

handwashingforlife®

Kitchen's Dirty Dozen*

* Dirty Dozen surfaces are site-specific choices based on risk.

Things You Touch-

Door Handles:

Employee entrance
Employee exit
Customer entrance
customer exit
Men's room door entrance
Men's room door exit
Women's room door entrance
Women's room door exit

Equipment Handles:

Reach-in Refrigerator 1
Reach-in Refrigerator 2
Reach-in Refrigerator 3
Walk-In Cooler
Walk-In Freezer
Reach-in Freezer
Oven 1
Oven 2
Oven 3
Drawer 1
Drawer 2
Drawer 3
Utensil Drawer
Oven dials
Range dials
Pot holders

Faucet Handles/Sink Surfaces:

Handsink 1 faucets
Surface
Soap dispenser pusher/puller
Towel dispenser lever
Handsink 2
Handsink 3
Handsink 4
Handsink 5
Prep sink - faucet handle
Pot sink - faucet handle
Pot filler - faucet handle
Dishwashing pre-spray trigger
Drain board of pot sink - soiled side
Drain board of pot sink - clean side

Floors:

Drain area
Floor surface 1
Floor surface 2

Work Surfaces

Prep Line:

Cutting Board
Cutting Table
Knife - boning
Knife
Knife
Knife

Cooking oil container/ladle
(on hot line)
Salt container (on line)
Portion scale
Probe thermometer DIAL
(not the sanitized probe!)

Tables, dishes, flatware, glass storage:

Prep table 1
Prep table 2
Dish drain board - clean side

Plating, Pick-up Surfaces (RTE Stage):

Pick-up counter/window
Surface 2
Surface 3
Order printer

Ice Machine door handle
Inside ice machine, upper seam
Ice Bin
Ice scoop

Drop-off, Cleaning Tools, Gloves:

Bus/service station drop-off
Cleaning/Sanitizer bucket
Sanitizer dispenser trigger
Wipe rag
Mop handle
Non-disposable gloves
(dishwashing, cut-guard safety, etc)
Disposable gloves mis-used
(not changed, etc)

Water/Sanitizer Solutions

See TouchReady™ & TableReady™ to further assist in setting surface cleanliness specifications.

overcoming underwashing™