

COVID-19 Disinfecting Log

Documentation surfaces are disinfected routinely is required. Documentation is to be on-site and available to inspectors. Keep on file 30 days.

Date	Time	Employee	Restrooms: Toilets, faucets, dispensers, handles	Customer Pick- Up: counters, credit card machines, pens, register, phones,	Entrance/Exit: handles, railings, windows	Back-of-House: Refrigerator handles, dispensers, faucets, ingredient containers, All Sink handles	Bar: Refrigerator handles, counters, sink handles, TV remotes	Basement: Sinks handles, counters, refrigerator handles	Tables and Chairs after each customer

Clean: The processes of removing dirt, debris, and dust from an area using water and soap. Cleaning will not kill bacteria, but will make the surface of equipment available to receive sanitizing or disinfecting solution.

Sanitize: The process of reducing the number and growth of bacteria, viruses, and fungi on surfaces. Sanitizer may be used on food contact surfaces when concentration is measured correctly.

Disinfect: The process of killing bacteria, viruses, and fungi using EPA-approved chemicals if used correctly. Disinfectant must not be used on food contact surfaces.

It is important to label spray bottles with name of process it was created for to prevent mix-ups. Refer to manufacturer’s instructions on chemical bottles to ensure sanitizer and disinfectants are prepared properly.

** Use of this log is not required, Operators may create their own method of documentation