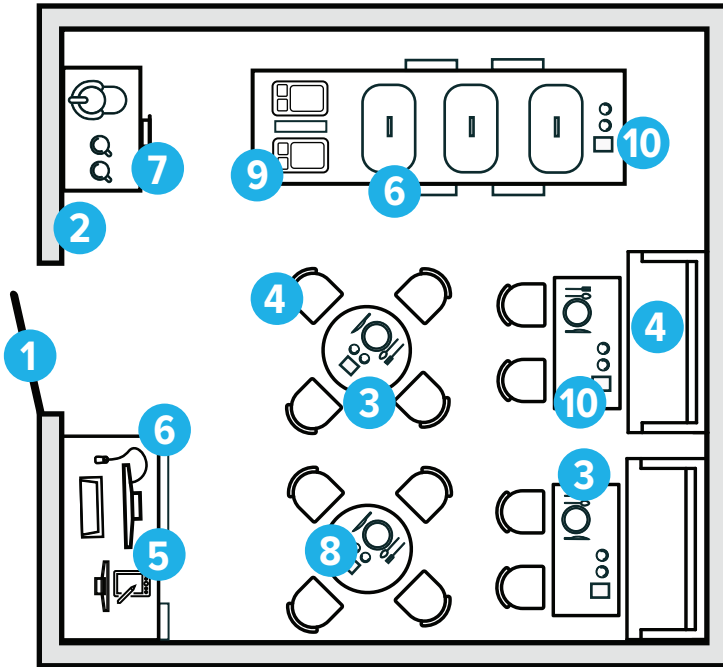


# FOOD CONSUMPTION AREAS

Customers rely on effective cleaning to stay healthy, especially in crowded food consumption areas. Keep everything clean by properly cleaning, sanitizing, and disinfecting these commonly-touched surfaces.



**Key Touchpoints for cleaning include:**

## Front of House

- 1  Door handles
- 2  Light switches
- 3  Tables
- 4  Chairs/booths
- 5  Registers/payment terminals
- 6  Buffets/sneeze guards
- 7  Cabinet handles
- 8  Menus
- 9  Serving trays
- 10  Dispensers (napkins, utensils, condiments, etc.)

**Bright** the smart way to clean!  
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