



## COVID-19 Cleaning and Disinfection for high frequency -Touch Surfaces

### Introduction

During this time, it is imperative that we must maintain a clean and sanitary facility to ensure the health and well-being of all who enter our facility.

Cleaning and sanitation procedures for frequently touched surfaces can help protect from COVID-19. The Club will clean and sanitize the facility's common touch points and before any user occupies the facility. During any event, it is the responsibility of the renter to provide the Club with their operational plan, as well as, ensure appropriate sanitizing occurs during and at the completion of the event.

Coronavirus particles can survive on common, high-touch surfaces, such as table tops, chairs, door knobs or handles, push bars, etc., It is highly recommended that routine cleaning and disinfection using Health Canada approved disinfectants and sanitizers are effective against SARS-COVID-19

### Cleaning and disinfection activities will include:

- (1) Following manufacturers product directions to ensure effective removal of COVID-19.**
- (2) Utilizing Health Canada approved products, sanitizers and/or chemicals.**
- (3) Communicated throughout the organization and WorkSafe NB for proper protocol.**

### Specific Instructions:

1. Wash hands for a minimum of 20 seconds with warm water and liquid soap.
2. Put on PPE if required
3. Remove or protect exposed food items, utensils and equipment from area/surfaces being cleaned and disinfected.
4. **Cleaning step:** Remove visible debris from all surfaces using soap and water, or applying a cleaning detergent, prior to disinfection activities. **Ensure chemical detergent is applied according to the manufacturer's instructions.**
5. **Disinfection step:** Apply Health Canada registered disinfectants/sanitizer to cleaned high touch surfaces according to manufacturer's recommendations for concentration, contact time, solution temperature, drying, etc. as required.
6. Discard trash in designated waste receptacle.
7. Clean and sanitize cleaning equipment per its SOP prior to storage.
8. Store all chemicals and tools in proper location.
9. Discard PPE.
10. Wash hands immediately.
11. Document all cleaning, and disinfection tasks performed.



### **High Frequency-Touch Surfaces\***

\*List provided is not intended to be an exhaustive list.

#### **To clean throughout the facility**

- Door handles and push plates
- Refrigerator handle, microwave, stove top buttons, oven handle, water fountain and coffee pot handle.
- Sink tap handles
- Soap dispenser push plates at sinks
- Paper towel dispenser handles at sinks
- Trash receptacle touch points if applicable
- Breakroom/lunchroom tables and chairs
- All area counter surfaces

#### **Restrooms**

- Door handles
- Toilet handles
- Sink faucets taps, soap dispenser and paper towel handles
- Trash receptacle touch points if applicable



## Daily Cleaning Checklist

Location: **General Common Touch Points**

Cleaned By	Date	Time



## Daily Cleaning Checklist

Location: Kitchen and Serving Area

Cleaned By	Date	Time



## Daily Cleaning Checklist

Location: Upper Washrooms

Cleaned By	Date	Time