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.

SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION

GUEST ROOMS

Thoroughly clean and disinfect all hard surfaces.

PUBLIC AREAS

 Increase cleaning and disinfecting frequency for hightouch surfaces.

DINING ROOM

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

PUBLIC RESTROOMS

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

HOSPITALITY



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

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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

