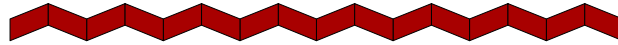




PROCEDURES FOR WIPING OFF CAFETERIA TABLES



Office of Safety and Security Fact Sheet

Using a liquid, chemical sanitizer is an effective way to reduce the presence of harmful germs on cafeteria tables and in the wiping cloths and sponges. The chemical used in these procedures is a diluted, nonchlorinated quaternary ammonium compound that is safe for use on food-contact surfaces. However, the cafeteria tabletops are not considered to be food-contact surfaces.

Therefore, in the interest of safety and because, in many schools, children may wipe the tables, the concentration recommended here is weaker than is required by the local health department for sanitizing food-contact surfaces. The solution must be changed frequently to minimize the accumulation of food soil and to maximize antibacterial effectiveness. **Children must be reminded to wash their hands after wiping tables.**

PROCEDURES:

1. The lunchroom monitor or custodian should prepare the cleaning/disinfectant solution from the custodial dispensing machine. VIREX II 256 disinfectant (FCIN 3588027076 – Cleaner, Quaternary Disinfectant, (VIREX), Chemical Dispenser) should be dispensed into a in a clean plastic or stainless steel container.
2. Mix fresh solution daily.
3. Rinse a clean sponge or reusable, disposable cloth (Handi-wipe or equivalent) in the solution, squeeze tightly, and wipe table. Remove excess moisture from table.
4. Change solution when it becomes soiled. Discard used solution into a sink.
5. Instruct children to wash their hands after handling the sanitizer solution.

PRECAUTIONS:

- Use caution while handling concentrated sanitizer.
- Monitor closely the use of the diluted solution by children.
- The use of a spray bottle dispenser by or near children is not recommended.
- **Children must be reminded to wash their hands after wiping tables.**

**For more information or questions, please contact the Office of Safety and Security
at 571-423-2010.**