RESUMING OPERATIONS

Cleaning and disinfection guidance for foodservice operations to safeguard employees and guests against COVID-19



RESUMING OPERATIONS IN A COVID-19 ERA

In these unprecedented times, many businesses that previously suspended operations partially or fully to comply with government regulation or due to operational disruption are reopening. This guidance is intended to help you safely clean and disinfect your property as part of your reopening process.

Every operation will need to follow internal protocols and may need to take additional steps outside of these recommendations. Refer to equipment manufacturer's instructions for restarting any non-Ecolab equipment.

Prior to reopening, refer to Ecolab's Reopening Checklist.

For additional resources, refer to Ecolab's <u>Coronavirus</u> <u>Preparation and Response Portal</u>.

Contact your Ecolab Representative for any additional support you may require during this reopening phase.



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PREPARE FOR RESUMING OPERATIONS

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- Understanding Risk Factors
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- Develop Plan to Safeguard Employees
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- Frequency of Hand Hygiene

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CLEANING PROCEDURES

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- Storage/Delivery Cart and Dish Caddy
- Inspection Checklist

- <u>Countertops / Vanity and Sinks</u>
- Mirrors and Glass Surfaces
- Toilets and Urinals
- Partitions and Walls
- Floor
- Inspection Checklist



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PREPARE FOR RESUMING OPERATIONS





UNDERSTANDING RISK FACTORS

HOW NOVEL CORONAVIRUS ENTERS





HOW NOVEL CORONAVIRUS SPREADS









FOCUS ON PERSONAL + ENVIRONMENTAL HYGIENE







IMPLEMENT ENHANCED HYGIENE

TAKE ACTION

Public health recommendations focus on standard infection control practices, training and compliance.



PERSONAL HYGIENE

Wash hands frequently with soap and water. When soap and water aren't available, use an alcoholbased hand sanitizer.

Minimize close contact with people who have symptoms of respiratory illness.

Ensure proper use of personal protective equipment (PPE) where appropriate.

ENVIRONMENTAL HYGIENE

Clean and disinfect surfaces and high-touch objects with approved disinfectants.





PREPARE FOR RESUMING OPERATIONS

Consider dedicating a shift to extensive cleaning and disinfection to ensure a safe return to operation for both employees and guests. Special attention should be paid to high-touch surfaces including (but not limited to) those listed below.



Dining Area / Front of House

- Door handles and push plates
- Tables, chairs (including armrests) and booths
- Cash register and ordering kiosk
- Hostess stand
- Telephone, touchscreens and keypads
- Remotes
- Coffee and beverage stations
- Menus and bill folders
- Hand railings

Kitchen / Back of House

- Kitchen equipment handles and push plates
- Operating buttons for all equipment
- Dispenser handles (i.e., beverage machine)
- Handles for refrigerators and freezers
- Sink faucets
- Towel and soap dispensers
- Trash receptacle
- Cleaning tools
- Computers and keypads

Restrooms

- Door handles
- Faucets & toilet/urinal handles
- Seat covers
- Stall latches
- Toilet paper dispenser
- Sanitary receptacle
- Countertops
- Towel and soap dispensers
- Baby changing station
- Sharps container
- Trash receptacle







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DEVELOP PLAN TO SAFEGUARD EMPLOYEES

- Determine if there are an adequate number of trained employees to staff each area of operation during normal working hours. Develop a business continuity plan if not fully-staffed.
- ✓ Educate employees on symptoms of COVID-19.
- Closely monitor employee health and have symptomatic employees stay home in accordance with company illness policy.
- Emphasize the need to self-quarantine and contact employer if they've been exposed to someone confirmed to have COVID-19.
- Reinforce personal hygiene, cough etiquette and social distancing (as recommended by local and federal public health authorities).
- ✓ Provide hygiene materials such as tissues, hand soap and sanitizer.
- Have employees disinfect all personal hard, non-porous surfaces according to the directions for use on the product label.
- ✓ Inform employees of pandemic status and proper infection control procedures.
- Develop policies for worker protection and provide training on proper product use and how to read a Safety Data Sheet (SDS) to all cleaning staff.



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PROMOTE INFECTION PREVENTION

Reduce the risk of transmission by



Washing your hands often and correctly.



Thoroughly cleaning and disinfecting personal items.

Staying home while you are sick.



Covering your mouth and nose when coughing or sneezing.



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Avoiding close contact with potentially infected individuals.



Contacting a doctor immediately in the event of symptoms.





PROMOTE PROPER HAND HYGIENE

HAND HYGIENE Hands are a primary mode of transmission so hygiene must be judiciously implemented.



WET hands with clean running water, turn off the tap and apply soap.



LATHER the back of hands, between fingers and under nails.



SCRUB for at least 20 seconds.



RINSE hands well under clean running water.



DRY hands using a clean towel or air dryer. If available, use a towel to turn off tap.





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FREQUENCY OF HAND HYGIENE

When should I wash my hands?

- After blowing nose, coughing or sneezing
- After using the restroom
- Before, during and after food preparation
- Before eating
- After contact with animals or pets
- Before and after cleaning and disinfection

Employer Responsibility:

- Ensures availability of hand soap and hand sanitizer.
- Trains and reinforces proper hand hygiene.

- After contact with high-touch surfaces in the hotel
- After removing PPE
- Before and after providing routine care for a guest who needs assistance
- When they appear dirty







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THE "NEW" NORMAL

Enhanced cleaning and disinfection for your operation



As your partner in sanitation, Ecolab prides itself on establishing best practices for cleaning throughout your operation. Now more than ever, it is critical that employees understand and explicitly follow proper cleaning and disinfection procedures.

Consider:

- Selecting the proper solution(s) for the job (i.e., product, tool and application method)
- The importance of contact time to achieve disinfection
- Increasing frequency of cleaning and disinfection as infection risk, foot traffic and soil load increases
- Increased awareness of safety considerations (disposable PPE, etc.)

The following guidance reinforces the importance of the **5 Factors of Clean**, particularly **overall procedures**, to ensure you can return to operation quickly and with piece of mind that you've done everything you can to protect your employees and guests.



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DETERMINE FREQUENCY OF CLEANING AND DISINFECTION

As infection risk, foot traffic or soil load increase, frequency of cleaning and disinfection should also increase.

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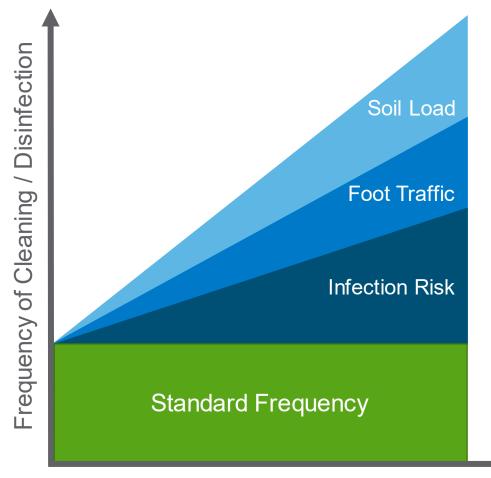
Many variables should be considered when determining frequency of cleaning and disinfection in each area of your operation including:

- Infection Risk
- Foot Traffic
- Soil Load

Other considerations (including but not limited to):

- Product Type
- Soil Type
- Surface Type

Frequency should be determined at the unit level and re-evaluated as environmental variables change.



Environmental Variables

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ENSURE ENVIRONMENTAL HYGIENE

DISINFECTING NON-FOOD CONTACT SURFACES

PRE-CLEAN

Pre-clean visibly soiled areas by removing things such as food or dirt. For surfaces with no visible soil, no precleaning is required.

Use an EPA registered disinfectant approved for use against SARS-CoV-2 (the virus that causes COVID-19). Refer to the product label for directions for use.



Allow the surface to remain wet for the time indicated in the directions for use on the product label.



Wipe the surface or allow to air dry.

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Contact your Ecolab Representative or refer to EPA's List N: Disinfectants for use against SARS-CoV-2 for approved products.

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ENSURE ENVIRONMENTAL HYGIENE

DISINFECTING FOOD CONTACT SURFACES DURING AN OUTBREAK

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1) PRE-CLEAN

Pre-clean visibly soiled areas by removing things such as food or dirt. For surfaces with no visible soil, no precleaning is required.

Use an EPA registered disinfectant approved for use against SARS-CoV-2 (the virus that causes COVID-19). Refer to the product label for directions for use.

WAIT

Allow the surface to remain wet for the time indicated in the directions for use on the product label. 4 RINSE

Rinse the surface with potable water.

5 SANITIZE

Sanitize food contact surfaces using an EPA-approved food contact sanitizer according to label directions.



Contact your Ecolab Representative or refer to EPA's List N: Disinfectants for use against SARS-CoV-2 for approved products.

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DISINFECTANT APPLICATION METHODS

All Ecolab disinfectants approved for use with a spray application can be applied using a trigger sprayer, pressure sprayer or electrostatic sprayer. *Follow product label directions for use when applying to ensure adherence to surface wetting and contact time, PPE, compatibility, and any required rinse post-application. **Contact your Ecolab representative for guidance on appropriate products and PPE.

	How it Works	Benefits	Considerations
Trigger Spraying	Manual trigger pulls apply a coarse spray of disinfectant to cover surface	 Cost effective Heavier spray for pre-cleaning when needed Adjustable nozzle for wider or more directed spray 	 Manual application May need to manually dry surfaces after desired contact time
Pressure Spraying	Pressurized tank allows for continuous coarse spray to cover surface	 Continuous spray Heavier spray for pre-cleaning when needed Coat larger areas more easily than with manual spray 	 Specialized equipment Intermittent manual or mechanical pressurization required May need to manually dry surfaces after contact time
Electrostatic Spraying	Powered continuous electrically charged spray evenly coats surfaces	 Continuous spray Charged particles evenly coat surfaces Even coating of surface allows for more effective air drying 	 Specialized equipment May require a separate application method for pre- cleaning Need to ensure enough application to allow proper contact time before drying

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EMPLOYEE BREAKROOM

General Instructions

What products do you need?

- Multi-Purpose Disinfectant
- Food Contact Sanitizer
- Floor Cleaner
- Hand Soap
- Hand Sanitizer

What tools do you need?

Refillable spray bottles, trigger sprayers, sanitizer pail, microfiber cloths, putty knife, vacuum, dust pan/broom, mop/bucket, window scrubber/squeegee, 'Wet Floor' sign, gloves, PPE



Cleaning & Disinfection Frequency ______ Inspection Frequency _____ Responsible _____ Required PPE* _____ *in addition to any required by SDS

Specific touchpoints

- Doorknobs
- Public phones
- Public computers
- Light switches
- Chair armrests
- Faucet
- Cupboard/drawer handles
- Refrigerator and microwave handles
- Tables



To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

*Refer to product label for use directions

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EMPLOYEE BREAKROOM

General Instructions





Cleaning and disinfection guidelines *Refer to product labels for complete directions for use.

- 1. Wearing gloves, pick up debris from countertops, tables and floor.
- 2. Empty trash cans and recycling bins making sure to securely tieoff full bags for transport. Clean and disinfect the outside of trash cans using **multi-purpose disinfectant**. Replace liners.
- 3. Disinfect all hard, non-porous surfaces including countertops, refrigerator/cupboard handles and doorknobs with **multipurpose disinfectant**. Pay special attention to high-touch surfaces and ensure properly wetted. **Ensure treated surfaces remain wet for contact time indicated on product label.**
- 4. Clean and disinfect inside/outside of microwave and outside of coffee maker using **multi-purpose disinfectant**.
- 5. Ensure food contact surfaces such as tables are rinsed with potable water and sanitized with **food contact sanitizer**. Allow for complete dwell time and do not wipe.
- 6. Restock paper products and **hand soap/hand sanitizer** dispensers as needed. Disinfect exterior of dispensers with **multi-purpose disinfectant** (including pump).
- 7. Place 'Wet Floor' sign at entrance. Vacuum carpet and vacuum or sweep then mop hard-surfaced floors with **floor cleaner** (tile, wood or LVT).
- 8. Inspect work.

Specific touchpoints

Food Contact: Tables, food prep surfaces, eating utensils, dishes, etc. Non-Food Contact: Doorknobs, light switches, faucets, cupboard and drawer handles, public phones and computers, chair armrests, etc.

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General Instructions

What products do you need?

- Multi-Purpose Disinfectant
- Food Contact Sanitizer
- Glass Cleaner
- Floor Cleaner
- Stainless Steel Cleaner
- Disinfectant Wipes
- Hand Sanitizer

What tools do you need?

Refillable spray bottles, trigger sprayers, sanitizer pail, microfiber cloths, putty knife, vacuum, dust pan/broom, mop/bucket, window scrubber/squeegee, 'Wet Floor' sign, high-duster, gloves, PPE



Cleaning & Disinfection Frequency ______ Inspection Frequency _____ Responsible _____ Required PPE* _____ *in addition to any required by SDS



- Doorknobs/push plates
- Host stand
- Public phones
- Public computers
- Light switches
- Chair armrests

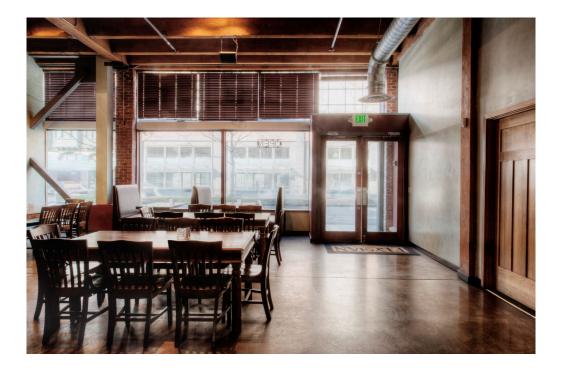


To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

*Refer to product label for use directions



Entrance and Hallways





Cleaning and disinfection guidelines *Refer to product labels for complete directions for use.

- 1. Place 'Wet Floor' sign.
- 2. Pick up debris and remove gum from floor with putty knife or blunt-edged tool.
- 3. Empty trash cans and recycling bins making sure to securely tieoff full bags for transport. Clean and disinfect the outside of trash cans using **multi-purpose disinfectant**. Replace liners.
- Clean and disinfect all hard, non-porous surfaces focusing on high-touch surfaces using a multi-purpose disinfectant.
 Ensure treated surfaces remain wet for contact time indicated on product label.
- 5. Clean glass and windows using **multi-purpose disinfectant** or **glass cleaner** and a fresh microfiber or squeegee to ensure a streak-free finish.
- 6. Refill hand sanitizer and disinfectant wipe dispensers as needed. Disinfect dispensers and nearby walls using multi-purpose disinfectant.
- 7. Vacuum carpet/entrance mats and vacuum or sweep then mop hard-surfaced floors with **floor cleaner** (tile/wood/LVT) as needed.
- 8. Inspect for quality.

Specific touchpoints

Doorknobs/push plates, elevator buttons, light switches, luggage carts, water fountain push plate, reception/concierge counters, bellhop stand, public phones and computers, chair armrests, end tables, etc.

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Meeting Rooms and Offices



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Cleaning and disinfection guidelines *Refer to product labels for complete directions for use.

- 1. Pick up debris and remove gum from floor with putty knife or blunt-edged tool.
- 2. Empty trash cans and recycling bins making sure to securely tieoff full bags for transport. Clean and disinfect the outside of trash cans using **multi-purpose disinfectant**. Replace liners.
- 3. Dust file cabinets and bookshelves as needed.
- Clean and disinfect all hard, non-porous surfaces focusing on high-touch surfaces using a multi-purpose disinfectant.
 Ensure treated surfaces remain wet for contact time indicated on product label. For electronics, spray cloth and wipe surface.
- 5. Vacuum carpet/rugs and vacuum or sweep then mop hardsurfaced floors with **floor cleaner** (tile/wood/LVT) as needed.
- 6. Inspect for quality.

Specific touchpoints

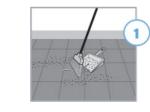
Doorknobs/push plates, light switches, public phones and computers, desks/tables and chairs including armrests, coffee and beverage stations, etc.

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Floor Care – Mopping









Fill mop bucket with 4–5 gallons of water. Add **floor cleaner** as specified on product label.

Clear floor of all movable items including rugs and floor mats. Wipe up spills and sweep entire

floor to remove loose soil and debris



To prevent streaking from dirty kitchen mops, use a dedicated cotton or synthetic mop for public areas. Dip mop into the cleaning solution and wring out well before applying to floor. Use damp mop only. Do not over-wet floor.



Mop in 'figure 8' pattern with overlaps. Flip mop when first side is soiled. Rinse when both sides are soiled. Continue mopping until entire floor is clean. Change solution when soiled.



Mop or squeegee solution toward drain. Allow floor to air dry. Thoroughly clean and store all equipment after use (i.e., hang mop to store, empty dirty cleaning solution into mop sink).

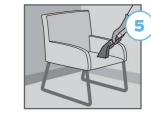
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Carpet Care – Vacuuming



Wearing gloves, pick up debris.



Spot vacuum furniture and use attachments to clean corners and baseboards.



Vacuum main areas.

Note: Do not use vacuums with frayed power cords.



Replace vacuum bag when 2/3 full. Ensure proper disposal of full bag.



Vacuum under trash cans and furniture. Avoid bumping furniture legs.



Report spots and stains to supervisor.



Vacuum walk-off mats and clean underneath.





Trash and Recycling Collection





Wear protective gloves. Line trash can and recycling bins with appropriate size bag.



Pick up debris. Keep containers nearby to avoid blocking hallways.

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Empty trash cans and recycling bins making sure to securely tie-off full bags for transport. Clean and disinfect outside of trash cans using **multipurpose disinfectant**.



Replace liner if perishable items enclosed such as food or liquid.



Empty trash can and recycling bin in main dumpster area.

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ENSURE ENVIRONMENTAL HYGIENE

Establish routine cleaning and disinfection inspections in Public Areas...

	Evaluation	Notes		Evaluation	Notes
Floors:	OK Needs Attn.		Glass and mirrors:	OK Needs Attn.	
• Debris-free (e.g., trash,			Clean and streak-free		
gum, etc.) and vacuumed			Malodors:		
 Sanitary seam/grout lines 			 Musty, smokey, or unpleasant 		
 Streaks or stickiness 			Other:		
Walls and Ceiling:			•		
 Visual cleanliness 			•		
Surface cracks			•		
Paint condition			•		
Furniture and Furnishings:			•		
Debris and dust-free			•		
 Hand sanitizer/wipes 			•		
replenished			•		
 Maintenance of specialty 			•		
surfaces (wood, marble)			•		
(,)			•		

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General Instructions

What products do you need?

- Multi-Purpose Disinfectant
- Glass Cleaner
- Food Contact Sanitizer
- Manual Detergent

What tools do you need?

Refillable spray bottles, trigger sprayers, microfiber cloths, detergent and sanitizer pails, non-abrasive scrub pad, putty knife, vacuum, dust pan/broom, mop/bucket, window scrubber/squeegee, 'Wet Floor' sign, PPE



Cleaning & Disinfection Frequency _ Inspection Frequency _____ Responsible _____ Required PPE* _____ *in addition to any required by SDS

Specific touchpoints

- **Dining tables**
- Buffet/salad bar
- Beverage stations
- Doorknobs
- Push plates
- Light switches
- Menus
- Bill holders

- Faucets
- Cupboards/drawerhandles
- Thresholds and hand railings
- Chairs and booths
- Trash receptacle touch points
- Order kiosks
- Hostess Stand

Tip: To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

*Refer to product label for use directions

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Tabletops / Countertops





NOTE: Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water and sanitized using a food contact sanitizer.



After customers leave, clear tabletops and counters of all dishware, food debris and other items.





Clean entire surface of tabletop/countertop (including edges) using **manual detergent**. Use with a clean cloth and bucket application (damp, wrung-out cloth) or spray bottle and clean cloth application (spray surface and wipe clean). Ensure gross food particles/soil are removed. Allow additional product dwell time for visibly soiled areas.

Rinse with potable water using a clean cloth and allow to air dry.

Repeat on all food contact surfaces.





Sanitize tabletop/countertop using **food contact sanitizer** and either a clean cloth and pail application (damp, wrung-out cloth) or spray bottle application (spray surface, do not wipe dry). **Ensure treated surfaces remain wet for contact time indicated on product label.** Allow to air dry before placing items on the surface or returning to use.

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Chairs, Stools, and Highchairs/Booster Seats





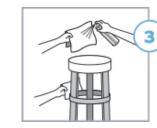
NOTE: Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water and sanitized using a food contact sanitizer.



Pre-clean visibly soiled areas. Disinfect entire surface of chairs, stools and table legs using **multi-purpose disinfectant**. Pay special attention to high-touch areas such as backs/arms of chairs. Use either a clean cloth and bucket application (damp wrung-out cloth), or spray bottle and clean cloth application (spray surface and wipe clean).



Ensure treated surfaces remain wet for contact time indicated on product label. Use a nonabrasive scrub pad to loosen any dried-on food particles. Wipe dry using a soft, clean cloth.



Rinse highchairs/booster seats with potable water and sanitize using **food contact sanitizer** and either a clean cloth and pail application (damp, wrung-out cloth) or spray bottle application (spray surface, do not wipe dry). **Ensure treated surfaces remain wet for contact time indicated on product label.** Allow to air dry before placing returning to use.

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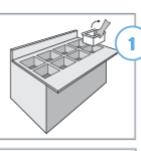


Buffets / Salad Bars

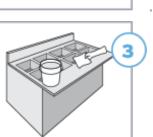




NOTE: Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water and sanitized using a food contact sanitizer.









Remove or cover any exposed food items to avoid potential for contamination.

Disinfect all non-food contact surfaces including sneeze guards, railings, tables using a **multipurpose disinfectant. Ensure treated surfaces remain wet for contact time indicated on product label.** Wipe or allow to air dry.

For any food contact surfaces (excluding food containers), rinse with fresh water and sanitize using a **food contact sanitizer**. **Ensure treated surfaces remain wet for contact time indicated on product label**. When a food container is empty, remove it and put through dishmachine.

Consider changing out utensils frequently and limit the number of guests allowed at the buffet/salad bar simultaneously. Once the area has been properly cleaned, sanitized, and/or disinfected, return or uncover food and resume operation.

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Bars / Lounges





NOTE: Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water and sanitized using a food contact sanitizer.



Food Contact Surfaces:

- Clear tabletops and counters of dishware, food debris, and other items. During a high-risk/outbreak scenario, a disinfection step maybe added using multipurpose disinfectant. A potable water rinse and sanitization using a food contact sanitizer is required post-disinfection. Refer to product label for required contact time.
- 2. Pre-clean and sanitize food contact surfaces with either a clean cloth and pail application (damp, wrung-out cloth) or spray bottle application (spray surface, do not wipe dry). **Ensure treated surfaces remain wet for contact time indicated on product label.** Allow to air dry before placing items on the surface or returning objects to use.

Non-Food Contact Surfaces:

- 1. Empty trash cans and recycling bins making sure to securely tie-off full bags for transport. Clean and disinfect the outside of trash cans using **multi-purpose disinfectant**. Replace liners.
- 2. Pre-clean visibly soiled areas.
- 3. Disinfect all hard, non-porous surfaces focusing on high-touch surfaces using **multi-purpose disinfectant**. Ensure treated surfaces remain wet for contact time indicated on product label. For electronics, spraycloth and wipe surface.
- 4. Clean glass and windows using **multi-purpose disinfectant** or **glass cleaner** and a fresh microfiber or squeegee to ensure a streak-free finish.
- 5. Vacuum carpet and vacuum or sweep then mop hard-surfaced floors with **floor cleaner** (tile/wood/LVT/walk-off mats) as needed.
- 6. Inspect for quality.

Specific touchpoints

Food Contact: Bar tabletops and counters, food and drink prep surfaces/tools, glasses, utensils, dishes, fountain soda gun nozzles, liquor pourers, etc.

Non-Food Contact: Doorknobs and cooler handles, light switches, beverage station, chairs, fountain soda gun handle, remote controls, cash register, etc.

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ENSURE ENVIRONMENTAL HYGIENE

Establish routine cleaning and disinfection inspections in the Front of House...

	Evaluation	Notes		Evaluation	Notes
Floors:	OK Needs Attn.		Glass and mirrors:	OK Needs Attn.	
• Debris-free (e.g., trash,			Clean and streak-free		
gum, etc.) and vacuumed			Malodors:		
 Sanitary seam/grout lines 			 Musty, smokey, or unpleasant 		
Streaks or stickiness			Other:		
Walls and Ceiling:			•		
Visual cleanliness			•		
Surface cracks			•		
Paint condition			•		
Furniture and Furnishings:			•		
 Debris and dust-free 			•		
Hand sanitizer replenished			•		
 Maintenance of specialty 			•		
surfaces (wood, marble)			•		
. ,			•		
			•		



FOODSERVICE: BACK OF HOUSE

General instructions

What products do you need?

- Multi-Purpose Disinfectant
- Food Contact Sanitizer
- Manual Detergent
- Machine Detergent
- Machine Sanitizer

- Rinse Additive
- Presoak
- Degreaser
- Stainless Steel Cleaner
- Freezer Cleaner

What tools do you need?

Refillable spray bottles, trigger sprayers, microfiber cloths, nylon brush, dishmachine, putty knife, vacuum, dust pan/broom, mop/bucket, window scrubber/squeegee, toothpick, 'Wet Floor' sign, PPE

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Cleaning & Disinfection Frequency _____ Inspection Frequency _____ Responsible _____

Required PPE*

*in addition to any required by SDS

Specific touchpoints

- Food Contact:
- Counters/food-prep surfaces
- Tables
- Sinks
- Food Storage Equipment
- Thermometers
- Beverage stations

Non-Food Contact:

- Buttons on equipment (i.e., bump pads and controls)
- Light switches
- Faucets
- Cupboards/drawerhandles
- Hand Soap/Sanitizer
 dispenser
- Towel dispenser
- Labeling system keypad

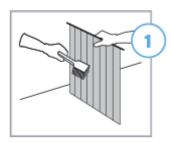


To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label. *Refer to product label for use directions

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Dishmachine – Readying for Operation

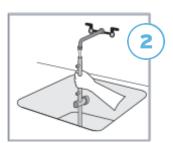


👓 Turn off and drain dishmachine.

Check drain for blockage and clear if needed. Remove scrap accumulation trays/pump intake screen and flush under running water. Scrub parts clean (if necessary) using brush and **manual detergent**. Insert parts back into dishmachine.



Power on dishmachine and allow wash tank to fill and reach appropriate temperature (unless it is a dump-and-fill machine). Check the data plate on the machine for temperature requirements.



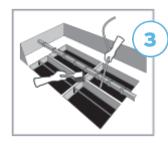
Unscrew wash arms and end caps. Flush under running water. Clean nozzles with toothpick. Remove soil inside the pre-wash and wash tank area of dishmachine using a brush, water and **manual detergent**. Insert parts back into dishmachine.



Run a rack through dishmachine

For high temperature machines: Ensure the rinse water temperature reaches at least 180°F.

For low temperature machines: Test the chemical sanitizer level with test strips on residual water (50-100 ppm chlorine).



Ensure **machine detergent** and **rinse additive** are connected to appropriate dispensers. If the machine also utilizes a **chemical sanitizer**, check the expiration date and consider replacing the product if expired.

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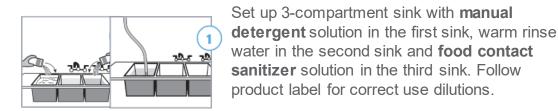
NOTE: Soft water will reduce scale buildup on equipment and improve results for one-pass warewashing. Contact your Ecolab rep to learn more about softening solutions for your dishmachine/entire kitchen and with any additional dishmachine questions.

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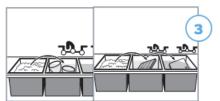
Manual Warewashing







product label for correct use dilutions. Place ware or other food contact items (i.e., cutting boards) in detergent sink, soak as needed, and scrub off any remaining soil or stains with



Submerge ware or other food contact items in rinse water.



Submerge ware or other food contact items in **sanitizer** sink for one minute, or as specified by product label and/or local guidelines.



Place sanitized items on rack or drain board to air dry. Do not wipe or rinse.

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Flatware

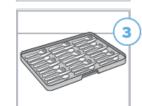




Fill presoak tub or bus pan with **presoak** solution as specified by the product label.

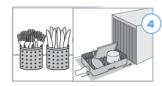
NOTE: Change presoak solution when water cools or is dirty and ensure tub holding soiled ware is properly sanitized after use.





Sort dirty flatware and place into **presoak** solution. Ensure flatware is completely submerged. Soak for a minimum of 20–30 minutes.

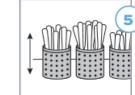
Remove flatware and place in a single layer on an open rack. Rinse off excess food soil.



Sort flatware and transfer from open rack to baskets. Do not overload. Run through dishmachine wash cycle with handles down.



NOTE: Soft water will reduce scale buildup on equipment and improve results for one-pass warewashing. Contact your Ecolab rep to learn more about softening solutions for your dishmachine or entire kitchen.



Shake off excess water and allow to cool down while air drying. Transfer to empty basket and store flatware with handles up. Do not touch eating ends of flatware. Consider covering clean ware to ensure it remains sanitary.

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Plates and Tableware





NOTE: Soft water will reduce scale buildup on equipment and improve results for one-pass warewashing. Contact your Ecolab rep to learn more about softening solutions for your dishmachine or entire kitchen.



When sorting soiled wares, place flatware in separate bus pan or open rack. Dump liquid from glasses/cups and place on suitable racks. Remove excess food from tableware (plates, bowls and saucers) by hand-scraping into garbage.



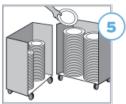
After hand-scraping wares, sort and stack the same type and size dishes together.



Load the same type and size dishes into racks. When multiple types or sizes are loaded on same rack, place smaller items in front so dishmachine spray is not blocked.



Manually spray loaded rack with hot water (min. 110°F) to remove loosened food. Wash in dishmachine with **machine detergent**. Use **rinse additive** for spotless ware. When chemical sanitization is required, use **machine sanitizer**.



Stack clean dishes in dish dolly ensuring only one dish size is stacked in each compartment. When dolly is completely loaded, store in dedicated area and cover to ensure ware remains sanitary.

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Prepware: Pots, Pans and Cookware





NOTE: Soft water will reduce scale buildup on equipment and improve results for one-pass warewashing. Contact your Ecolab rep to learn more about softening solutions for your dishmachine or entire kitchen.



Remove excess food by hand-scraping ware. Rinse off any loosened food particles in prescrap sink.



Fill the sink with **presoak** solution as specified by the product label. Completely submerge baked-on ware for 15–20 minutes depending on soil level.



Remove ware from soak solution. Scrape loosened soil with a nylon brush to discard.



Sort ware and place in racks. Wash in dishmachine with **machine detergent**. When chemical sanitization is required, use **machine sanitizer**.



When cycle is complete, remove racks and allow ware to air dry. Stack in dedicated storage area when dry. Consider covering clean ware to ensure it remains sanitary.

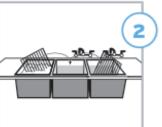
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Reach-In Refrigerator and Freezer







Remove all food containers and place in temporary refrigerated storage. Remove shelving, brackets, etc.

NOTE: Freezer temperature must be raised above freezing (32°F/0°C) before cleaning.

Wash, rinse and sanitize all removed parts using either machine or manual methods.

Clean interior of unit with

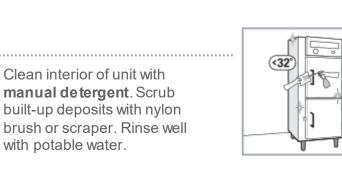
with potable water.

manual detergent. Scrub



Spray surface with food contact sanitizer and allow to air dry.

NOTE: Pour sanitizing product (per label directions) into drain trough to prevent development of mold and odor-producing bacteria.



Return unit to proper temperature. Use a multi-purpose disinfectant for the exterior, ensuring proper disinfection of high-touch, non-food contact areas like handle. If needed. use stainless steel cleaner and a clean. soft cloth to shine exterior.

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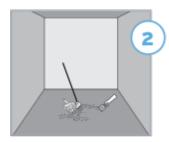
Walk-In Refrigerator and Freezer



Remove all unpacked foods and food packaging from area. Clear floor of all movable items including floor mats.

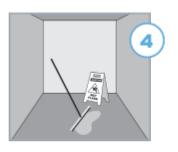
Turn off recirculation fan.

NOTE: If using a product other than **freezer cleaner**, all food must be removed and freezer temperature must be raised above freezing (32°F/0°C) before cleaning.



Wipe up spills and sweep away any loose soil and debris. Use a scraper or abrasive pad to remove built-up deposits.





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Apply **freezer cleaner** or **manual detergent** directly to floor, walls and shelving using a mop, sponge or sprayer. Soak for time specified on product label relative to the amount of soil and ice present. Mop to loosen and remove soil.

Dry mop or squeegee to remove excess liquid and wipe with dry cloth, as needed, to aid drying. A wet vacuum may also be used. When dry, replace unpacked foods and food packaging and turn on recirculation fan.

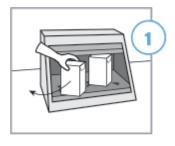
Ensure freezer handle is properly disinfected using a **multi-purpose disinfectant**.

After cleaning, sanitize with **food contact sanitizer** as specified on product label. Allow to air dry. Do not rinse.

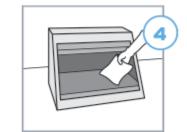




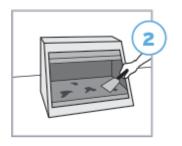
Dry Storage



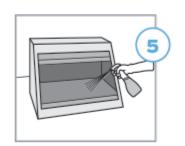
Remove food from container and store in dry area away from chemicals.



Allow cleaning solution to penetrate soils. Use a non-abrasive scrub pad or paper towel to loosen any remaining food particles and wipe clean. Allow surface to dry completely.

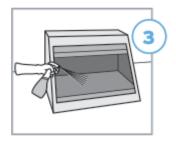


If container must be dry cleaned, scrape off any adhered soil. Brush or vacuum out. If container can be wet cleaned, pre-clean by removing loose, visible soil.



For both wet and dry clean, spray surface with **food contact sanitizer** and allow to air dry.

Ensure container handle is properly disinfected using a **multi-purpose disinfectant**.



For wet cleaning, spray container with **manual detergent**. If soil on surface is greasy, use **degreaser** as specified on product label.

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Ice Machines





NOTE: This procedure is only for the ice bins. For ice maker cleaning, please refer to instructions in the OEM manual.

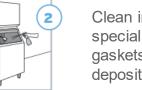








Unplug the machine. Remove and discard all ice. Replace water filter if the ice machine has been shut down for more than 4 weeks.



Clean interior of unit with **manual detergent**. Give special attention to the bottom, corners, doors, gaskets, hinges and latches. Scrub built-up deposits with nylon brush or scraper.

Rinse well with clean water.

Spray inter with **food** of product lab

Spray interior surfaces, scoop and interior of door with **food contact sanitizer** as specified by the product label. Allow to dry. Do not rinse.

Clean / disinfect exterior especially high-touch areas like handle with **multi-purpose disinfectant**. If needed, use **stainless steel cleaner** and a clean, soft cloth to shine exterior. Plug in machine and fill with fresh ice.

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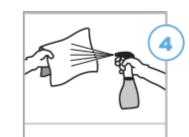


Beverage Machine



Remove mixing nozzles, diffusers and cup rest from machine and thoroughly clean and sanitize using the manual or machine procedures.

NOTE: For machine method, use a rack designed for small items.



Clean / disinfect exterior and panel bottom (soda splash area) with **multi-purpose disinfectant**. If needed, use **stainless steel cleaner** and a clean, soft cloth to shine exterior.

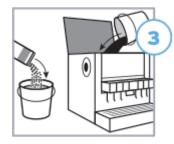
NOTE: Pour hot water down drip pan to ensure proper drainage.



To clean ice bin (if present): Remove and discard all ice. Clean interior of unit with **manual detergent.** Allow to soak for at least 5 minutes. Drain the solution and rinse with fresh water.



Spray exterior food contact surface area with food contact sanitizer. Ensure treated surfaces remain wet for contact time indicated on product label. Allow to air dry. Reinstall nozzles, diffusers and cup rest. Fill ice bin with fresh ice (if applicable).



To sanitize ice bin (if present): Sanitize interior of unit with **food contact sanitizer** and allow solution to soak per time specified by product label before draining. Allow to dry. Do not rinse.





Stainless Steel Sink







Scrub the inside and outside of all sinks, drain table, splash backs, and scrap baskets with a nylon brush and the detergent solution.

Fill all sinks to low level with hot water and **manual detergent.** For sinks with grease buildup and stubborn stains, use **degreaser.**



Drain and rinse all sinks. Squeegee water from all flat surfaces. Wipe exterior surfaces with a clean, dry cloth.



To sanitize, spray surfaces with **food contact sanitizer** solution as specified by the product label.

5

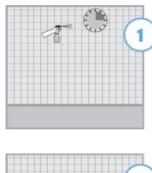
If needed, use **stainless steel cleaner** and a clean, soft cloth to shine exterior.

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Walls







Wipe wall with dry paper towel or clean cloth.

Remove all food items from surrounding area. Spray wall with multi-purpose disinfectant as specified on

use **degreaser**. Areas with heavier soil, (i.e. around light switches by cooking areas), may require light

NOTE: Ensure cleaning solution does not drip onto

product label. If soil on surface is greasy,

If needed, use stainless steel cleaner and a clean, soft cloth to shine exterior.

Using hot water in a bucket and a clean towel, rinse wall thoroughly. Wipe up any solution that may have dripped onto the floor. Change water and cleaning towel as needed.

scrubbing.

food contact surfaces.

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Storage/Delivery Cart and Dish Caddy



2

Pre-clean surfaces with **manual detergent**. If soil on surface is greasy, use **degreaser** as specified on product label.

Allow cleaning solution to penetrate soils. Use a non-abrasive scrub pad to loosen any driedon particles.



Wipe surface of cart with dry paper towel or clean cloth. Be certain to clean all surfaces including cart legs.



Disinfect high-touch surfaces (i.e., handles) with multi-purpose disinfectant. Ensure treated surfaces remain wet for contact time indicated on product label. Wipe or allow to air dry.

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ENSURE ENVIRONMENTAL HYGIENE

Establish routine cleaning and disinfection inspections in the Back of House...

	Evaluation	Notes		Evaluat	tion Notes
Floors:	OK Needs Attn.		Surfaces:		leeds Attn.
• Debris-free (e.g., trash,			• Sinks soap scum, scale, streak, stain		
gum, etc.)			and mold/mildew-free		
 Sanitary seam/grout lines 			 Handles/levers/knobs/faucets 		<u> </u>
 Streaks or stickiness 			polished		_
Walls and Ceiling:			 Countertop debris-free and sanitary 		
 Visual cleanliness 			Malodors:		
Surface cracks			• Musty, smokey, or unpleasant		
 Paint condition 			Other:		
Furniture and Furnishings:			•		
Debris and dust-free			•		
 Hand soap and sanitizer 			•		
replenished			•		
Paper products replenished			•		
Glass and mirrors:			•		
Clean and streak-free			•		

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General Instructions

What products do you need?

- Multi-Purpose Disinfectant
- Bathroom Cleaner Disinfectant
- Toilet Bowl Cleaner
- Glass Cleaner
- Stainless Steel Cleaner
- Floor Cleaner Disinfectant
- Bathroom Cleaner
- Air Freshener
- Hand Soap

What tools do you need?

Refillable spray bottles, trigger sprayers, microfiber cloths, toilet brush, tongs, non-abrasive scrub pad, putty knife, vacuum, dust pan/broom, mop/bucket, window scrubber/squeegee, 'Wet Floor' sign, gloves, PPE



Cleaning & Disinfection Frequency _____

Inspection Frequency ______

Required PPE*

Required FFE

*in addition to any required by SDS

Specific touchpoints

- Doorknobs/push plates
- Towel dispenser handle
- Sink faucets
- Soap dispenser
- Stall door latch/locks
- Toilet/urinal flush lever
- Sanitary receptacle
- Baby changing station
- Sharps container



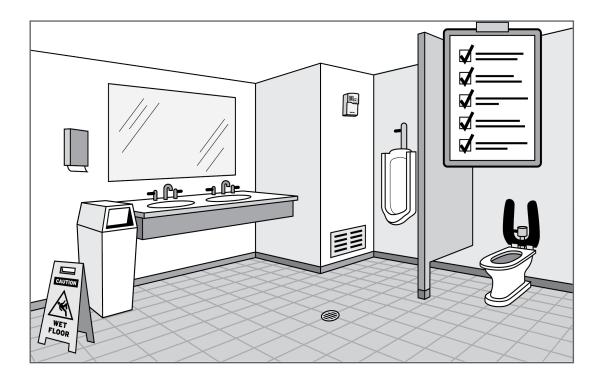
To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

*Refer to product label for use directions

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General Instructions



NOTE: Scrub pads and microfiber cloths used to clean toilets and urinals should NOT be used on any other surfaces.

Cleaning and disinfection guidelines *Refer to product labels for complete directions for use.

- 1. Place 'Wet Floor' sign at entrance.
- 2. Pick up debris and remove gum from floor with putty knife or blunt-edged tool.
- 3. Empty trash cans and recycling bins making sure to securely tie-off full bags for transport. Clean and disinfect the outside of trash cans using **multi-purpose disinfectant**. Replace liners.
- Spray (and do not wipe) all hard, non-porous surfaces with multipurpose disinfectant (toilets/urinals, sinks, countertops, and faucets).
 Ensure treated surfaces remain wet for contact time indicated on product label.
- 5. Clean glass and mirrors using **multi-purpose disinfectant** or **glass cleaner** and a fresh microfiber or squeegee and to ensure a streak-free finish.
- 6. Refill **air freshener**, **hand soap** and paper product dispensers as needed. Disinfect dispensers and nearby walls with **multi-purpose disinfectant**.
- 7. Scrub toilet and urinals with toilet brush.
- 8. Wipe all hard, non-porous including high-touch surfaces with microfiber after contact time indicated on **multi-purpose disinfectant** product label.
- 9. Vacuum or sweep then use mop hard-surfaced floors with **floor cleaner** (i.e. tile) as needed.
- 10. Inspect for quality.

Specific touchpoints

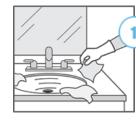
Door handles, light switches, stall lock/latch, toilet and urinal flush levers, faucets, hand soap and towel dispensers, hand dryers, changing station, sanitary hygiene receptacle, etc.

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Countertops / Vanity and Sinks

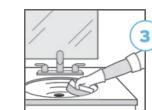




Wear protective gloves. Pick up debris around sink.



Spray sinks and countertops/vanity with **multipurpose disinfectant.** Make certain to include all high-touch surfaces, such as faucets and soap/towel dispensers.



Allow solution to sit on surface for time indicated on product label. Scrub surfaces with a non-abrasive scrub pad or microfiber cloth.



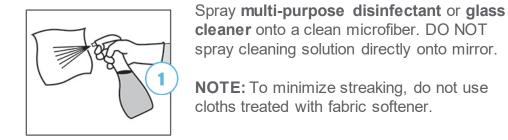
Wipe surfaces with clean cloth or allow to air dry.



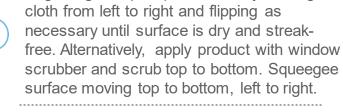


Mirrors and Glass Surfaces









Beginning at top, wipe surface by moving



If needed, apply **stainless steel cleaner** to clean, soft cloth and wipe stainless steel, brass or chrome exterior surfaces.

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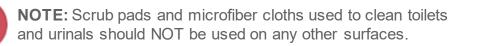




Wear protective gloves. Flush toilet. Remove water from bowl by forcing water over trap. Apply **toilet bowl cleaner**, **bathroom cleaner disinfectant** or **multi-purpose disinfectant** ensuring sufficient coverage around bowl and under rim.

Toilets and Urinals



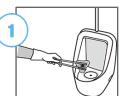


Swab bowl completely using toilet brush to spread product. Let stand for time specified by product label to allow for disinfection, and flush.



Spray exterior surface of toilet with **bathroom cleaner disinfectant** or **multi-purpose disinfectant**. Wipe with non-abrasive scrub pad or microfiber cloth. Let stand for time specified by product label to allow for disinfection. Wipe all surfaces dry with microfiber cloth.

Using tongs, remove urinal screen. Flush urinal. Apply toilet bowl cleaner, bathroom cleaner disinfectant or multi-purpose disinfectant ensuring sufficient coverage around bowl.





Swab bowl completely using toilet brush to spread product paying attention to under-lip and trap area. Let stand for time specified by product label to allow for disinfection, and flush.



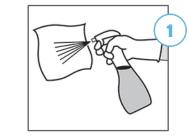
Spray exterior surface of urinal with **bathroom cleaner disinfectant** or **multi-purpose disinfectant**. Wipe with nonabrasive scrub pad or microfiber cloth. Let stand for time specified by product label to allow for disinfection. Wipe all surfaces dry with microfiber cloth. Replace urinal screen.





Partitions and Walls





2

Spray **multi-purpose disinfectant** on microfiber cloth and wipe stall partitions, doors, latches/locks other high-touch surfaces. Allow proper dwell time per product label to ensure disinfection.

Respray **multi-purpose disinfectant** onto cloth as needed. Spot clean high-touch surfaces ensuring they remain wet for complete contact time indicated on product label.

Beginning at top of stall, wipe surface by moving cloth from left to right and flipping as necessary until surface is dry and streak-free. Alternatively, squeegee surface moving top to bottom.

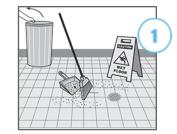
Remove graffiti with cloth and **multi-purpose disinfectant**. Report areas that need paint or repair to your supervisor.

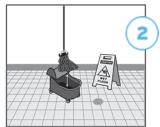
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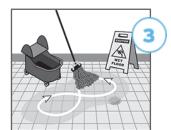


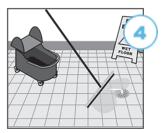
Floor











In preparation, add proper dilution of **floor cleaner disinfectant** to mop bucket as indicated on product label. Clear floor of all movable items including garbage bins and floor mats. Wipe up spills and sweep to remove loose soil and debris.

Put out 'Wet Floor' sign.

Dip mop into the cleaning solution and wring out well before applying to floor. Use damp mop only. Do not over-wet floor.

Mop in 'figure 8' pattern with overlaps. Flip mop when first side is soiled. Rinse when both sides are soiled. Continue mopping until entire floor is clean. Change solution when soiled.

Mop or squeegee solution toward drain. Allow floor to air dry. Thoroughly clean and store all equipment after use (i.e., hang mop to store, empty dirty cleaning solution into mop sink).



ENSURE ENVIRONMENTAL HYGIENE

Establish routine cleaning and disinfection inspections in **Restrooms**...

	Evaluation	Notes		Evaluation	Notes
Floors:	OK Needs Attn.		Malodors:	OK Needs Attn.	
• Debris-free (trash, gum,			 Musty, smokey, or unpleasant 		
hair, etc.)			Bathroom:		
Sanitary seam/grout lines			Shower/tub soap scum, scale, streak		
Streaks or stickiness			and mold/mildew-free		
Walls and Ceiling:			 Toilet/urinal and sinks stain-free 		
Visual cleanliness			Handles/levers/knobs/faucets		
Surface cracks			polished		
Paint condition			Countertop/vanity spotless and		
Furniture and Furnishings:			properly maintained (marble, etc.)		
Debris and dust-free			Other:		
 Soap/paper products/air 			•		
freshener replenished			•		
Toiletries replenished			•		
Glass and mirrors:			-		
 Clean and streak-free 					

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ECOLAB RESOURCES





ERICA

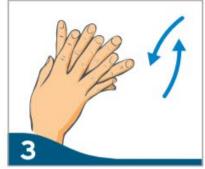
HAND WASHING TECHNIQUE



Wet hands and apply a sufficient amount of product to your palm.



Rub hands palm to palm to build lather.



Spread lather over the back of each hand with fingers interlaced.



Rub palm to palm with fingers interlaced.



Grip the fingers on each hand and rub in a sideways back and forth movement.



Clasp each thumb in the opposite hand and rotate.



Press fingers into palm of each hand and rotate.



Rinse hands with water.



Dry hands thoroughly with a disposable towel.



Use towel to turn off tap.



Your hands are now clean.





HAND SANITIZING TECHNIQUE



Apply hand sanitizer to the palm of one hand, covering all surfaces.



Cover whole surface of hands, rubbing palm to palm.



Spread the sanitizer solution over the back of each hand including the wrists with fingers interlaced.



Rub palm to palm with fingers interlaced.



Grip the fingers on each hand and rub in a sideways back and forth movement.



Clasp each thumb in the opposite hand and rotate.



Press fingers into palm of each hand and rotate.



Once dry, your hands are sanitized.

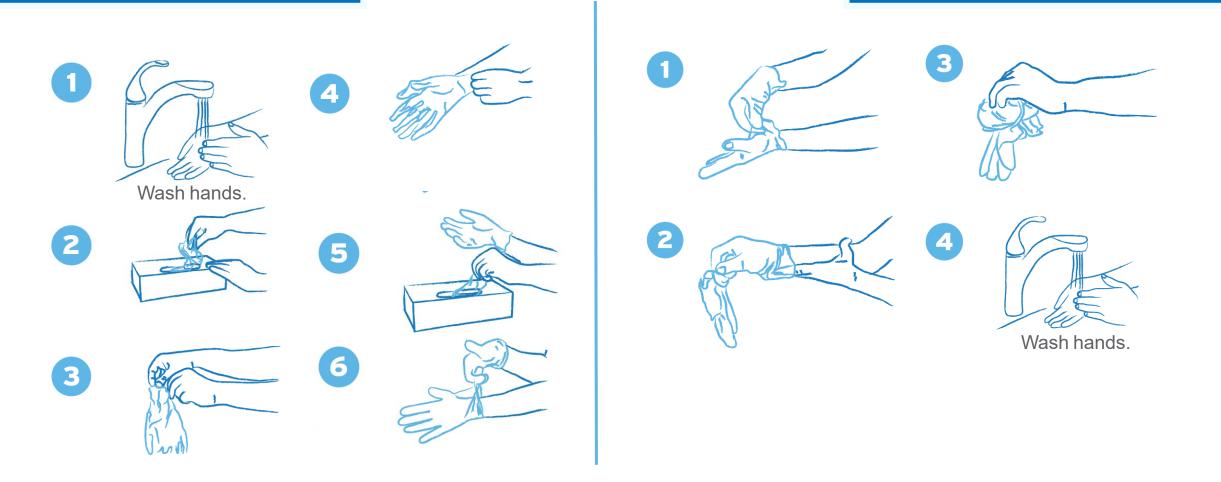




PROPER GLOVING

How to **DON** disposable gloves

How to **REMOVE** disposable gloves









For more information contact your:

Ecolab Representative or call 1-800-352-5326 Ecolab Pest Representative or call 1-800-325-1671 Nalco Water Representative or call 1-800-288-0897 or visit **ecolab.com/coronavirus**