

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.

LONG TERM AND ACUTE CARE

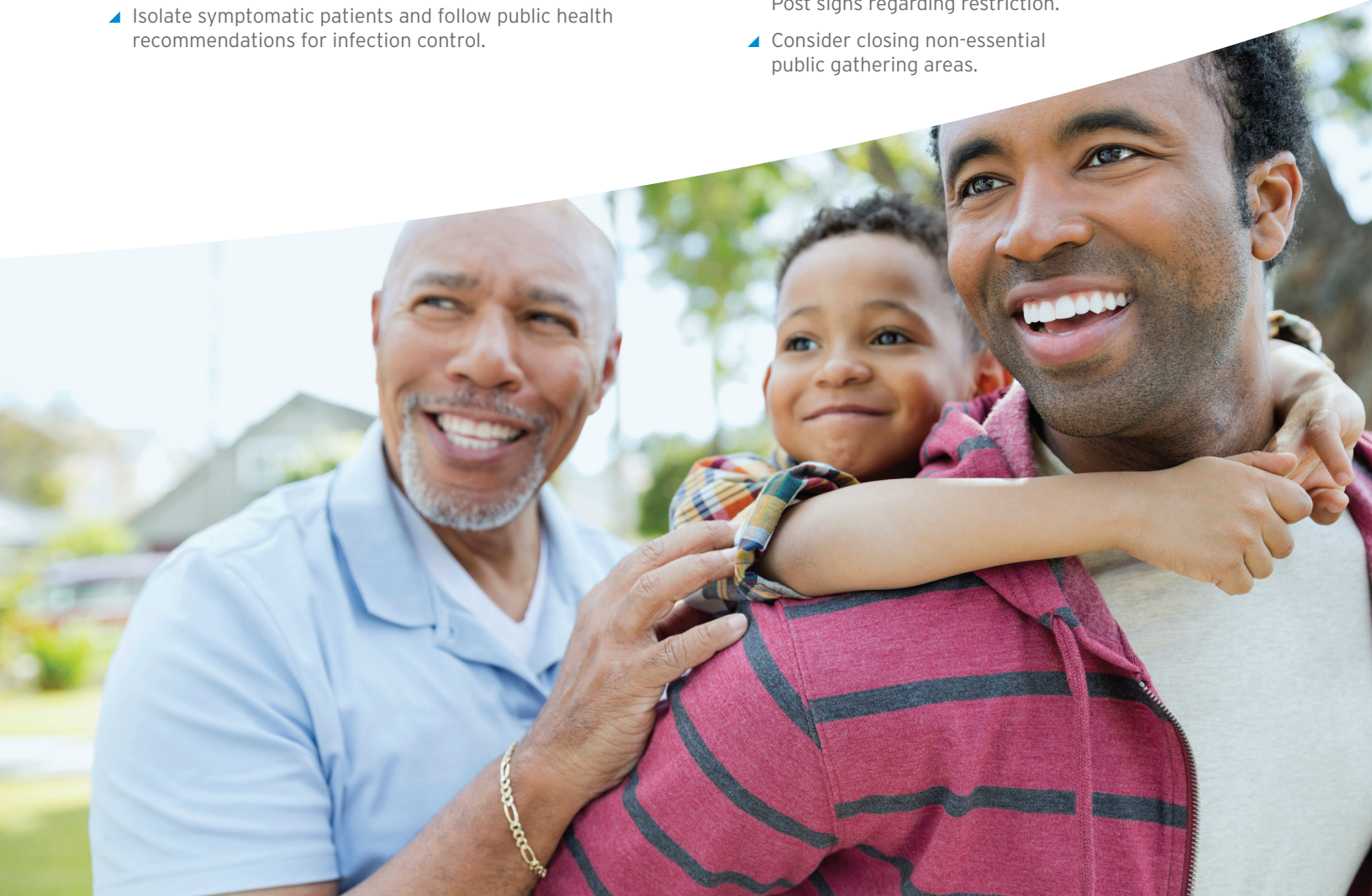
SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION

RESIDENT ROOMS

- ▲ Provide masks as directed for employees and infected individuals.
- ▲ Thoroughly clean and disinfect all hard surfaces per infection control protocol.
- ▲ Provide individual hand sanitizer or hand sanitizer stations in public areas.
- ▲ Room cleaning should be performed frequently to minimize spread of flu and employee risk.
- ▲ Isolate symptomatic patients and follow public health recommendations for infection control.

PUBLIC AREAS

- ▲ Increase cleaning and disinfection frequency, especially for surfaces frequently touched by patients, guests and employees.
- ▲ Provide hand sanitizer stations in high traffic areas.
- ▲ Public restrooms should be cleaned and disinfected per infection control protocol.
- ▲ Consider limiting non-essential visitors; restrict entry of symptomatic visitors or those who have been exposed. Post signs regarding restriction.
- ▲ Consider closing non-essential public gathering areas.



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SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION (CONT)

LONG TERM AND ACUTE CARE

FOODSERVICE

- ▲ Provide alcohol-based hand sanitizer stations.
- ▲ Increase cleaning and sanitizing frequency. Begin disinfecting hard surfaces frequently touched by patients, guests and employees.
- ▲ Consider offering in-room meal delivery only.

LAUNDRY

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

RESTROOMS

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

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.
- ▲ 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.

SPECIFIC TOUCH POINTS



RESIDENT 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
- ▲ 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



PUBLIC AREAS AND FOOD SERVICE DINING ROOM

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



BACK OF THE 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