

Appendix 3.

Cleaning, sanitizing, and disinfecting¹

SARS-CoV-2, the virus that causes Covid-19, can be killed if you use the right products. Coronaviruses on surfaces and objects naturally die within hours to days. Warmer temperatures and exposure to sunlight will reduce the time the virus survives on surfaces and objects if you use the right products. Normal routine cleaning with soap and water will reduce the amount of virus on surfaces and objects, reducing risk for exposure. EPA has compiled a list of disinfectant products that can be used against Covid-19, including ready-to-use sprays, concentrates, and wipes. Each product has been shown to be effective against viruses that are harder to kill than viruses like SARS-CoV-2. By using EPA-approved disinfectants against Covid-19 to kill germs on a surface after cleaning, you further reduce risk for spreading infection.

1 Worker protection

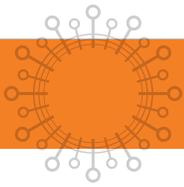
- Cleaning and disinfecting can pose risks to the workers performing these tasks, who may require additional personal protective equipment (PPE) and other controls to protect them from chemical hazards posed by disinfectants
- Workers should receive safety training before performing cleaning tasks
- Training should include when to use PPE, what PPE is necessary, how to properly put on, use, and take off PPE, and how to properly dispose of PPE

2 Cleaning, sanitizing, and disinfecting

- Routinely, and on a clearly defined schedule throughout the day, clean and disinfect frequently touched objects and surfaces, such as work stations, handrails, doorknobs, tables, light switches, countertops, equipment handles, toilets, faucets, and sinks
 - More frequent cleaning and disinfection may be required based on level of use
- Clean visibly dirty surfaces and objects with soap and water prior to disinfection
- For disinfecting, use products that meet EPA's criteria for use against SARS-CoV-2
- When cleaning and disinfecting:
 - Wear disposable gloves
 - Throw away gloves after each cleaning
 - Wash hands with soap and water for at least 20 seconds immediately after removing gloves
- If soap and water are not available and hands are not visibly dirty, an alcohol-based hand sanitizer with greater than 60% alcohol may be used

3 General cleaning

- Use soap and water to routinely clean frequently touched surfaces and objects, such as doorknobs and countertops

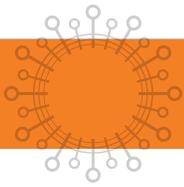


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4 General sanitizing and disinfecting

- Clean and sanitize or disinfect surfaces in work areas before and after the shift
- *Food-contact surfaces*: Wash, rinse, and sanitize food-contact surfaces—food-preparation surfaces, dishware, utensils, knives, cutting boards, timers—after use
 - Food facilities must use EPA-registered “sanitizer” products for cleaning and sanitizing; prepare and use sanitizers according to label instructions
- *Non-food-contact surfaces*: Frequently disinfect non-food-contact surfaces that workers repeatedly touch
 - A list of EPA-registered “disinfectant” products for Covid-19 can be found on the EPA website
 - Refer to List N on the EPA website for EPA-registered disinfectants that have qualified under EPA’s emerging viral pathogens program for use against SARS-CoV-2
 - EPA’s list of disinfectants for use against SARS-CoV-2 tells you the types of surfaces on which you can safely use a disinfectant product
- Diluted household bleach solutions may be used in place of an EPA-registered disinfectant, if appropriate for the surface
 - Never mix bleach with ammonia or any other cleanser; this can cause fumes that may be very dangerous to inhale
 - To make a bleach solution, mix:
 - 5 tablespoons (1/3 cup) bleach per gallon of water
 - OR
 - 4 teaspoons bleach per quart of water
 - Leave solution on the surface for at least 1 minute
 - Bleach solutions will be effective for disinfection up to 24 hours
- Alcohol-based (at least 70% alcohol) disinfectant products may also be used; wipe the surface or object thoroughly with the solution and let it dry
- You can use certain products on surfaces that touch food, such as dishes, cooking utensils, and countertops; for these products, the surface type in List N will include the phrase “Food Contact”
 - Check the product label guidelines for if and where these disinfectant products are safe and recommended for use in food establishments
 - Some products require a user to rinse the surface after disinfecting; this will be noted in List N as “Food Contact Surfaces, Post-Rinse Required.” When a rinse is not necessary, this will be noted as “Food Contact Surfaces, No Rinse.” You can find out whether you need to rinse the surface after disinfection by reading the directions on the product label
- Make sure you have good ventilation, regardless of what product you use for disinfecting



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5 Laundry

- If you send laundry out, call your linen service to verify that it is complying with sanitation regulations for service linens (includes chef jackets, uniforms, towels, cloths, aprons, table linens)
- If you launder on-site, do the following:
 - Do not shake dirty laundry
 - Wear disposable gloves when handling dirty laundry
 - Launder items according to the manufacturer's instructions
 - Use the warmest appropriate water setting; add bleach at the label recommended concentration to be extra sure
 - Use regular laundry detergent
 - Dry completely
 - Clean and disinfect clothes hampers according to guidance above for surfaces
 - Remove gloves when finished and wash hands for 20 seconds right away
- Dirty laundry from a sick person can be washed with other persons' items if the temperature and disinfection guidelines above are adhered to

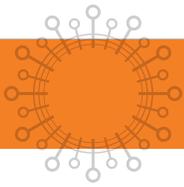
6 Electronics (for example, tablets, touch screens, keyboards, mice, remote controls)

Consider putting a wipeable cover on electronic devices

- Follow manufacturer's instruction for cleaning and disinfecting
- If no manufacturer guidance, use alcohol-based wipes or sprays containing at least 70% alcohol
- Dry surfaces thoroughly

7 Vehicles

- At a minimum, clean and disinfect commonly touched surfaces in the vehicle (for example, door handles, window buttons, locks, arm rests, seat cushions, and seatbelts) at the beginning and end of each shift and between deliveries
- Also wipe down surfaces that you frequently touch (for example, steering wheel, radio buttons, turn indicators, cup holders)
- Ensure that cleaning and disinfection procedures are followed consistently and correctly, including ensuring adequate ventilation when chemicals are in use; doors and windows should remain open
- Wear disposable gloves compatible with the products being used, as well as any other PPE required according to the product manufacturer's instructions
- **For hard non-porous surfaces** within the interior of the vehicle (for example, hard seats, arm rests, door handles, seat belt buckles, light and air controls, doors and windows, grab handles)
 - Clean with detergent or soap and water if the surfaces are visibly dirty, prior to disinfectant application
 - For disinfection of hard, non-porous surfaces, appropriate disinfectants include the following:
 - EPA's registered antimicrobial products for use against novel coronavirus SARS-CoV-2; follow the manufacturer's instructions for concentration, application method, and contact time
 - Diluted household bleach solutions
 - Alcohol solutions with at least 70% alcohol



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- **For soft or porous surfaces** (for example, fabric seats)
 - Remove any visible contamination, if present, and clean with appropriate cleaners indicated for use on these surfaces
 - After cleaning, use products that are EPA-approved for use against the virus that causes Covid-19 and suitable for porous surfaces
- For frequently touched electronic surfaces (for example, tablets or touch screens used in the vehicle)
 - Remove visible dirt, then disinfect following the manufacturer's instructions
 - If no manufacturer guidance is available, consider using alcohol-based wipes or sprays containing at least 70% alcohol to disinfect
- Gloves and any other disposable PPE used for cleaning and disinfecting the vehicle should be removed and disposed of after cleaning
- Wash hands immediately with soap and water for at least 20 seconds after removing gloves and PPE, or use an alcohol-based hand sanitizer

8 Cleaning and disinfecting the workplace if someone tests positive or is ill with Covid-19

- Food facilities need to follow cleaning protocols set by local and state health departments; in general, they should do the following:
 - Open Increase air circulation in the area, following applicable guidelines for food-service establishments
 - Use recommended PPE for cleaning and disinfecting
 - Clean and disinfect all areas used by the sick person (for example, work stations, offices, bathrooms and other common areas)
 - Clean and disinfect shared electronic equipment (for example, touch screens, keyboards and mice, remote controls) and other shared equipment
 - If more than 7 days have passed since the sick person visited or used the facility, additional cleaning and disinfection is not necessary, because the virus that causes Covid-19 has not been shown to survive on surfaces longer than this time
- Continue routine cleaning and disinfection
- It is not necessary to recall or destroy food products that the worker may have handled
- Guidance for disinfecting the workplace after having a worker who tests positive or is ill with Covid-19 is available on the CDC website

¹ Adapted from the following:

https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html?deliveryName=USCDC_2067-DM26911

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19#operations>

<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

<https://www.epa.gov/sites/production/files/2017-05/documents/fcsm-user-guide-version-1.pdf>