



Mecklenburg County Health Department

Lodging Cleaning Guidance

➤ Ice Bucket Cleaning Procedure:

- The following procedure is used when food grade liners are provided for ice buckets. Otherwise, ice buckets shall be returned to a dishwashing area approved by the Health Department
- At a guest room hand washing sink, the lavatory shall be cleaned and treated with an approved sanitizer prior to using the water from the lavatory to clean.
- Wash the ice bucket using liquid dish soap and water.
- If a lid is provided for the ice bucket, wash the lid with dish soap and rinse the lid with water from the guest room hand washing sink.
- Lay the lid on the vanity with the lid's handle touching the vanity.
- Spray sanitizing* solution on the lid and allow it to air dry for 2 minutes.
- After 2 minutes, dry the lid and ice bucket with a clean disposable towel.

➤ Vanity Cleaning Procedure:

- Remove guest supplies from the top of the vanity.
- Spray cleaning solution on sink, its handles, faucet, and vanity.
- Scrub all the surfaces with a disposable paper towel or with an unused clean cloth until the cleaning solution has been removed from the surfaces.
- Spray sanitizing* solution on the sink, its handles, faucet, and vanity.
- Allow the sanitizer to air dry.
- If polishing is needed, you may wipe the surface with a clean disposable towel.
- This procedure must be repeated if cleaning is conducted at the sink.



- **Sanitizing solutions shall consist of iodophors, quaternary ammonium or other chemicals or methods that are equivalent to the action of 50 parts per million chlorine solution. A method or equipment for testing the sanitizer shall be available and used to insure minimum prescribed sanitizer strength.**

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➤ **Guest Room Beds:**

- Two sheets shall be provided for each bed.
- The lower sheet shall be folded under both ends of the mattress.
- The upper sheet shall be folded under the mattress at the lower end and folded over the cover for at least six inches at the top end.
- Bed linens, including sheets, pillowcases, blankets and bedspreads, shall be kept clean and in good repair.

➤ **Glassware / Food Contact Surfaces:**

- Food-contact surfaces shall comply with **Parts 4-1 and 4-2** of the Food Code as amended by Rule **15ANCAC18A .2654**. This shall not prohibit the use of domestic equipment.

➤ **Other:**

- In general, all surfaces and equipment must be clean and in good repair (ex. fitness equipment, furniture, floors, walls, ceilings, light fixtures, curtains, water fountains, etc.).
- The interior and exterior of domestic food service equipment must be kept clean and in good repair (ex. coffeemakers, refrigerators, microwaves).
- Ice machines shall be kept clean and in good repair (interior ice formation area and ice dispensing shoots).
- Drain lines at ice machines shall not be directly plumbed to the floor drain, an air gap 1.5times the diameter of the ice machine's drain line shall be present.

RULE REFERENCE

15A NCAC 18A .1824 EQUIPMENT AND UTENSILS

15A NCAC 18A .1826 PHYSICAL FACILITIES

15A NCAC 18A .1828 LAUNDRY AND LINENS

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