

GSNI-M Facility Use Checkout Cleaning Instructions

During these challenging times, the following cleaning procedures must be followed prior to check-out. Please check each box as the task is completed. This form shall be signed, dated and left in the unit for Site Manager pickup.

- ALL food including condiments shall be removed from cupboards, refrigerators and freezers.
- Clean and sanitize all food prep areas.
- Clean and sanitize all dishes, cups, eating and cooking utensils used.
- Sanitize all door knobs (inside and out), cabinet handles, oven knobs and handles, refrigerator/freezer handles, all light switches, etc.
- Clean and sanitize all tabletops, counters and chairs.
- Clean out and properly dispose of ashes from fire place if used. Sanitize all fire tools, door handles, etc.
- Clean and sanitize all mattresses, headboards, footboards and side rails.
- Clean and sanitize all restroom countertops, sink handles, toilets, shower knobs/rails.
- Wet mop all restroom floors.
- Clean all unit floors with wet mops, brooms or vacuum cleaner as appropriate.
- Double check that all items brought into the unit have been removed, including all cleaning supplies brought in.
- Double check that any outdoor facilities used, such as fire ring areas are clean, fire completely out, etc.
- Ensure ALL trash is properly disposed of in camp dumpster.

Printed Name

Troop Number

Signed

Date