



High Touch Cleaning Checklist

High touch items are among the most pathogen heavy surfaces in your workplace. 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.



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| <input type="checkbox"/> A/C CONTROLS & LIGHT SWITCHES | <input type="checkbox"/> DESKS & WORK TOPS |
| <input type="checkbox"/> HAND RAILS & BANNISTERS | <input type="checkbox"/> FRIDGE, FREEZER, COOKER & DISHWASHER HANDLES |
| <input type="checkbox"/> DOOR PUSH PLATES, DOOR KNOBS & HANDLES | <input type="checkbox"/> KITCHEN CONTROLS, KETTLES & WATER DISPENSERS |
| <input type="checkbox"/> DRAWER & CUPBOARD | <input type="checkbox"/> HAND DRYER & TOWEL HOLDER UNITS |
| <input type="checkbox"/> TOPS, BACKS & ARMS OF CHAIRS | <input type="checkbox"/> TOILETS |
| <input type="checkbox"/> PHONES, INTERCOMS & REMOTE CONTROLS | <input type="checkbox"/> ALL TAPS & SINKS |
| <input type="checkbox"/> RECYCLING POINTS | <input type="checkbox"/> SHOWER DOORS & HANDLES |

Critical Areas where a high number of people pass through such as entrance, reception, restrooms etc. need particular attention to touch point cleaning and disinfection.