

## **Table Washing Procedures**

1. Tables are first cleared of any items (including crumbs).
2. Tables are then CLEANED to remove excess soil; (sprayed with cleaning solution\* and wiped with towel or microfiber clothe). *Cleaning solution may be a mix of soap and water.*
3. Tables are then SANITIZED with a sanitizer; (spray with solution\* and then wiped with towel or microfiber cloth).

*All solutions must be kept out of reach of children even while in use and then returned to a secure location. Sponges and wet cloths should not be used for sanitizing table.*

The tables and countertops should be SANITIZED before and after any food serving to ensure cleanliness for eating as well as to ensure removal of any peanut product.

Placements should be CLEANED and SANITIZED after each use. Be sure not to place soiled placements on sanitized surfaces.

\*All solutions must comply with EES Green Cleaning Program and are to be mixed, measured and stored according to manufacturer's directions. Manufacturer's labels are to be on all containers. No items are to be brought in from home.