

Procedures & Guidelines

**for Cleaning & Application of
Registered EPA Disinfectant.**

Safe / Proven / Effective



Protection of Cleaning Crew Personnel

We follow all proper personal hygiene, hand-washing and use of personal protective equipment (PPE) requirements.

Supplies

We use chemical disinfectants on the list of EPA's Registered Antimicrobial Products for Use Against Novel Coronavirus SARS-CoV-2, the cause of COVID-19.

- There may be additional disinfectants that meet the criteria and EPA will update the list as needed.
- We use separate cleaning tools for cleaning and application of EPA disinfectant for each area; front of house, back of house, bathrooms, etc.

Application of EPA disinfectant to sanitize surfaces

- EPA disinfectant is applied via a ULV Fogger, to cover large areas in a effective manner to achieve a thorough coverage of all surfaces while not damaging or over wetting.
- All high touch points/areas, horizontal and vertical surfaces, such as: counter tops, tables, chairs are damp wiped with a microfiber towel with EPA disinfectant.



Guidance on Cleaning and Sanitizing COVID-19 in retail food service establishments

(Based on Initial COVID-19 Prevention Recommendations for Food Establishments,
provided by WA State Department of Health)

1. If shades/blinds do not effectively limit visibility from exterior, windows will be covered with paper/film to prevent visibility of activity within. Upon completion, blinds/shades are returned to original position and/or paper/film removed from windows.
2. It is expected that the Coronavirus that causes COVID-19 is, like other coronaviruses, susceptible to EPA-registered sanitizers and disinfectants.
3. When disinfecting for Coronavirus EPA recommends following the product label use directions for enveloped viruses, as indicated by the approved emerging viral pathogen claim on the master label. If the directions for use for viruses/viricidal activity list different contact times or dilutions, use the longest contact time or most concentrated solution.

[**Note:** These disinfection concentrations may exceed the allowable levels allowed for use on food contact surfaces such as dishes and utensils. Be sure to follow the label directions for **FOOD CONTACT SURFACES** when using the chemical near or on utensils and food contact surfaces.]
4. Certain disinfection chemicals or increased concentrations may not be used on food contact surfaces or may need to be rinsed prior to use with food. All food contact surfaces such as utensils, cutting boards, and serve ware must be washed, rinsed, and sanitized (either with chemical sanitizer or high-temperature dish machine) by the staff. When using chemical sanitizers with dishes or in food prep areas, be sure staff use the concentration and directions listed on the product's label for **FOOD CONTACT SURFACES**.
5. **Only use sanitizers registered with EPA as a sanitizer.** Read the sanitizer label and follow usage directions. Be sure staff monitor the concentration of the sanitizer with test strips to make sure the active ingredient is available and at proper concentration.
6. Wash and rinse equipment of visible dirt or debris before sanitizing. Sanitizers work better on clean surfaces.
7. All nonfood contact surfaces, such as equipment, counters, and doors should be cleaned of spills as needed. To help reduce the potential for Coronavirus, it is recommended to also wash, rinse, and sanitize nonfood contact surfaces that employees touch throughout the day.



Recommended Preparation by Vendor Establishment

In preparing for your service appointment, it is recommended that the standard closing procedures have occurred prior to our beginning our process. For example, please complete all dish washing and wipe down of food contact bins and counters of organic material including food scraps, oils, fats, etc. This will ensure that our cleaning and EPA disinfectant process is more effective at covering all surfaces.

Disinfecting Application Procedure for Front of House, Lobby and Back of House

Food (when applicable)

- Discard any open/exposed food or beverage ingredients including:
 - o ice in front of house bins and in ice machine
 - o any open ingredients, whether ingredients are under refrigeration or not, such as:
 - » dried fruit inclusions, powder in glass shakers, caramel in squeeze bottles, mocha/white mocha/chai sauce in opened plastic containers, etc.
- [**Note:** Do not discard the container/small-ware the product was in, wash, rinse and sanitize small-wares in dish machine.]
- o any open single use food contact items that are not protected from contamination, such as:
 - » opened packages of cups, lids, stir sticks, coffee filters, etc. within the area regardless of visible contamination.
- Discard packaged food if it is not practical to sanitize the packaging. Examples of product which should never be sanitized and should always be discarded include:
 - o wrapped foods, bistro boxes, salads, opened milk and other packaging prone to leakage.
 - o Only products which are hermetically or factory-sealed in air-tight, non-absorbent containers/packaging should be disinfected.
- Examples of product which can be cleaned and disinfectant applied include:
 - o factory-sealed bottled beverages, packaged coffee, airtight packaged foods etc.



Front of House, Behind the Bar and Back of House (when applicable)

- Clean and apply EPA disinfectant to all exposed food contact surfaces including:
 - » counter tops, metal and plastic containers, utensil holders, etc.
- [**Note:** prior to service, please wash, rinse and sanitize small-wares, shakers, squeeze bottles, dishes, flatware, etc. in dish machine.]
- Clean and apply EPA disinfectant to all equipment in the store including:
 - o interior and exterior of:
 - » refrigerators, pastry cases, freezers, ice machines, etc.
 - o exterior of:
 - » coffee brewers, coffee grinding equipment, touch-screens and cup labelers, etc.
- Clean and apply EPA disinfectant to all sealed food packages both in dry storage and under refrigeration per above procedures.
- Ensure that all cold food stays under refrigeration/freezing during the cleaning process by moving it from the unit being cleaned into another unit.
- Clean and apply EPA disinfectant to all remaining non-food contact surfaces.
- After general cleaning and disinfectant application, apply extra sanitizer to “High Touch” areas identified on last page of this document.

Café and/or Lobby (when applicable)

- Clean and apply EPA disinfectant to all surfaces of the area.
- After general cleaning and disinfectant application, apply extra sanitizer to “High Touch” areas identified on last page of this document.
- Clean and apply EPA disinfectant to all merchandise on display where possible.
- Discard any merchandise that is absorbent or not otherwise cleanable.



Restrooms

- Clean and apply EPA disinfectant to surfaces in restrooms including:
 - » sinks, toilets, stall walls, handles, paper-towel dispensers, air-dryer machines etc.
- Pay special attention to “High Touch” areas identified on the last page of this document.

Floors

- Apply EPA disinfectant and use hot water extraction on carpeting and hard surface floors, plus any soft surfaces, such as upholstery and door mats.

[**CAUTION:** Spin bonneting is not recommended due to aerosolization concerns]

Clean Up

- Place all disposable PPE, cleaning tools, towels, gloves, aprons, including any clothing or shoes that may have been exposed during cleaning into a double-bagged heavy-duty trash bag and remove from premises and dispose of as per local regulations.
- Remove gloves following the proper glove removal process and place in the outer trash.
- Wash hands following the proper hand washing procedure.



High Touch Areas

The following areas should receive special attention as they are most likely to receive handcontact and thus have a higher potential to transmit illness.

Back of House*

- Door handles and push plates
- Handles of all equipment doors & operating push pads
- Handles of dispensers
- Ice Bucket and Scoop
- Walk/reach-In Refrigerator exterior handles: Walk/reach in Freezer plastic curtains
- 3 comp sink and mop sink handles (faucets, chemical dispensers, etc)
- Hand wash sink faucet handles
- Hand soap dispenser push plates
- Towel dispenser handles or dispense area
- Food prep utensils and wares
- Trash receptacle touch points
- Cleaning tool handles & buckets
- Telephone keypad
- Manager's computer, iPad, iPod
- Office cabinet handles
- Safe handle/dial/push pad
- Drive Thru Headsets

Restroom(s)

- Door handles and push plates
- Coat hangers
- Sink and toilet handles
- Soap dispenser push plates
- Towel dispenser handles or dispense area
- Baby changing station
- Trash receptacle touch points

Front of House Prep Areas*

- Door handles and push plates
- Handles of all equipment, doors and operating push pads
- Handles of dispensers
- Ice Bin Lids
- Hand wash sink faucet handles
- Hand soap dispenser push plates
- Towel dispenser handles or dispense area
- Trash receptacle touch points

POS & Merchandise Area (Ordering Area)

- Point of sale registers
- Merchandising fixtures including display cases
- Front counters and Order Hand Off Plane
- Drive Thru plane

Lobby & Outdoor Patio

- Door handles, push plates, thresholds and hand railings
- Dining tables
- Chairs and banquetts
- Newspaper racks
- Condiment bar top, napkin dispensers, shakers, etc
- Trash receptacle touch points
- Highchairs
- Bus tubs



EPA Registered Products Used During Cleaning and Disinfectant Application Process:



MediClean® Germicidal Cleaner Concentrate, Lemon/Mint Scent

- o EPA LIST N: Disinfectant for use against SARS-COV-2, the cause of COVID-19
- o Lemon scented
- o pH: 12.4
- o Variable dilutions
- o Kills H1N1 (Swine Flu)



MediClean® Disinfectant Spray Plus

- o EPA-registered disinfectant
- o Kills disease-causing germs
- o Long-lasting residual protection
- o pH: 6.5-7.5
- o kills disease-causing germs, fungi, mold, and mildew.
- o It kills odor-causing bacteria, including gram negative bacteria - the bacteria encountered in sewage backups and toilet overflow situations.

**LONG
& SON**
CARPET CLEANING
JANITORIAL SERVICES

If you have any questions regarding
our application procedures, or
to schedule a free no-obligation estimate,

please contact us at:

CALL OR VISIT:

763-441-2418

www.longandsoncarpetcleaning.com