**LIST OF FREQUENTLY TOUCHED SURFACES**

 Suggested cleaning procedure based on the equipment or surface

**Bucket and Brush/ Sanitizing Spray**

* Stainless table tops, production
* Main Dairy doors handles, in and out
* Tank room door handles, in and out
* COP tub Handle
* Case Hooks
* Domestic water hose handles
* Step ladder rails, dry ingredients
* Garbage bag frame holders
* Long bed cart handles
* Delivery truck back door handles
* Wheelers handles
* Garbage lid in cooler

**Disposable Cleaning and Sanitizing wipe**

* Light switches to ingredient cooler and freezer
* Ingredient cooler pull cord, in and out
* Ingredient freezer pull cord, in and out
* Handicap accessible push buttons, in and out of main door
* Break room door handles, in and out
* Office door handles, in and out
* Door handles to concrete hallway by cooler, in and out
* “Man- door” to cooler, in and out
* Light switch to main cooler
* Exit door by truck loadout, in and out
* Plant lavatory door handles, in and out
* Dry ingredients pull cord, in and out
* Tool box drawers
* Cooler, pad lock, pull handle and exit
* Markers on white production schedule board
* HMI screens
* Clip board for production paperwork
* Tape guns
* Federal filler operation control buttons
* Control buttons for conveyors in bottle room
* Personal phone screens
* Mouse and keyboards located in lab/ control room
* Lactoscope
* Chart recorder handles
* Arms of office chair
* Ball point pens
* phone chargers
* Cell phones
* Truck gear shift
* Delivery truck steering wheel
* Driver door handle
* Controls for hot / cold dashboard of truck
* Truck keys
* Metal invoice clipboard of truck
* Restrooms
* Lockeroom
* Outside of hand sanitizers