

Mark & Monitor: Verifying High-Touch Surface Cleanliness

 Facility/Address: *Marino's / 4718 Washington*

 Date: *4/23/2012*

 Unit: *Store 027*

 Manager/PIC: *Pat Sampson / Victor Pascall*

 Auditor: *Mary Gordona*

 Time Marked: *6:30 am* Time Monitored (circle one): + 4hr **+ 8hr** + 12hr + 24hr + 48hr

Surfaces:	Kitchen/Other				Service/Dining				Restrooms					
1. Exterior door handle employee entrance	X	Y												
2. Reach-in refrigerator handle			X	Y										
3. Walk-in cooler handle				X	Y									
4. Microwave entry pad					X	N								
5. Ice machine door handle						X	Y							
6. On-line salt container							X	Y						
7. Service counter							X	N						
8. Dining table #8								X	Y					
9. Exterior entrance door handle									X	N				
10. Stall door latch - W#2										X	Y			
11. Paper towel lever - M											X	N		
12. Exit door handle - M													X	Y
12 Total Marked					6				3					
8 Total Cleaned					4				2					
67 % Cleaned					67%				67%					

Procedure:

- 1) Select 12 surfaces to be checked, entering them after each number (*Kitchen/Other, Service/Dining Area, Restroom*).
- 2) At the start of a shift - Mark surface with an **X** and place an **X** in the shaded column on this control page.
- 3) The same operator/auditor returns to see if the **X** has been removed from the surface, recording in appropriate cell.
- 4) Enter a **Y** for "yes removed" or a **N** for "not removed."
- 5) Calculate % cleaned by area and total, noting any special situations below.

Staff shortage of 2 caused hectic pace.

Spray cleaner/sanitizer missing from location 3.