



Market Sanitation Best Practices

Proper cleaning techniques for your markets should always be a central part of your food safety and maintenance plan.

Avanti Markets reminds you of best practices related to cleaning market equipment to ensure consumer safety.

Kiosk Screens

To clean your kiosk screens, we recommend a 1:1 solution of water and 70% isopropyl alcohol on a microfiber cloth.

- Spray the solution onto the cloth and wipe the screen
- Do not spray directly onto the screen
- Do not clean your screens more than two times a day
- ***Note that improper cleaning or the use of products that are not recommended can result in damage to the kiosk screen.***

Coolers/Freezers

Use sanitizing wipes on cooler/freezer door handles in addition to any other high traffic/frequently touched surfaces.

Additional Tips

- Wrap your fresh produce items or consider not offering them at this time. Route drivers are traveling to multiple sights each week where thousands of consumers go to work every day. Handling unwrapped produce items across a wide geography could increase the risk to consumer safety.
- Coffee solutions – Encourage consumer not to reuse their paper coffee cup. Wash your reusable coffee cup with hot soapy water before getting a refill.
- Remind drivers to wash their hands regularly after using the bathroom, eating, coughing, sneezing, etc.