

# Hand Contact Points

Walk through your premises and note down everything you touch during your daily routine of starting up for a day of food handling.

How many hand contact points do you have?  
How are you going to manage their cleanliness?  
Include these on your cleaning schedule:

- All taps
- Buttons to electric hand dryers
- WC Flush handles
- Door handles
- Light switches
- Soap dispensers
- Door / Window locks
- Towel dispensers
- Mop/broom handles
- Handles to equipment
- Utensils
- Doors to fridges and freezers
- Light switches
- Bucket handles
- Food containers
- Bin lids
- Waste oil containers
- Scales
- Tills
- Cupboard handles
- Controls to equipment
- Telephones
- Electrical plugs
- Trigger spray bottles
- Temperature probe
- Probe wipe containers
- Folder for the food safety management system (SFBB)
- Cling film dispensers
- Tin foil dispensers
- Walk through fly screens
- Pens

