



DISINFECT SURFACES AT THE WORKSITE

Today's Date: _____

Disclaimer: This publication is designed to provide accurate and authoritative information in regard to the subject matter covered. However, it is to be used for reference purposes only and is not intended to cover all aspects of the topic presented.

Coronavirus (COVID-19) is an illness caused by a virus that can spread from person to person. The virus that causes COVID-19 is a new coronavirus that has spread throughout the world. COVID-19 symptoms can range from mild (or no symptoms) to severe illness. Killing germs by disinfection should be performed after cleaning to further reduce the risk of spreading infection. The coronavirus causing COVID-19 can be killed by soap, alcohol and chlorine bleach.

Supplies

- Waterproof gloves such as latex, nitrile or dishwashing
- Soap/detergent, warm water, clean towels, leak-proof plastic trash bags
- Disposable gowns for extensive cleaning related tasks including taking out industrial trash
- Face mask
- Goggles (optional to prevent reactions to cleaning and disinfecting solvents)
- Disinfectants

How long can Coronavirus Survive on Surfaces?

- Glass – 5 days
- Wood – 4 days
- Plastic & stainless-steel – 3 days
- Cardboard – 24 hours
- Copper surfaces – 4 hours

Cleaning and Disinfecting Surfaces

- Follow labeled instructions on all containers
- Clean surface with soap and water to remove all visible debris and stains
- Rinse surface with clean water and wipe with clean towel
- Apply the disinfectant. To effectively kill the virus, make sure the surface stays wet with the disinfectant for at least 10 minutes before wiping with a clean towel.
- If an EPA registered disinfectant is not available, a 2% chlorine bleach solution can be used. To create your own bleach solution, the CDC says mix the following:
 - 5 tablespoons (1/3rd cup) bleach per gallon of water or
 - 4 teaspoons bleach per quart of water
- Take care with alcohol-based disinfectants as they tend to evaporate quickly and may not fully disinfect if instructions are not followed.
- Rinse with water and allow surface to air dry. Rinsing following use of a disinfectant is especially important in a food preparation area
- Mop heads should be cleaned with soap and hot water and sanitized with an EPA-registered disinfectant or bleach solution and allowed to dry. Consider using single-use, disposable mop heads or cloths as an alternative
- Remove gloves and place in a trash bag and discard
- Wash hands after removing gloves and handling any contaminated material, trash or waste

Attended By: