Cornell Dairy List of Frequently Touched Surfaces

Suggested Cleaning Procedure based on the Equipment or Surface

**Bucket and Brush/ Sanitizing Spray**
- Stainless Table Tops, production (2)
- Main Dairy Doors Handles, in and out
- Tank Room Door Handles, in and out
- COP tub Handle
- Sanitizer Hoses
- Case Hooks
- Domestic Water Hose handles:

**Disposable Cleaning and Sanitizing Wipe**
- Light switches to ingredient cooler and freezer (2)
- Ingredient Cooler pull cord, in and out
- Ingredient Freezer pull cord, in and out
- Handicap Accessible push buttons, in and out of main door
- Break room door handles, in and out
- Office door handles, in and out
- Door handles to concrete hallway by cooler, in and out
- "Man-door" to cooler, in and out
- Light switch to main cooler
- Exit door by truck loadout, in and out
- Plant Lavatory door handles, in and out
- Dry ingredients pull cord, in and out
- Blend room pull cord, in and out
- Tool Box drawers
- Cooler, rm 187, pad lock,pull handle and exit
- Markers on white production schedule board
- HMI Screens
- Clip boards for production paperwork (6)
- Tape Guns (2)
- Federal Filler operation control buttons
- Control buttons for Conveyors in bottle room
- Personal phone screens
- Mouse and Keyboards located in lab/control room
- Lactoscope
- Chart Recorder Handles
- Arms of office chair in Control room
- Ball point pens
- iPhone charger cords
- Truck gear shift
- Delivery truck steering wheel
- Driver door handle
- Controls for hot/cold dashboard of truck
- Truck keys
- Metal Invoice Clipboard,cooler
- Restrooms
- Lockerroom
- Outside of hand sanitizers