Kitchen Area Surfaces					
Surfaces	Daily Cleaning	Between Use Cleaning	Disinfect	Sanitize	Clean
<b>Work counters</b>				✓	
<b>Refrigerators</b>	✓		✓		
<b>Sinks</b>	✓		✓		
<b>Dishwasher</b>	✓		✓		
<b>Freezer</b>	✓		✓		
<b>Stove/Cook tops</b>			✓	✓	
<b>Door Handles</b>	✓		✓		

\*these have been identified by the EPA as products with emerging pathogens and Human Coronavirus claims for use against SARS-CoV-2.  
<sup>†</sup>When used as directed

