

INFECTION PREVENTION: Cleaning, Disinfection and Hygiene



GENERAL GUIDELINES

- ▲ Follow local public health recommendations related to local infection activity and need for isolation and closing.
- ▲ Reinforce personal hygiene (hand hygiene and cough etiquette) throughout your operation.
- ▲ Provide hygiene materials such as tissues and hand sanitizer stations.
- ▲ Stock applicable disinfectant products (check with your Ecolab representative for a list of products).
- ▲ Closely monitor employee health. Encourage symptomatic employees to stay home.

HOSPITALITY

SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION

GUEST ROOMS

- ▲ Thoroughly clean and disinfect all hard surfaces.

PUBLIC AREAS

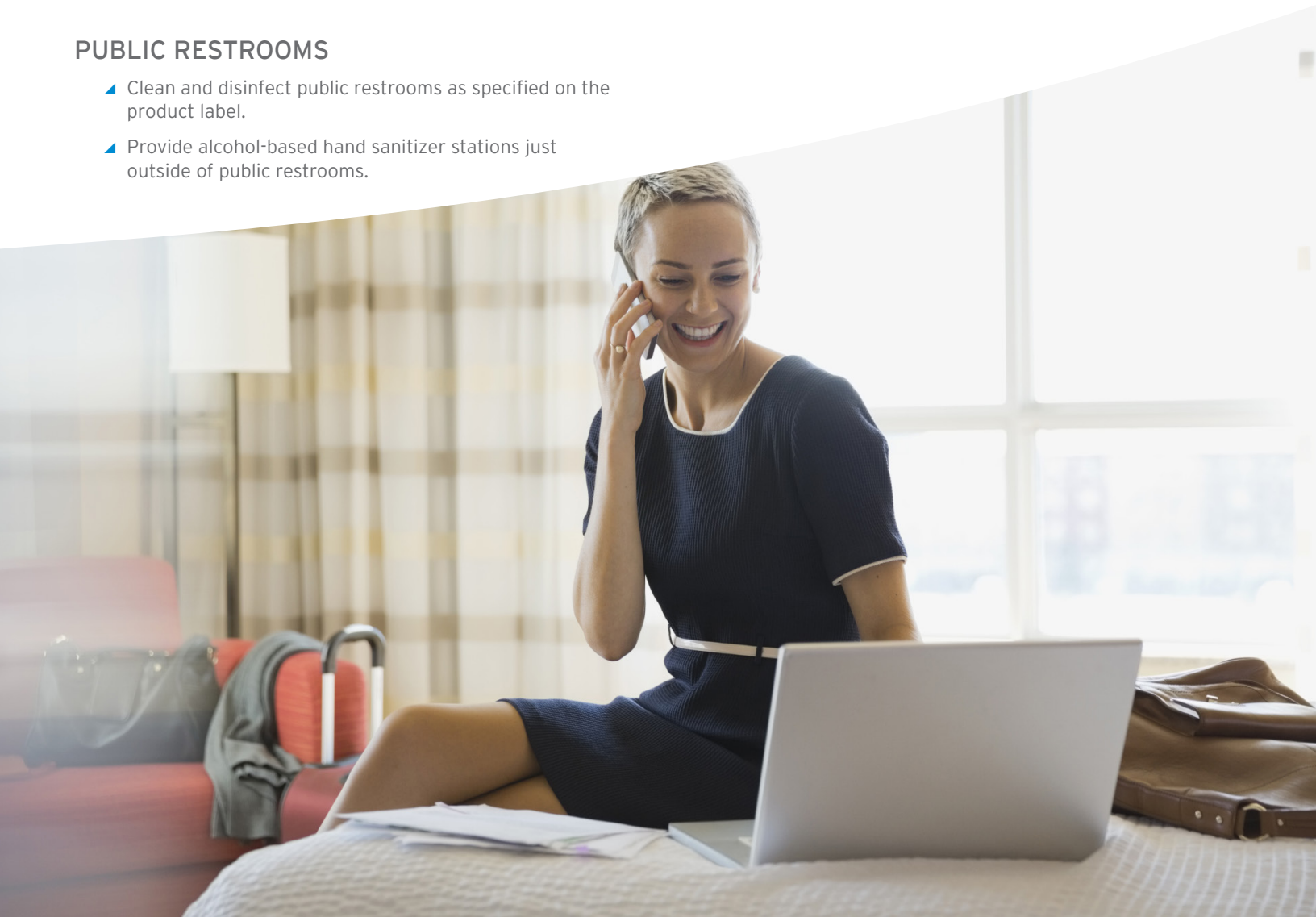
- ▲ Increase cleaning and disinfecting frequency for high-touch surfaces.

PUBLIC RESTROOMS

- ▲ Clean and disinfect public restrooms as specified on the product label.
- ▲ Provide alcohol-based hand sanitizer stations just outside of public restrooms.

DINING ROOM

- ▲ Provide alcohol-based hand sanitizer stations.
- ▲ Increase cleaning and disinfecting frequency for high-touch surfaces.
- ▲ Consider offering take-out service only.



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SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION (CONT)

HOSPITALITY

KITCHEN AND BACK OF HOUSE

- ▲ Provide alcohol-based hand sanitizer stations.

LAUNDRY

- ▲ Follow high level infection control procedures to collect laundry, such as use of individual bags for each room.

EMPLOYEES

- ▲ Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Encourage symptomatic employees to stay home.
- ▲ Identify critical staff members and functions - develop a business continuity plan. Consider the ability for employees to work from home.
- ▲ Provide hand sanitizer stations, Ready to Use (RTU) disinfectant spray or wipes, and tissues for employees from list provided by your Ecolab representative.
- ▲ Have employees disinfect all personal hard surfaces referenced on the product label.
- ▲ Educate and inform all employees of infection status and proper infection control procedures.

SPECIFIC TOUCH POINTS



GUEST ROOMS

- ▲ Door handles
- ▲ Desk, table, chairs and lamps
- ▲ Dresser drawer handle
- ▲ Light switches and thermostats
- ▲ Drapery pull handles
- ▲ Mini-bar, menu and room collateral
- ▲ Telephone and keypad, remote control keypad and alarm clock
- ▲ Television
- ▲ Safety latch and peephole
- ▲ Trash receptacle touch points
- ▲ Iron handle, hangers, and luggage rack
- ▲ Faucet and toilet handles



PUBLIC RESTROOMS

- ▲ Door handles
- ▲ Sink faucets and toilet handles
- ▲ Towel dispenser handle
- ▲ Soap dispenser push plates
- ▲ Baby changing station
- ▲ Trash receptacle touch points



LOBBY AREA AND FOOD SERVICE DINING ROOM

- ▲ Door handles, push plates, thresholds and hand railings
- ▲ Telephone and keypad
- ▲ Tables and chairs
- ▲ Coffee and beverage stations
- ▲ Vending and ice machines
- ▲ Public information kiosk
- ▲ Trash receptacle touch points
- ▲ High chairs



KITCHEN AND BACK OF HOUSE

- ▲ Door handles and push plates
- ▲ Handles of all the equipment doors and operation push pads
- ▲ Handles of the dispensers (beverage, etc.)
- ▲ Ice scoops
- ▲ Walk-in and other refrigerator handles
- ▲ Walk-in refrigerator and freezer plastic curtains
- ▲ Freezer handles
- ▲ 3-compartment sink and mop sink
- ▲ Handwashing sink handles
- ▲ Soap dispenser push plates at handwash sink
- ▲ Towel dispenser handle at handwash sink
- ▲ Trash receptacle touch points
- ▲ Cleaning tools
- ▲ Buckets
- ▲ Telephone keypad and hand set
- ▲ Manager's computer