

CUTLERY

Utensils washed in a dishwasher can bins or when placed directly on tabledispensers help increase food safety.1



HIGH CHAIRS/ BOOSTER SEATS

Wipe down thoroughly with disinfecting wipers in between uses, especially the tray area.



TABLETOP CONDIMENTS

Wipe the outside of help avoid passing germs



LEMONS

Be careful with this popular beverage garnish. Have bar staff wash lemons/limes before handling bare-handed.¹



BUFFET/SALAD BAR UTENSILS

in storage bins or when placed directly on tabletops. Wrapped cutlery or enclosed dispensers help increase food safety.²

Ways to Avoid Germs in Your Operation



TABLETOPS

Your tabletops are wiped down, but with what? To help keep germs at bay, properly clean and disinfect tabletops and seats.1



RESTROOM FLOORS

A popular spot for purses and briefcases, these surfaces contain approximately 2 million bacteria/ square inch. Think about sanitizing daily with a disinfecting cleanser.1



RESTROOMS

Industry experts say restroom cleanliness is a good indicator of kitchen cleanliness. Make sure you're setting the right tone with full soap dispensers and signage reminding employees to wash hands.1



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Sources:
1. The Daily Meal, April 20, 2015 These Are the 11 Dirtiest Things in Every Restaurant https://www.thedailymeal.com/these-are-11-dirtiest-things-every-restaurant 2. Food Safety News, April 23, 2015 Bacterial Buffet: All-You-Can-Eat Illness http://www.foodsafetynews.com/2015/04/bacterial-buffet-all-you-can-eat-Illness/#.WcQJxYprwWp **PERFORMANCE** AT WORK



GLASSES

Wait staff often carry glasses with their fingers inside, making

magnate for

