



High Touch Cleaning Checklist

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



- CHAIR HANDLES & BACKS
- COFFEE MACHINES & POTS
- COUNTER TOPS
- DESKTOPS
- DOOR GLASS
- DOOR HANDLES & EDGES
- ELEVATOR BUTTONS & DOORS
- EMPLOYEE CELL PHONES
- KIOSK BUTTONS
- KEYBOARDS & MICE
- LIGHT SWITCHES
- MAILBOXES
- MICROWAVES
- PAPER TOWEL DISPENSERS

- PHONES
- PODIUMS
- PRINTER/FAX MACHINES
- REFRIGERATOR HANDLES & DOORS
- SINK FAUCETS & HANDLES
- STAIR RAILS
- STAPLERS & STAPLE REMOVERS
- TABLETOPS
- TAPE DISPENSERS
- TIME CLOCKS
- TOASTER OVENS
- TRASH RECEPTACLES
- VENDING MACHINES
- WATER FOUNTAINS

DON'T OVERLOOK THESE COMMON GATHERING PLACES.

- BREAK ROOM AREAS (APPLIANCES, SINKS, CHAIRS & TABLES)
- CONFERENCE ROOM TABLES & CHAIRS
- RESTROOMS (RESTROOM FLUSH HANDLES, TOILET PAPER DISPENSERS)
- OPEN SHARED WORKSPACES

ServiceMaster Commercial Services of Carroll County is trained and prepared to offer disinfection to your business to prevent the spread of infection.

**PLEASE CALL US IF WE CAN BE OF SERVICE
> 410-775-8514**

