INFECTION PREVENTION:

Cleaning, Disinfection and Hygiene



GENERAL GUIDELINES

- Follow local public health recommendations related to local pandemic 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 properly applicable disinfectant products.
- Closely monitor employee health. Encourage symptomatic employees to stay home.

SCHOOLS AND COLLEGES

SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION

CLASSROOMS

- ▲ Increase cleaning and disinfection frequency.
- ▲ Provide hand sanitizer stations in high traffic areas.
- ▲ Consider closing non-essential public gathering areas.

DORMITORIES

- Provide properly registered Ready to Use (RTU) wipes or disinfectants with flu claims in common areas.
- Post signs regarding cough etiquette and hand hygiene for infection control in restrooms and common areas.
- Discourage gatherings of people, encourage social distancing.

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PUBLIC AREAS

 Increase cleaning and disinfection frequency, especially for surfaces frequently touched by students, faculty, guests and employees

FOODSERVICE AND DINING HALLS

- ▲ Provide alcohol-based hand sanitizer stations.
- Increase cleaning and sanitizing frequency. Begin disinfecting surfaces frequently touched by students, faculty, guests and employees.
- Consider offering take-out service only.
- Diligently practice food safety procedures to help prevent cross contamination by infected individuals.

PUBLIC RESTROOMS

- ✓ Clean public restrooms at least three times daily.
- Provide alcohol-based hand sanitizer stations just outside of public restrooms.



INFECTION PREVENTION:

Cleaning, Disinfection and Hygiene



SCHOOLS AND

COLLEGES

SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION (CONT)

RESTROOMS

- ▲ Clean and disinfect public restrooms at least three times daily.
- Provide alcohol-based hand sanitizer stations just outside of public restrooms.

ATHLETIC AREAS

▲ Increase cleaning and disinfection frequency, especially for surfaces frequently touched by students, faculty, guests and employees.

SPECIFIC TOUCH POINTS



- Door handles, push plates, thresholds and hand railings
- ▲ Light switches
- ✓ Desks, tables and chair arms
- ▲ File cabinet handles
- ▲ Trash receptacle touch points
- ▲ Shared learning materials
- Computer, keypad and mouse



- Door handles and light switches
- Sink faucets and toilet handles
- ▲ Shower
- ▲ Trash receptacle touch points

EMPLOYEES

- ▲ Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Encourage symptomatic employees to stay
- ▲ Identify critical staff members and functions develop a business continuity plan. Consider the ability for employees to
- ▲ Provide hand sanitizer stations, Ready to Use (RTU) disinfectant spray or wipes, and tissues for employees.
- ▲ Have employees disinfect all personal hard contact surfaces, i.e., desk, telephone and computer keypad, etc.
- ▲ Educate and inform all employees of pandemic status and proper infection control procedures.



FOOD SERVICE AND DINING HALL

- ▲ Door handles, push plates, thresholds and hand railings
- Dining tables
- Chairs and booths
- ▲ Trash receptacle touch points
- ▲ Highchairs
- ▲ Salad bar and beverage stations



- Door handles and push plates
- Elevator buttons (inside and out) and escalator railings
- Hand rails
- Reception desk counter
- Public phone, keypad
- Public computers, keypad and mouse
- ▲ Light switches



RESTROOMS, LOCKER ROOM AND ATHLETIC AREAS

- Door handles and push plates
- ▲ Light switches
- ▲ Showers and handles
- ▲ Laundry hamper
- ▲ Locker touch points
- ▲ Benches
- Weight room, exercise equipment, and mats
- ▲ Athletic desk and equipment check out
- Sink faucets and toilet handles
- ▲ Towel dispenser handle
- ▲ Soap dispenser push plates
- Baby changing station
- ▲ Trash receptacle touch points

