

Facility _____ Date _____ Completed by _____

Gym

- Disinfect equipment daily (mats, balls, machines)
- Mop floors with hospital-grade disinfectant
- Electrostatic-spray hard-to-reach areas
- Control ventilation and air quality
- Dry and disinfect locker rooms to limit fungal growth

Cafeteria

- Sanitize tables and benches between uses
- Deep-clean floors, walls and serving areas nightly
- Empty and disinfect trash to control odors
- Clean kitchen equipment and prep surfaces for food safety

Restrooms

- Disinfect toilets, sinks and handles several times a day
- Restock soap and paper products
- Use color-coded supplies to prevent cross-contamination
- Control odor with air purification and sanitation