

# NOVEL CORONAVIRUS (COVID-19)

**Cleaning and Disinfecting Guidance  
for Sanctuary Housing:  
Healthcare Professionals (HCPs) in Hospitality**



# GENERAL INFECTION PREVENTION GUIDELINES

Preventative measures that may help prevent an outbreak of COVID-19 as well as other illnesses.

1

## MONITOR NEWS AND ADVICE FROM PUBLIC HEALTH AGENCIES

Follow local public health recommendations related to local infection activity and need for isolation and closing.

2

## IMPLEMENT GOOD INFECTION PREVENTION PRACTICES

Reinforce personal hygiene throughout your operation.

Provide hygiene materials such as tissues, hand soap and sanitizer.

Stock effective **disinfectant** products and follow protocols.

3

## COMMUNICATE WITH AND MONITOR EMPLOYEES

Educate and inform employees.

Closely monitor employee health.

Have symptomatic employees stay home.

# ABOUT THIS GUIDANCE

**Dated 4/10/20:** The novel coronavirus is an emerging pathogen and the situation is constantly evolving. This guidance references CDC and WHO guidelines and is supplemented with Ecolab expertise.

For the most up-to-date information, please refer to [Centers for Disease Control and Prevention \(CDC\)](#), [World Health Organization](#) or your local health authority.

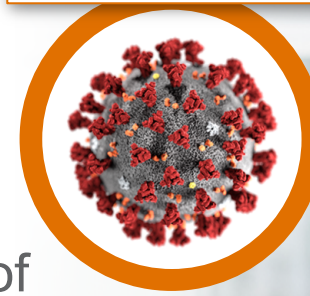
Contact your Ecolab representative for additional questions on products or procedures.

Additional information:

- [CDC: Interim Guidance for Business and Employers](#)
- [CDC: Guidance for Cleaning and Disinfection](#)
- [CDC: Prevention in Communities, schools, healthcare settings and businesses](#)

# WHAT WE KNOW ABOUT CORONAVIRUS (COVID-19)

Coronaviruses



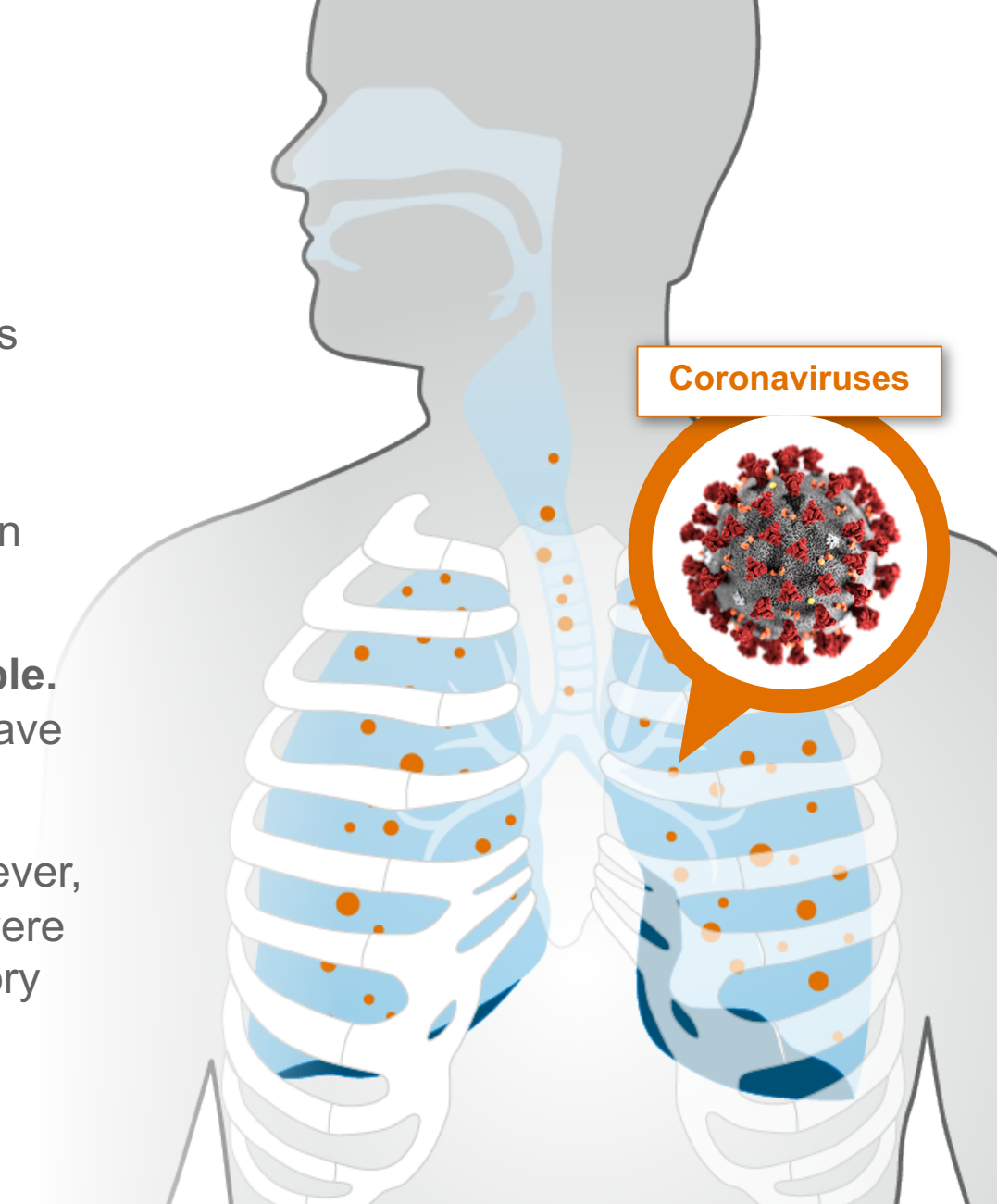
- **Coronavirus disease (COVID-19)** is a respiratory disease of international public health concern caused by a “novel coronavirus” not previously seen.
- The virus causes fever and respiratory symptoms.
- To date, the virus has infected greater than 1.4 million people, with thousands of reported deaths.
  - There may be more cases identified--access case counts here: [Global Map of Confirmed Cases](#)
- Public health authorities are actively investigating this outbreak and **the situation is evolving**.
  - Please follow local public health authority and World Health Organization guidance for the most up-to-date information.



Sources: (1) <http://jiangsu.sina.com.cn/news/s/2020-01-15/detail-iihnzhha2508664.shtml> (2) <http://wjw.wuhan.gov.cn/front/web/showDetail/2020011509040>  
(3) [http://news.youth.cn/jsxw/202001/t20200115\\_12170407.html](http://news.youth.cn/jsxw/202001/t20200115_12170407.html) (4) [https://www3.nhk.or.jp/nhkworld/en/news/20200116\\_46/](https://www3.nhk.or.jp/nhkworld/en/news/20200116_46/) (5)  
<http://wjw.wuhan.gov.cn/front/web/showDetail/2020011609057>  
(6) <http://wjw.wuhan.gov.cn/front/web/list2nd/no/710> (7) <http://wjw.wuhan.gov.cn/front/web/showDetail/2020011909074>

# WHAT IS A CORONAVIRUS?

- **Coronaviruses (CoV)** are a large family of viruses that cause illness ranging from the common cold to more severe diseases such as Middle East Respiratory Syndrome (MERS-CoV) and Severe Acute Respiratory Syndrome (SARS-CoV).
- **A novel coronavirus (nCoV)** is a new strain that has not been previously identified in humans.
- **Coronaviruses are transmitted between animals and people.** Several known coronaviruses are circulating in animals that have not yet infected humans.
- **Common signs of infection** include respiratory symptoms, fever, cough, shortness of breath and trouble breathing. In more severe cases, infection can cause pneumonia, severe acute respiratory syndrome, kidney failure and even death.

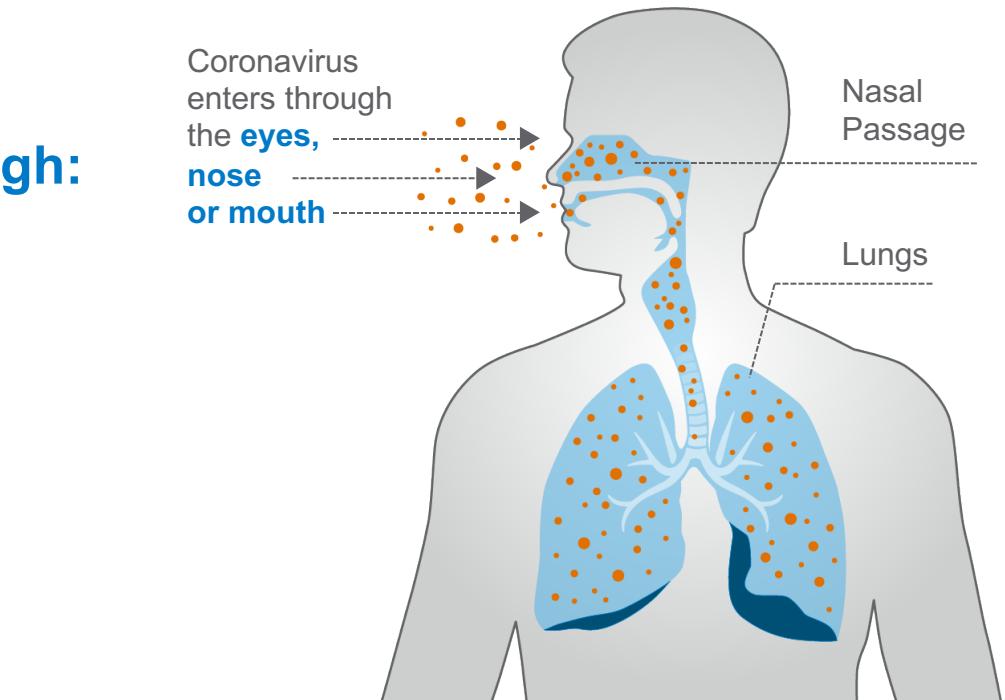


# HOW DOES CORONAVIRUS SPREAD?

It depends on the particular coronavirus.

Human coronaviruses **may spread by respiratory droplets from an infected person to others through:**

- **The air** by coughing and sneezing
- **Close personal contact**, such as touching or shaking hands
- **Touching** an object or surface with the virus on it, then touching your mouth, nose or eyes before washing your hands



Transmission from person to person is occurring **with COVID-19**. Surveillance continues.

# STEPS TO HELP PROTECT YOURSELF, YOUR EMPLOYEES, AND HEALTHCARE PROFESSIONALS

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



## Good News

Coronavirus is a small-enveloped virus. Enveloped viruses are the least resistant to **disinfection**, which means **disinfectants can be used to effectively kill coronavirus on surfaces.**



# HOW TO PROTECT YOURSELF

➤ There are currently no vaccines available to protect you against human coronavirus infection.

You may be able to **reduce your risk** of infection by doing the following:

- 1 **Wash your hands** often and correctly.
  - The World Health Organization recommends performing hand hygiene with soap and water or alcohol-based hand sanitizer if soap and water are not available.
- 2 **Avoid touching** your eyes, nose or mouth with unwashed hands.
- 3 **Avoid close contact** with people who are sick.
- 4 **Avoid areas where live animals are being sold or raised** in regions where excessive cases are being reported.
- 5 **Wear a mask if directed by health care or local requirements.**
- 6 **Seek medical advice immediately** if you have a fever or other symptoms after traveling. Tell the doctor where you have traveled.



# HOW TO PROTECT OTHERS

If you have cold-like symptoms, you can **help protect others** by doing the following:



Wear a mask if advised by healthcare experts or local requirements.

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Wash your hands.

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Stay home while sick.

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Cover your mouth and nose.

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Avoid close contact.

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Contact a doctor immediately.

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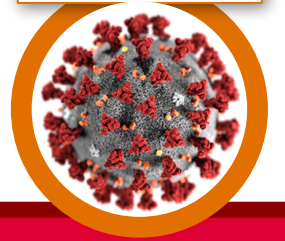
Clean and **disinfect**.

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# PROCEDURES BASED ON RISK PROFILE

Ecolab recommends that customers take the following steps based on the risk profile of their operations. This 3-tiered guidance is informed by public health reports and our understanding of the scientific characteristics of underlying causes. **Focus for cleaning and disinfection when housing HCPs should be RED: Remediation.**

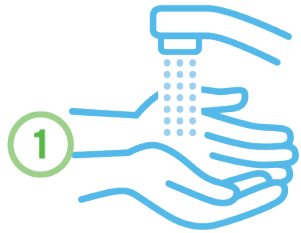
Coronavirus



LEVEL	GREEN: Standard Prevention	YELLOW: Risk Reduction	RED: Remediation
DESCRIPTION	<b>RISK PROFILE:</b> No known outbreak in your geographic area	<b>RISK PROFILE:</b> The potential exists for an outbreak in your geographic area	<b>RISK PROFILE:</b> A publicly declared outbreak in your facility or region is disrupting normal business
ACTIONS	<ul style="list-style-type: none"> <li>Follow current procedures</li> <li>Regularly revisit training to ensure compliance</li> <li>Maintain standard hygiene and sanitizing/<b>disinfection</b> practices</li> </ul>	<ul style="list-style-type: none"> <li>Educate employees on infection control, PPE use and communicate Infection Control Procedures</li> <li>Assess your preparedness status and collaborate with vendor partners on response readiness</li> <li>Evaluate facility usage, lead times and stock shelf life and their impact on ordering supplies</li> <li>Increase frequency of standard procedures</li> </ul>	<ul style="list-style-type: none"> <li>Enhance procedures to respond to an outbreak in your facility, designed to break the chain of infection or illness</li> <li>Facilitate training for heightened procedures</li> <li>Perform heightened procedures using approved products</li> <li>Plan for deep cleaning and reopening procedures after down time or quarantine</li> </ul>
Increase frequency of cleaning and disinfection of high-touch surfaces			

# HAND HYGIENE

Practice and promote **proper hand hygiene**.



## 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 SOAP AND WATER ARE NOT AVAILABLE,**  
use an alcohol-based hand sanitizer

# DISINFECTION: NON-FOOD CONTACT

Clean and **disinfect** hard surfaces and high-touch objects with approved **disinfectants**.  
**Increase frequency as needed.**

## 1 PRE-CLEAN

Pre-clean visibly soiled areas to be **disinfected**

## 2 DISINFECT

For an emerging viral pathogen, use a **disinfectant** with an EPA-approved emerging viral pathogen or coronavirus claim. Refer to the product label for complete directions for use.



## 3 WAIT

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



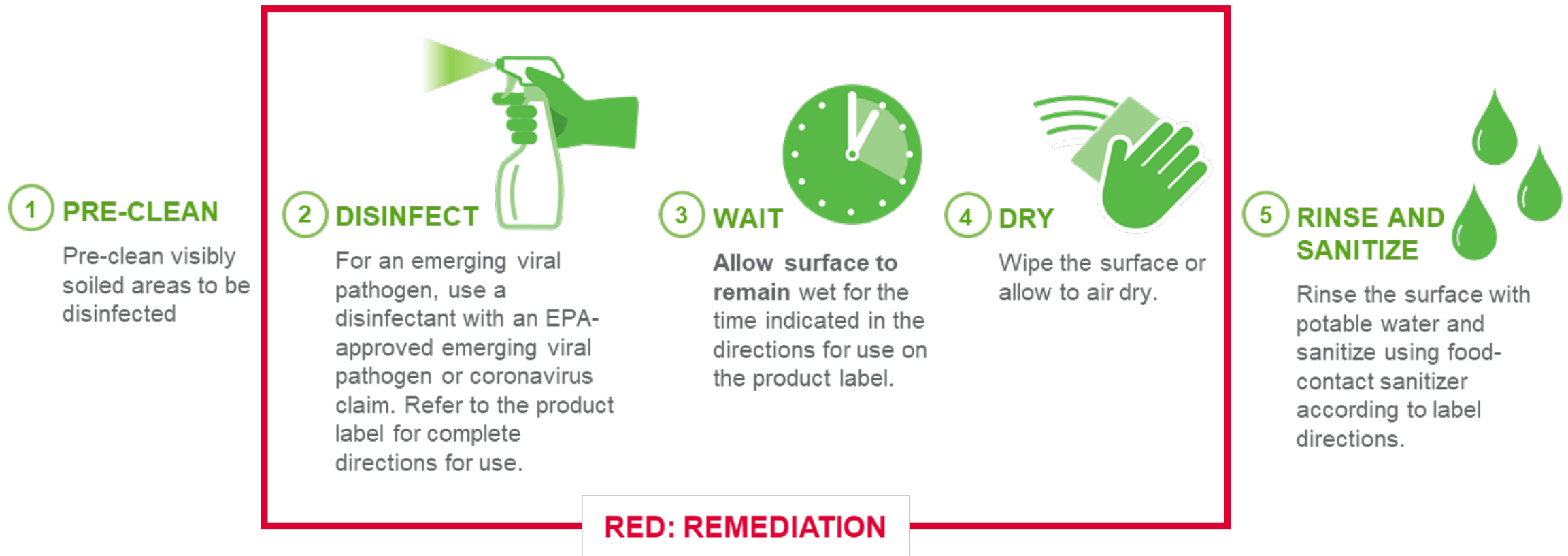
## 4 DRY

Wipe the surface or allow to air dry.



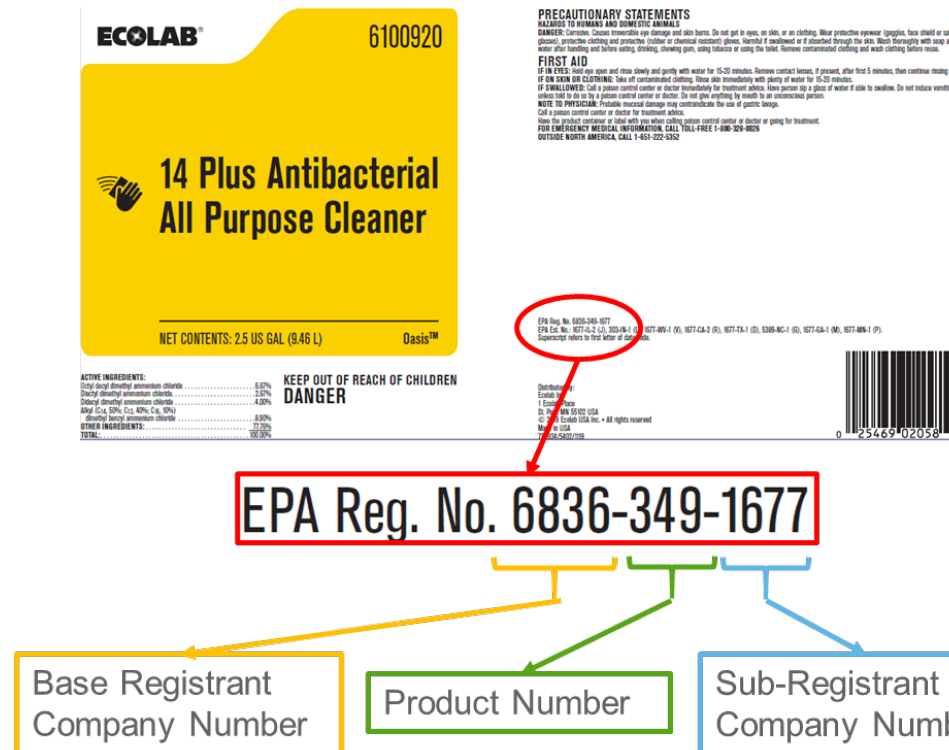
# DISINFECTION: FOOD CONTACT

**During RED REMEDIATION:** Clean and **disinfect** hard surfaces and high-touch objects with approved **disinfectants**. **Increase frequency as needed.**



# HOW TO KNOW IF DISINFECTANTS ARE APPROVED FOR USE AGAINST NOVEL CORONAVIRUS

Find the EPA Registration Number on the product label



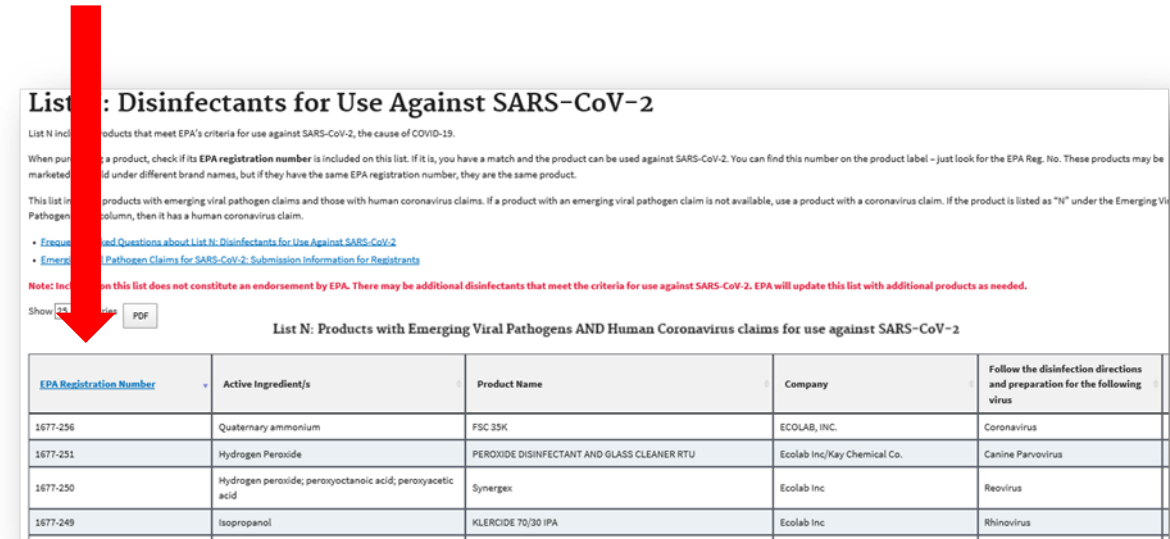
**EPA Reg. No. 6836-349-1677**

- Base Registrant Company Number: 6836
- Product Number: 349
- Sub-Registrant Company Number: 1677

Not all products have a three-part EPA Registration Number. Ecolab-owned registrations are only two-parts.

To verify your product is on the list of [EPA registered antimicrobial products for use against novel coronavirus](#), match the first two parts of the EPA Registration Number.

Note: Searching by product or company name will not yield full approved list.



**List N: Disinfectants for Use Against SARS-CoV-2**

List N includes products that meet EPA's criteria for use against SARS-CoV-2, the cause of COVID-19.

When purchasing a product, check if its EPA registration number is included on this list. If it is, you have a match and the product can be used against SARS-CoV-2. You can find this number on the product label - just look for the EPA Reg. No. These products may be marketed under different brand names, but if they have the same EPA registration number, they are the same product.

This list includes products with emerging viral pathogen claims and those with human coronavirus claims. If a product with an emerging viral pathogen claim is not available, use a product with a coronavirus claim. If the product is listed as "N" under the Emerging Viral Pathogen column, then it has a human coronavirus claim.

• [Frequently Asked Questions about List N: Disinfectants for Use Against SARS-CoV-2](#)  
 • [Emerging Viral Pathogen Claims for SARS-CoV-2: Submission Information for Registrants](#)

Note: Inclusion on this list does not constitute an endorsement by EPA. There may be additional disinfectants that meet the criteria for use against SARS-CoV-2. EPA will update this list with additional products as needed.

Show 123 items PDF

**List N: Products with Emerging Viral Pathogens AND Human Coronavirus claims for use against SARS-CoV-2**

EPA Registration Number	Active Ingredient/s	Product Name	Company	Follow the disinfection directions and preparation for the following virus
1677-256	Quaternary ammonium	FSC 35K	ECOLAB, INC.	Coronavirus
1677-251	Hydrogen Peroxide	PEROXIDE DISINFECTANT AND GLASS CLEANER RTU	Ecolab Inc/Kay Chemical Co.	Canine Parvovirus
1677-250	Hydrogen peroxide; peroxyoctanoic acid; peroxyacetic acid	Synergex	Ecolab Inc	Reovirus
1677-249	Isopropanol	KLERICIDE 70/30 IPA	Ecolab Inc	Rhinovirus

EPA list of registered antimicrobial products for use against novel coronavirus, the cause of COVID-19.

# HCP ROOM GUIDELINES

Page 1 of 2

## STANDARD PROCEDURES

- Put on clean gloves, visually inspect room and restock supplies.
- Spray (and do not wipe) all bathroom hard surfaces with multi-purpose **disinfectant** cleaner (toilet, urinals, sinks, countertops and fixtures) or bathroom **disinfectant** (shower/tub).
- Dust, clean and **disinfect** all hard surfaces in room with focus on high touchpoints.
- Return to bathroom after required **disinfectant** contact time to wipe/scrub and rinse hard, non-porous surfaces starting with shower and ending with toilet (high to low). Refer to product label for complete directions for use.
- Pick up debris and empty trash; replace trash liner if needed.
- Vacuum soft-surfaced floors (carpet/rug); sweep then mop hard-surfaced floors (tile/LVT).
- Remove gloves; perform proper hand hygiene.

## RISK REDUCTION PROCEDURES

- Increase your defensive measures and reinforce training.
- Increase frequency of cleaning and **disinfection** of high-touch areas.



## Specific touchpoints

Door handles, hard surface furniture, tables, nightstand, furniture knobs and handles, light switches and thermostats, drapery pull handles, telephone and keypad, remote control, alarm clock, television, safety latch and peephole, trash receptacle, faucet handles, toilet and shower handles

# HCP ROOM GUIDELINES

Page 2 of 2

## REMEDIATION PROCEDURES

- Follow **STANDARD PROCEDURES** on previous page.

### For HCP Rooms:

- Reduce frequency of cleaning and **disinfection** in HCP rooms and avoid entering the room unnecessarily to minimize risk of employee exposure. Alternatively, request HCPs clean and **disinfect** their own rooms for the duration of their stay.
- It is recommended to close off areas used by HCPs (including rooms upon checkout) and wait as long as practical before beginning cleaning and **disinfecting** to minimize potential for exposure to respiratory droplets. Open outside doors and windows to increase air circulation in the area. If possible, wait at least 24 hours before beginning room cleaning and **disinfection**.
- During room cleaning, **disinfect** ALL hard, non-porous surfaces (not just high touchpoints) using an appropriate EPA-registered product with an emerging viral pathogen or coronavirus claim. Carefully read and follow label directions.
- Once the room is completely cleaned and **disinfected**, it can be made available to the next HCP.

## CONSIDERATIONS

- Provide Personal Protective Equipment (e.g., gloves, gowns, masks) as directed by local and federal public health authorities for employees and infected individuals.
- Follow all guidance as directed by public health authorities.
- Remove non-essential items from the room prior to HCP check-in.
- Provide cleaning and disinfection chemicals to HCPs to use in their rooms for the duration of their stay.
- Provide clean sheets outside rooms or in a designated pick-up area upon request.
- Provide dissolvable bags for dirty linen and request HCPs leave full bags outside rooms or in a designated collection area.
- Isolate symptomatic HCPs and follow [public health recommendations](#) for infection control.
- Remove trash liner and securely tie-off before disposal.
- Request HCPs dispose of food waste in designated area frequently to minimize risk of pests.

## Specific touchpoints

Door handles, hard surface furniture, tables, nightstand, furniture knobs and handles, light switches and thermostats, drapery pull handles, telephone and keypad, remote control, alarm clock, television, safety latch and peephole, trash receptacle, faucet handles, toilet and shower handles

# HCP ROOM GUIDELINES

## High Touchpoint – **Disinfecting** Key Cards

### REMEDIATION PROCEDURES

- Lay the key cards out in a tile pattern on a hard, non-porous flat surface.
- Spray all room keys using an appropriate EPA-registered **disinfectant** with an emerging viral pathogen or coronavirus claim making sure to wet thoroughly.
- Allow the surface to remain wet for the time indicated in the directions for use on the product label and then wipe away with a clean, dry cloth.
- Flip the key cards over to expose the other side.
- Again, spray all room keys and allow the surface to remain wet for the time indicated in the directions for use on the product label.
- Wipe away with a clean, dry cloth.



# PUBLIC AREA GUIDELINES

Lobbies, entrances, hallways, fitness centers, pool areas, etc.

## STANDARD PROCEDURES

- Pick up debris and remove gum from floor with putty knife or blunt-edged tool.
- Empty and **disinfect** trash can and replace can liner.
- Clean and **disinfect** all hard surfaces including high-touch surfaces.
- Follow proper operation, maintenance, and **disinfection** (e.g., with chlorine and bromine) of pools and hot tubs.\*
- Clean glass and windows.
- Refill air freshener and hand sanitizer dispensers as needed; **disinfect** dispensers regularly.
- Vacuum soft-surfaced floors (carpet/rug/walk-off mat); sweep then mop hard-surfaced floors (tile/wood/LVT).

## RISK REDUCTION PROCEDURES

- Increase your defensive measures and reinforce training.
- Increase frequency of cleaning and **disinfection** of high-touch areas.

## REMEDIATION PROCEDURES

- Follow **STANDARD PROCEDURES** above.
- Increase frequency of hard surface **disinfection** using an appropriate EPA-registered product with an emerging viral pathogen or coronavirus claim. Refer to product label for directions for use.
- Consider closing non-essential public gathering areas such as bar, fitness center and pool to limit transmission.
- Consider providing alcohol-based hand sanitizers in public areas especially near touchpoints.



## CONSIDERATIONS

- Provide Personal Protective Equipment (e.g., gloves, gowns, masks) as directed by local and federal public health authorities for employees and infected individuals.
- Follow all guidance as directed by public health authorities.
- Remove non-essential items in common spaces.
- Limit entry to one door.
- Implement self-guided check-in/check-out and use of digital room key (if available).

## Specific touchpoints

Door handles, push plates, drinking fountains, elevator buttons, gym equipment and machines, thresholds and hand railings, tables and chairs, coffee and beverage stations, vending and ice machines, concierge, trash can, keycards, employee workstations, telephone and keypad, etc.

# POOL AND SPA GUIDELINES

Per CDC, there is no evidence that COVID-19 can be spread to humans using pools and hot tubs.

## STANDARD PROCEDURES

### POOLS:

- Follow standard operating procedures as recommended by your chemical provider.

## RISK REDUCTION PROCEDURES

- Increase your defensive measures and reinforce training.
- Increase frequency of cleaning and **disinfection** of high-touch areas.

## POOL CLOSURES

- Do NOT drain pools – in most cases it is safer and more cost effective to continue treating the water during a shut down period.
- Maintain pump performance and keep water circulating to prevent stagnation.
- Heater and chlorine set points may be lowered if desired (2 ppm).
- Follow proper operation, maintenance, and **disinfection** guidelines (e.g., with chlorine and bromine) – this helps prevent additional expenditures upon re-opening.

### SPAS / HOT TUBS:

- Small bodies of water can typically be drained in a safe manner – ensure the entire system, filters and lines are clear of water to prevent mold and biofilm build-up.
- If spas/hot tubs are not going to be drained, follow the pool closure treatment guidelines.



## CONSIDERATIONS

- CDC guidance suggests there is no evidence that COVID-19 can be spread to humans using pools and hot tubs. Proper operation, maintenance, and **disinfection** (e.g., with chlorine and bromine) of pools and hot tubs should remove or inactivate the virus that causes COVID-19.<sup>1</sup>
- Increase frequency of **disinfection** of common high touch points in the pool and spa area.
- If local authorities mandate pool closures or the facility elects to close the pool, avoid completely draining the pool.
- A pool closure typically refers to ingress, egress, use, and occupancy by members of the public. Consider taking the following steps to restrict HCP access:
  - Lock access doors to the pool area.
  - Post signage informing HCPs of the restriction.
  - Perform maintenance in off-peak hours to avoid HCP confusion.

## Specific touchpoints

Door handles, push plates, thresholds and hand railings, tables and chairs, trash can, etc.

# FOODSERVICE GUIDELINES

## Food Contact Surfaces

Currently there is no evidence to support transmission of COVID-19 associated with food.

### STANDARD PROCEDURES

- Clear surfaces of objects, food debris and other items.
- Wash the surface using a multi-purpose cleaner or manual detergent.
- Rinse with clean potable water using a clean cloth and allow to air dry.
- Sanitize surface with food contact sanitizer according to label directions for use.

OR

- Follow standard operating procedures for washing items in the dishmachine.

### RISK REDUCTION PROCEDURES

- Increase your defensive measures and reinforce training.
- Increase frequency of cleaning and **disinfection** of high-touch areas.

### REMEDIATION PROCEDURES

- Follow **STANDARD PROCEDURES** above.
- Follow your standard procedures to sanitize ware through low- and high- temperature dishmachines or a 3-compartment sink.
- Wash and sanitize food contact surfaces and equipment on a more frequent basis.
- Change out utensils in buffet line on a more frequent basis.
- Consider the addition of a **disinfection** step using an EPA-registered product with an emerging viral pathogen or coronavirus claim. Refer to product label for directions for use. Before putting back in service, continue with **STANDARD PROCEDURES** (i.e., wash if needed, rinse, sanitize in 3-compartment sink or process in dishmachine).



### CONSIDERATIONS

- Provide Personal Protective Equipment (e.g., gloves, gowns, masks) as directed by local and federal public health authorities for employees and infected individuals.
- Follow all guidance as directed by public health authorities, especially in regards to food handling via take-out or room-service.
- Reinforce all personal hygiene requirements, with special attention to hand hygiene. Refer to food code and hand hygiene procedures.
- Consider closing common dining areas and provide only take-out or delivery.
- Verify dishmachine has product before use.
- Consider offering single-service, disposable ware.

### Specific touchpoints

Food Contact: tables, ice machine/bucket and scoop, food prep tools and equipment (e.g., cutting boards, knives, mixing bowls), plates and flatware, glassware, buffet serving trays, handles of all the equipment doors and operation push pads, highchairs, bar top and tools

Refer to product label for complete directions for use.

# FOODSERVICE GUIDELINES

## Non-Food Contact Surfaces

### STANDARD PROCEDURES

- Clean surfaces with a multi-purpose cleaner or manual detergent.
- To **disinfect** high touch points, pre-clean visibly soiled areas.
- Spray **disinfectant** on surface making sure to wet thoroughly.
- Allow the surfaces to remain wet for the time indicated in the directions for use on the product label.
- Wipe the surfaces or allow to air dry.

### RISK REDUCTION PROCEDURES

- Increase your defensive measures and reinforce training.
- Increase frequency of cleaning and **disinfection** of high-touch areas.

### REMEDIAL PROCEDURES

- Follow **STANDARD PROCEDURES** above.
- Increase frequency of hard surface **disinfection** using an appropriate EPA-registered product with an emerging viral pathogen or coronavirus claim. Refer to product label for directions for use.



### CONSIDERATIONS

- Provide Personal Protective Equipment (e.g., gloves, gowns, masks) as directed by local and federal public health authorities for employees and infected individuals.
- Follow all guidance as directed by public health authorities.
- Reinforce all personal hygiene requirements, with special attention to hand hygiene. Refer to food code and hand hygiene procedures.
- Consider closing common dining areas and provide only take-out or delivery.

### Specific touchpoints

Door handles, push plates, cash register, thresholds and hand railings, chairs and booths, non-food contact tables/counters, beverage station, drive-through window/counter, vending machine, public information/ordering kiosk, take-out order shelves, trash can, telephone and keypad, remotes, refrigerator and freezer handles, refrigerator and freezer curtains, 3-compartment sink and mop sink, sink faucets, soap, sanitizer and towel dispenser, non-food contact cleaning tools, mop buckets, computer and keypad, menus and bill folders, pens

# FOOD DELIVERY GUIDELINES

## For Room Service Delivery

### STANDARD PROCEDURES

- Keep hot food hot and cold food cold, and minimize the length of time food is out of temperature control
- Keep equipment and cart clean.
- Wash hands with soap and warm water for 20 seconds before collecting food from the pick-up location.
- Place raw animal food, unpackaged produce, and ready-to-eat food items into separate delivery packages to prevent cross-contamination.
- Stay at home if you have a fever, runny nose, cough, sneezing or other respiratory symptoms, or if you believe you are sick.

### RISK REDUCTION PROCEDURES

- Increase your defensive measures and reinforce training.
- Increase frequency of cleaning and **disinfection** of high-touch areas.

### REMEDIATION PROCEDURES

- Follow **STANDARD PROCEDURES** above.
- Maintain a distance of 6 feet from others, restaurant staff, and food recipients.
- Clean and **disinfect** cart between each delivery using an appropriate EPA-registered product with an emerging viral pathogen or coronavirus claim. Refer to product label for directions for use.
- Conduct payment transactions electronically, preferably online, when possible.
- Process dishes and ware in dishmachine or 3-compartment sink, following local health codes.

### CONSIDERATIONS

- Follow all guidance as directed by public health authorities.
- According to the [FDA](#), currently there is no evidence of food or food packaging being associated with transmission of COVID-19.
- Have HCPs place used/dirty dishes and food waste outside rooms or in designated collection area to minimize risk of pests.
- Consider offering single-service, disposable ware.
- Consider offering a no-contact delivery option.
- Keep hand sanitizer on delivery cart for use when hand washing is not an option.
- Provide cleaning product, **disinfectant**, and paper towels to be used on delivery cart.
- Avoid touching your face with unwashed hands.

### ➤ Specific touchpoints

Delivery cart handles and surfaces, door handles, cell phone, doorbell/room knocker, etc.

# RESTROOM GUIDELINES

## STANDARD PROCEDURES

- Place wet floor sign at entrance.
- Evaluate restroom and remove debris from floors and counters.
- Spray (and do not wipe) all bathroom hard surfaces with **disinfectant** cleaner—toilet, urinals, sinks, shower/tub, countertops and fixtures.
- Restock supplies and empty trash.
- Clean mirrors, glass and windows.
- Scrub toilet and urinals.
- Wipe bathroom hard surfaces and high touch points after required **disinfectant** contact time. Refer to product label.
- Clean and **disinfect** floors and apply odor control product (as needed).
- Inspect for quality and remove floor sign when floor is dry.

## RISK REDUCTION PROCEDURES

- Increase your defensive measures and reinforce training.
- Increase frequency of cleaning and **disinfection** of high-touch areas.

## REMEDIATION PROCEDURES

- Follow **STANDARD PROCEDURES** above.
- Increase frequency of deep cleaning and high touch point **disinfection**.
- Increase frequency of hard surface **disinfection** using an EPA-registered **disinfectant** with an emerging viral pathogen or coronavirus claim. Carefully read and follow label directions.



## CONSIDERATIONS

- Provide Personal Protective Equipment (e.g., gloves, gowns, masks) as directed by local and federal public health authorities for employees and infected individuals.
- Follow all guidance as directed by public health authorities.
- Provide alcohol-based hand sanitizer outside of public restrooms.
- Ensure hand soap is properly stocked.
- Consider closing all public/common area restrooms.

### ➤ Specific touchpoints

Door handles, bathroom stalls (latch) fixtures, toilet and urinal handles, towel and soap dispensers, hand dryers, baby changing station, trash can, countertops, feminine hygiene receptacle, toilet paper dispensers, etc.

# LAUNDRY GUIDELINES

Currently there is no evidence to support transmission of COVID-19 associated with linens.

## STANDARD PROCEDURES

- Dirty laundry should be placed into bags or carts for transport.
- Use gloves when handling laundry.
- Machine Loading:
  - For towels: Fill wash wheel.
  - For sheets: Leave 6"-10" of free space in wash wheel.
- Follow standard wash formulas and dry times.
- Avoid clean laundry contact with floors, walls or dirty carts.
- Clean and **disinfect** all equipment, carts, tables and floors at the end of the day.

## RISK REDUCTION PROCEDURES

- Increase your defensive measures and reinforce training.
- Increase frequency of cleaning and **disinfection** of high-touch areas.

## REMEDIATION PROCEDURES

- Follow **STANDARD PROCEDURES** above.
- Collect laundry with minimum agitation, do not shake or "hug" and avoid direct contact of the skin and clothes with the contaminated laundry.
- Consider using gloves, gowns and dissolving bags for laundry collection.
- If dissolvable bags are used, fill washer to 40% capacity to ensure bags dissolve completely and items are washed properly.

If ISO bags are used:

1. Do not overfill the ISO bag (holds 20 lbs), overfilling may cause the bag to tear.
2. Do not overfill the washer with ISO bags, fill to normal sheet level. If machine is overfilled, bags may tear as they are inserted.

## CONSIDERATIONS

- Provide Personal Protective Equipment (e.g., gloves, gowns, masks) as directed by local and federal public health authorities for employees and infected individuals.
- Follow all guidance as directed by public health authorities.
- Provide dissolvable bags for dirty linen and request HCPs leave full bags outside rooms or in a designated collection area.
- Encourage HCPs to minimize laundry change-out for duration of stay.
- Avoid laundering personal items of HCPs (including scrubs).
- Per the CDC, dirty laundry that has been in contact with an ill person can be washed with other items.
- Laundry movement should be one-way (i.e., dirty in and clean out).
- Do not use the same gloves when handling clean and dirty laundry.
- Consider **disinfecting** the rim of the machine and door so that laundry is not re-contaminated upon removal.
- Damp laundry should not be left in machines overnight.
- Follow proper hand hygiene procedures before and after glove use.
- Provide clean sheets outside rooms or in a designated pick-up area upon request.

## Specific touchpoints

Laundry carts, housekeeping carts, folding tables and shelves, washer and dryer controls, light switches.

# EMPLOYEE GUIDELINES

- Reinforce personal hygiene and cough etiquette.
- Closely monitor employee health and have symptomatic employees stay home per company illness policy.
- Identify critical staff members and functions – develop a business continuity plan. Consider the ability for employees to work from home.
- Provide hygiene materials such as tissues, hand soap and sanitizer.
- Have employees **disinfect** all personal hard surfaces as referenced on the product label.
- Educate and inform all employees of pandemic status and proper infection control procedures.

## Make sure your **team knows**:



To **stay home if ill** per your company illness policy



To **contact you if:**

- They were exposed to someone **confirmed to have COVID-19**
- **They reside in a restricted area**



**How to limit exposure** by avoiding large gatherings and close contact with people who are coughing or sneezing.



**How to keep business operationally ready during shutdown or quarantine:**

- Make sure regular cleaning and **disinfection** continues to take place.



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