

High Touch Points (HTPs)

Also referred to as
“Critical Control Points” or “Critical Touch Points”

was adopted from the HACCP standard.

HACCP stands for Hazard Analysis Critical Control Point. HACCP was developed in conjunction with NASA and the Pillsbury Company, and this system of providing safe food has been incorporated worldwide.

High Touch Points (HTPs) in schools that Custodians should be sanitizing shall include, but not be limited to:

Classroom Door Edges and Handles (inside and out), Phones, Light Switches, Drinking Fountains, Sink Fixtures, Paper & Soap Dispensers, Handrails,



Restroom Sink Fixtures and Sink Surroundings, Restroom Stalls, Stall Doors, Locks, Paper & Soap Dispensers, Gym Equipment Such as Floor Mats, Exercise Equipment etc.