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

DINING ROOM
- Provide alcohol-based hand sanitizer stations.
- Increase cleaning and disinfecting frequency for high-touch surfaces.

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

KITCHEN AND BACK OF HOUSE
- Provide alcohol-based hand sanitizer stations.
- Increase cleaning and disinfecting frequency for high-touch surfaces.

FULL SERVICE RESTAURANTS
SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION (CONT)

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

DINING ROOM AND LOBBY AREAS
- Door handles, push plates, thresholds and hand railings
- Dining tables
- Chairs and booths
- Menus and bill folders
- Trash receptacle touch points
- High chairs
- Bar area

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

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 plastic freezer 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