

# INFECTION PREVENTION:

## Cleaning, Disinfection and Hygiene



### GENERAL GUIDELINES

- ▲ Follow local public health recommendations related to local infection 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 (check with your Ecolab representative for a list of 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 infection 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 residents, 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.

#### FOODSERVICE

- ▲ Provide alcohol-based hand sanitizer stations.
- ▲ Increase cleaning and disinfecting frequency for high-touch surfaces.
- ▲ Consider offering in-room meal delivery only.



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### SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION (CONT)

### LONG TERM AND ACUTE CARE

#### LAUNDRY

- Follow high level infection control procedures to collect laundry, such as use of individual bags for each room.
- Clean clothes, bedclothes, bath and hand towels, etc. of ill persons using regular laundry soap and water or machine wash at 60-90 °C with common household detergent, and dry thoroughly. Place contaminated linen into a laundry bag. Do not shake soiled laundry and avoid direct contact of the skin and clothes with the contaminated materials.

#### RESTROOMS

- Clean and disinfect public restrooms more frequently as specified on the product label.
- 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 from list provided by your Ecolab representative.
- 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.

### SPECIFIC TOUCH POINTS



#### RESIDENT OR PATIENT ROOMS

- Door handles
- Furniture, especially tray table or dining table
- Nightstand, bathroom and other drawer handles
- Light switches and thermostats
- Drapery pull handles
- Telephone and keypad, remote control keypad
- Alarm clock
- Television
- Safety latch and peephole
- Trash receptacle touch points
- Faucet, toilet and shower 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
- 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