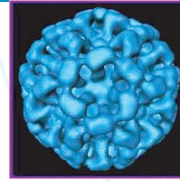


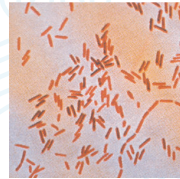
handwashingforlife®

Service Area's Dirty Dozen*

Norovirus cruises comfortably around busy restaurants, the busier the better. ATP (Adenosine triphosphate) technology can now help set surface cleaning cycles and maintain safe standards without the delays of lab culturing. Swabs and a hand-held luminometer provide surface cleanliness readings in 25 seconds.



Norovirus



Salmonella

Please rank the priority of importance by placing a 1 in the box aligned with your top choice, continuing through 12.

- Entry Door
- Reception/Waiting Area
- Table
- Menus
- Condiments (Salt, Pepper, Sauces, Sweeteners)
- Tray Return/Trash
- Beverage Station
- Salad Self-Service
- Breading Station
- Ill Customer Contact with Server
- Cashier
- Exit Door

Notes:

See TouchReady™ & TableReady™ to further assist in setting surface cleanliness specifications.

* Dirty Dozen surfaces are site-specific choices based on risk.
Check website for more information on TouchReady surfaces.

Overcoming Underwashing™

