

High Touch Cleaning Checklist

High touch items are among the most pathogen heavy surfaces in your facility. Routine cleaning and disinfecting of these items along with frequent hand washing are critical to breaking the chain of infection and creating clean, safe, and healthy environments.

+

CHAIR HANDLES & BACKS	PHONES
COFFEE MACHINES & POTS	PODIUMS
COUNTER TOPS	PRINTER/FAX MACHINES
DESKTOPS	REFRIGERATOR HANDLES & DOORS
DOOR GLASS	SINK FAUCETS & HANDLES
DOOR HANDLES & EDGES	STAIR RAILS
ELEVATOR BUTTONS & DOORS	STAPLERS & STAPLE REMOVERS
EMPLOYEE CELL PHONES	TABLETOPS
KIOSK BUTTONS	TAPE DISPENSERS
KEYBOARDS & MICE	TIME CLOCKS
LIGHT SWITCHES	TOASTER OVENS
MAILBOXES	TRASH RECEPTACLES
MICROWAVES	VENDING MACHINES
PAPER TOWEL DISPENSERS	WATER FOUNTAINS
DON'T OVERLOOK THESE COMMON GATHERING PLACES.	
BREAK ROOM AREAS (APPLIANCES, SINKS, CHAIRS & TABLES) CONFERENCE ROOM TABLES & CHAIRS	
RESTROOMS (RESTROOM FLUSH HANDLES, TOILET PAPER DISPENSERS) OPEN SHARED WORKSPACES	

While we hope it will never be necessary, ServiceMaster Restore is qualified and equipped with the required protocols and processes should any pathogen outbreak occur within your facility.

PLEASE CALL US IF WE CAN BE OF SERVICE
> 1-800-RESPOND

