Dispenser placement recommendations restaurant - kitchens

1. **Handwashing stations:**
   Food preparation and bar areas should have a sufficient number of designated handwashing sinks that are only used for hand hygiene. Each wash station should be equipped with soap and paper towel dispensers as well as a foot-operated waste bin.

2. **Work stations:**
   Easy access to cleaning products is simple way to keep on top of hygiene. We recommend small or portable dispensers for these crowded spaces.

3. **Kitchen exit:**
   Wait staff often needs to use a wiper or towel in the dining area. Placing a dispenser of thick, white disposable towels by the door of the kitchen allows for easy access.

4. **Bins:**
   Place them within hand’s reach for convenient access. Waste bins should always have a cover.