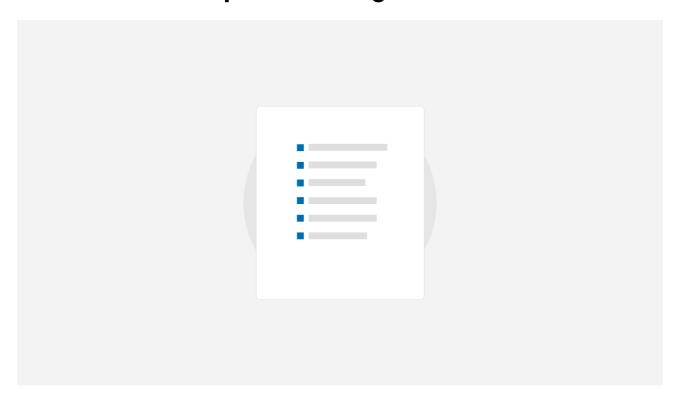
Hospital Cleaning Checklist



BATHROOMS

Wipe and clean the backsplash

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 coking 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.		

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	Make and Share Free Checklists checkli.com