



## MARRIOTT INTERNATIONAL

### HEIGHTENED FOCUS ON SANITIZING WORK AREAS

Clean and sanitized work areas have always been core to our standard of service, a philosophy never more important than now.

# PITCH IN AND CLEAN THOROUGHLY AND OFTEN.

## Sanitation/Disinfection Checklist for F+B Public and Operational Spaces

### ASSOCIATE HANDWASHING



Everyone! **WASH YOUR HANDS EVERY 20 MINUTES** using antibacterial soap and warm water vigorously for at least twenty seconds. See [MGS](#)

TEAM TIP: Every department stop and clean your work area **EVERY 2 HOURS**

### PUBLIC AREAS SANITATION



**Clean and disinfect** these areas at least **every 2 hours** with recommended disinfectant:

- Handrails / Door knobs
- Elevator buttons
- Water fountains
- All entrances (best practice is self-opening doors)
- Bell stand
- Concierge

### IN THE RESTAURANT + BAR



- Wipe down all tables and chairs with sanitizer between every customer
- Every two hours, stop and clean your work area
- Wipe down the buffet line areas every 20 minutes, change out all tongs and service pieces
- Associates to wear gloves, especially while replenishing food to reduce cross-contamination
- Associates handling food, discard used gloves after 20 minutes
- Ensure hand sanitizer is close and accessible at all times
- Wipe down menus and check presenters (including digital) with sanitizer between every guest

### HEART OF THE HOUSE



- Stop and wash your hands every 20 minutes!
- Wipe down all food preparation tables and areas every 2 hours
- Wear gloves while preparing food to reduce cross-contamination. CHANGE OFTEN!
- Ensure hand sanitizer stations are placed in suitable locations near associates



Want more information on sanitation standards? See what's on [MGS](#)