

Cleaning in a COVID World



DID YOU KNOW?



The average person touches

300 in **30**
surfaces in minutes.¹

3 Levels of Clean

CLEAN

FREE from dirt, marks, or stains.



SANITIZE

REDUCTION of harmful bacteria.

- Predominately used on food contact surfaces, no rinsing needed.
- Best use is Back of House.
- All sanitizers have a contact time, or dwell time with the surface, Keystone Quat is 60 seconds.

Note: Sanitizer only products are not EPA approved to be effective against emerging viral pathogens such as COVID-19.



DISINFECT

KILLS bacteria and viruses listed on the product label.

- To be used on NON food contact surfaces.
- Disinfectants on food contact surfaces must be followed by a rinse and food contact sanitizer application before using it again.
- Best use is Front of House.
- All disinfectants have a contact time, or dwell time with the surface.



¹ <https://www.infectioncontroltoday.com/hand-hygiene/survey-says-consumer-awareness-importance-hand-hygiene-grossly-exaggerated>

Determine Frequency of Cleaning and Disinfection

As infection risk, foot traffic or soil load increase, frequency of cleaning and disinfection of your operation including your high touch surfaces should also increase.

High touch surfaces in customer locations, are mostly stainless steel, plastic or metal.



Many variables should be considered when determining frequency of cleaning and disinfection in each area of your operation including:
Infection Risk | Foot Traffic | Soil Load

Other considerations (including but not limited to):

Product Type | Soil Type | Surface Type

Frequency should be determined at the unit level and re-evaluated as environmental variables change.

HOW TO DISINFECT

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

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

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⑤

RINSE AND SANITIZE
Rinse the surface with potable water and sanitize using food-contact sanitizer according to label directions.

DURING AN OUTBREAK

KEYSTONE HARD SURFACE DISINFECTANTS

The products in the table below meet the criteria for claims against emerging viral pathogens and therefore can be used against 2019 Novel Coronavirus when used in accordance with the directions for use.

PRODUCT IMAGE	PRODUCT NAME	PRODUCT CODE	GUEST SUPPLY NUMBER
 EPA Reg. # 42964-17	ASEPTICARE 4 - 14 oz	6100194	0038695
 EPA Reg. # 1677-235	KEYSTONE BLEACH DISINFECTANT CLEANER 4 - 32 oz	6101836	0043543
 EPA Reg. # 1677-251	KEYSTONE PEROXIDE DISINFECTANT & GLASS CLEANER 6 - 32 oz	6100923	0039167
 EPA Reg. # 1677-238	KEYSTONE PEROXIDE MULTI SURFACE CLEANER AND DISINFECTANT 2 - 2 L	6100876	0070196

Visit cleanwithguestsupply.com/coronavirus or contact your Ecolab Representative for full cleaning procedures and other resources related to COVID-19.

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