

Dispenser placement recommendations

Reinforce hygiene through optimal dispenser placement. Here are some guiding principles for your restaurant.



1 Entrances

Provide employees and customers the opportunity to practice good hygiene with hand hygiene stands at restaurant entrances. Post visible notices that promote proper hand hygiene and physical distancing.



2 Kitchen

Ensure there are fully stocked dispensers for soap and paper towels at handwashing sinks and smaller hygiene dispensers at individual workstations for easy access. Touch-free dispensers can reduce contamination and the spread of germs.



3 Kitchen exit

Keep a dispenser filled with white disposable towels and cleaning supplies by the kitchen door to encourage regular wiping down of the front counter where customers may be picking up orders. Also, place hand sanitizer dispensers at all doors to back-of-house rooms.



4 Front counter

Place hand sanitizer dispensers near the front counter to promote hand sanitizing between customer transactions, especially those that involve cash, which is known to spread germs. Provide one-at-a-time napkin dispensers, so customers touch only the napkins they take.



5 Restrooms

Ensure you have enough dispensers for soap, towels, tissues and hand



6 Waste Bins

Place covered waste bins near all dispensers to avoid paper towel waste and cross contamination. Also, place waste bins by doors, so paper towels can be used to open the door and then thrown out to reduce contamination.