



Think ahead.

Dispenser placement recommendations restaurant - kitchens

1. Handwashing stations:

Food preparation and bar areas should have a sufficient number of designated handwashing sinks that are only used for hand hygiene. Each wash station should be equipped with soap and paper towel dispensers as well as a foot-operated waste bin.

2. Work stations:

Easy access to cleaning products is simple way to keep on top of hygiene. We recommend small or portable dispensers for these crowded spaces.



3. Kitchen exit:

Wait staff often needs to use a wiper or towel in the dining area. Placing a dispenser of thick, white disposable towels by the door of the kitchen allows for easy access.

4. Bins:

Place them within hand's reach for convenient access. Waste bins should always have a cover.