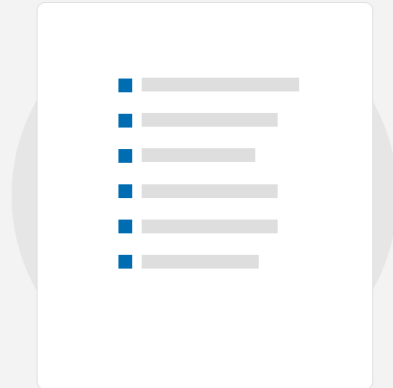


Hospital Cleaning Checklist



BATHROOMS

- ☐ Thoroughly clean the toilets.
- ☐ Follow up with a disinfectant
- ☐ Use a disinfectant bar or solution in the flush tank for a sterile flush every time
- ☐ Wipe and clean the booth doors and door knobs. Use a sanitizer to wipe.
- ☐ Get the reachable wall surfaces clean.
- ☐ Clean the lights and fixtures, and switch plates.
- ☐ Mop and clean the floors with a cleaner, and follow up with a disinfectant.
- ☐ Empty all trash cans, and replace the plastic liners
- ☐ Refill the soap dispenser and restock all the paper utilities

CAFETERIA

- ☐ All the visible surfaces should be wiped clean and sanitized.
- ☐ Clean all cooking utensils and crockeries and store them in a hygienic way
- ☐ Store the cooking material away from the floor and wall in tightly closed cabinets
- ☐ Clean the stove tops and other cooking surfaces after every food preparation
- ☐ Clean and sterilize the counter tops, cutting surfaces, food preparing surfaces.
- ☐ Wipe and clean the backsplash

- ☐ Mop and clean the floor
- ☐ The dining room too should be cleaned every day.

PATIENT ROOMS

- ☐ Use a hospital grade disinfectant in this high risk zone.
- ☐ Wipe and clean the patients' beds, the side and underside.
- ☐ Change wet sheet, bed sheet and pillow cases daily
- ☐ Remove soiled towels and replace with fresh ones
- ☐ Clean and sanitize all the visible surface of the rooms
- ☐ Wipe and clean the windows and doors
- ☐ Sanitize the nurse calling button, TV remotes, drawers and cabinets.
- ☐ Mop and clean the floor

EXAM ROOMS

- ☐ Dust all visible surface
- ☐ Wash and clean all apparatus and sterilize them
- ☐ Clean the equipment and stands and sterilize them
- ☐ Wipe and clean the reachable wall surfaces
- ☐ Mop and clean the floor using disinfectant
- ☐ Stock the drawers with sterilized gloves and other paper utilities
- ☐ Keep the hand sanitizer dispenser refilled

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