

POS Cash Drawer Cleaning Guide

Best Practices for Cash Drawer Cleaning



The Point of Sale can be the heart of many retail and hospitality businesses. By implementing a routine cleaning schedule, you can help prevent others from getting sick by the spread of germs.

Whether your cash drawer finish is powder coated paint or steel, your cash drawer is robust and will not be harmed by routine cleaning.



The COVID-19 virus can live on stainless steel, plastic, and powder coated paint for up to 72 hours.

Getting Started

Whether your cash drawer finish is powder-coated paint or steel, your cash drawer is robust and will not be harmed by routine cleaning.



Use a household all purpose cleaner & a microfiber cloth for disinfecting your point of sale.



Spray the cleaner on the towel & not directly on to the point of sale hardware.



Make sure your cloth is damp & not wet before using it to disinfect your point of sale.

Cleaning Your Cash Drawer

Be sure to clean your cash drawers often to help prevent the spread of germs.



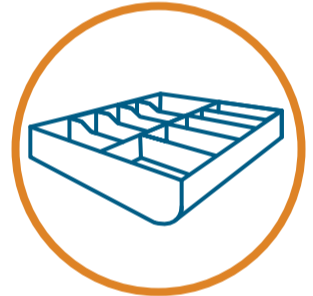
1. Please make sure your POS terminal is turned off before cleaning.



2. Clean the outside of your cash drawer frequently, wiping down the top and sides.



3. Clean drawer front & media slots, keys, locks & any manual push button release.



4. Remove till & wipe down including bill hold downs, media storage and bill compartments.

NOTE: Make sure not to spray the slides or other internal components of the cash drawer with cleaner. Do not remove grease on drawer slides. Consult with your APG sales rep prior to cleaning the electrical components of the drawer.

Frequently Touched Surfaces

Consider cleaning other frequently touched surfaces around your point of sale including keyboards, touchscreens, printer, scanner and card reader for disinfecting. Please consult your peripheral hardware supplier for proper cleaning instructions.



Keyboards



Touchscreens



Printers



Credit Card Readers

Other Things To Consider



Wash your hands thoroughly and often.



Keep transactions separate from food prepping areas.



Mind a 6-foot space around all workers at all times.



Keep sanitizer at all POS check-out systems.

Please consider these POS cleaning best practices to keep others safe!

*Consult the Centers for Disease Control and Prevention (CDC) for disinfecting and cleaning processes. The CDC or the World Health Organization (WHO) should be your reference point for the medical and biological expertise. Please refer to the CDC's Environmental Cleaning and Disinfection Recommendations.