

# Clean and Disinfect Kitchen Facilities

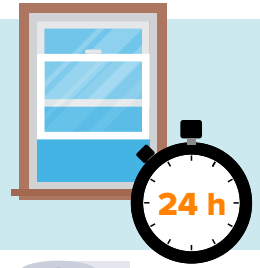
## Follow these steps if you had a suspected or confirmed COVID-19 case within the last 24 hours.

If it has been more than 24 hours since the sick person was in the facility, you do not need to close. Clean and disinfect as usual.

# 1

### Air out

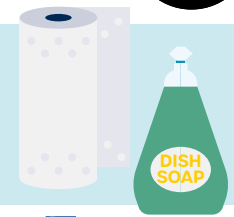
- Close affected area or facility for 24 hours or more if possible.
- Open doors and windows. Use fans to increase air flow.



# 2

### Clean

- Clean dirty surfaces with soap and water.



# 3

### Disinfect

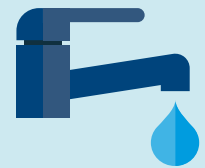
- Use a [chlorine dilution calculator](#) to mix bleach with water or use an EPA-approved disinfectant effective against COVID-19.
- Let sit for at least 1 minute on all surfaces.
- Make sure disinfectant can be used on food contact surfaces.
- Use protective gear and follow directions on labels.



# 4

### Rinse

- Rinse off disinfectant with water.



# 5

### Sanitize

- If you use the area for food prep, re-sanitize surfaces.
- Mix 1 teaspoon bleach with 1-gallon cool water.
- Allow to air dry.



For more information about cleaning and disinfecting for COVID-19, visit [cdc.gov](https://www.cdc.gov).

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