



Back to School

(Re-opening) cleaning and disinfection guide for Education

SARS-CoV-2 ready

These materials are provided for general information purposes only and do not replace each user's responsibility to assess the operational, legal and other requirements applicable to each facility.



Ready to welcome your students back

There is now a need to create a safe and sanitised environment for your staff and students like never before.

Cleaning and sanitation are essential building blocks to infection prevention and outbreak control. In all areas that you clean and sanitise, pay attention to standard operating procedures, using recommended products only.

Specific attention should be paid to **hand hygiene** and **frequently-touched hard surfaces** to avoid cross-contamination.





Ready to welcome your students back

Welcoming & healthy environment



Enhanced cleaning and disinfection in your facility



Protect your staff and students



Provide expertise and monitor compliance



Heightened awareness in cleaning

Before re-opening post-coronavirus, and during the day take care to ensure the following basic preparations:

- ✓ **The correct products and tools on site**
- ✓ **The correct cleaning procedures in place**
- ✓ **The correct training in place**
- ✓ **The correct wall charts and signage posted**

Then the business will thrive on the trust of customers old and new.





Products & considerations

For re-opening & during daily business



The right products/tools



Order, stock & check current product in date



Safely stored



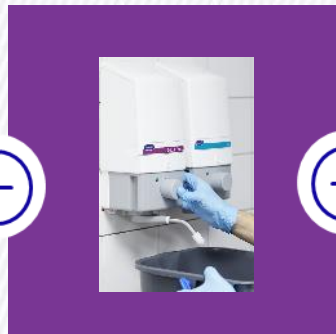
Bespoke cleaning cupboard away from food stuffs



Hand wash/sanitiser stations



Filled & readily available



Chemical equipment working



Filled & dosing at the correct level



IP outbreak products



For localised incidents & breakouts



Let's live!

Prepare for enhanced cleaning & disinfecting



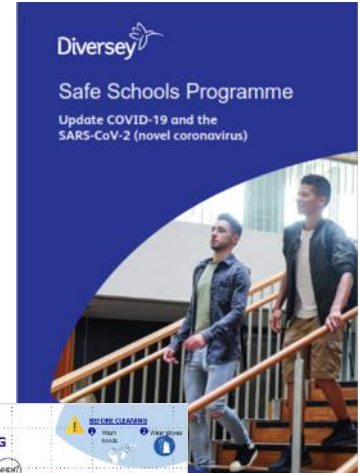
Prepare for Enhanced Disinfection Needs

We recommend a 2-step approach:

1. Best in class cleaning with day to day cleaning solutions
2. Followed by a disinfection of all high touch points with an effective sanitizing product like Oxivir Excel, Suma Bac D10 or TASKI Sani 4in1
3. Dispose of dirty cloths

Benefits:

- **Extra reassurance:** highly effective disinfection
- Keep the **high level of cleanliness and freshness**
- Maintain the **highest sustainable standards**





Example cleaning range & problem solvers

SUMA D1
HAND DISHWASH LIQUID

SUMA D2
ALL PURPOSE CLEANER

SUMA D3.5
DEGREASER

SUMA D5.2
DESCALER

SUMA D6
GLASS CLEANER

SUMA D7.1
STAINLESS STEEL

SUMA D9
OVEN & GRILL

SUMA DISHWASHING
DETERGENT & RINSE AID

It is important to have the correct products for the job to ensure:

- ✓ Equipment and furniture are not damaged
- ✓ Jobs are finished easily, quickly and safely
- ✓ You don't unwittingly cause food poisoning
- ✓ You don't cause any slips or trips
- ✓ You get the best visual results



Drains



Mould/Mildew



Floors

Use biocides safely. Always read the label and product information before use.

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Example disinfection range

SUMA STAR DES D1.55
HAND DISH WASH

SUMA BAC D10
DETERGENT DISINFECTANT

SUMA D4 TABLETS/D4.8
DETERGENT DISINFECTANT

OXIVIR EXCEL

SOFT CARE SENSISEPT H34
HAND SOAP/ 8A BACTISOAP

SOFT CARE MED H5/DES E
HAND DISINFECTANT

TASKI SANI 4 IN 1 PLUS
WASHROOMS CLEANER

With an array of disinfectants and sanitisers you can feel safe in the knowledge everyone is protected, every day.

- ✓ Surfaces, equipment
- ✓ Personal care
- ✓ Washrooms



Hand care

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Cleaning procedure tips

Whilst open

Always clean as frequently as your standard practice requires

Always ensure floors are free of debris, clean and dry

Always ensure that disinfectants are rinsed off surfaces to avoid a build up of product

Ensure that product dosing & dispensing equipment is functioning well

Frequently clean & disinfect touch points

Ensure that cleaning practices are clearly visible to customers & guests

For effective thermal disinfection ensure you dishwasher is working at the correct temperature

Ensure you use the right product for the job

Always check dosage and contact times on the product PIS example: EN14476 for Coronavirus

Always ensure you follow local disinfecting guidelines

Ensure cleaning stations are stocked and bottles and equipment kept clean



Deep cleaning procedure tips

Before re-opening & on top of general cleaning

 CLEAN & DISINFECT ALL AREAS INCL. TOUCH POINTS

 CLEAN THE FLOOR

 MAKE SURE STOCK IS ON SITE

 ENSURE PRODUCT IN DATE

 CLEAN TRIGGER BOTTLES

 CHECK DISHWASHER UP TO TEMP & EQUIPMENT WORKING

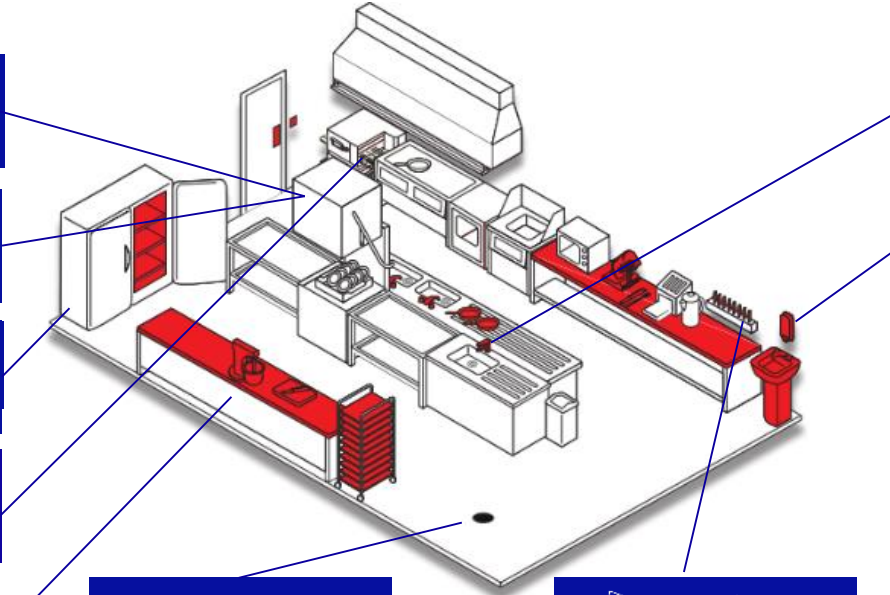
 DESCALE DISHWASHER & BAIN MARIES

 FRIDGES & FREEZERS CLEANED, DISINFECTED & UP TO TEMP.

 CLEAR COMBI OVENS THROUGH WITH WATER

 CHECK ALL EQUIPMENT WORKING & CLEAN

 CLEAN ALL BEVERAGE MACHINES



 CLEAR GREASE TRAPS & DRAINS

 CHECK FOR ODOURS

 CLEAN & DISINFECT CONDIMENT DISPENSERS

 TRAIN STAFF

 RUN ALL TAPS TO CLEAR PIPES

 CHECK DISPENSERS HAVE PRODUCT & WORK

 CLEAN OUT ICE MACHINES

 RECLEAN CUTLERY

 RE-CLEAN DUSTY CROCKERY & GLASSES

 RE CLEAN DUSTY POTS & PANS

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Automatic dishwashing procedure tips

Ensure switches, buttons, dispenser, arms and all touch points are disinfected regularly

Descalc, clean and disinfect all parts before use
Suma D10 – Suma D5.2*

Ensure staff are correctly trained on the use of the dishwasher

Wear gloves when pre rinsing and loading the dishwasher

Ensure wares are stacked in correct manner*

Ensure detergent and rinse aid are connected and dosed correctly

Always wear appropriate PPE when changing chemical*

Always allow full cycle to complete*

Always wash hands with soap thoroughly before unloading the dishwasher

Allow time for air drying before stacking*

Store and transport clean crockery in closed containers if possible

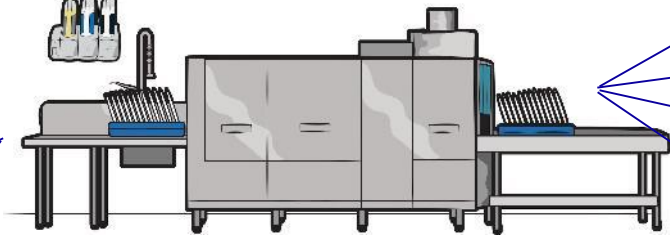
After emptying and cleaning ensure doors left open to prevent bacteria growth

Ensure correct washing temperature 60-65°C / keep monitoring

Ensure correct rinse temperature above 80°C / keep monitoring

Always ensure filters are kept clean and clear & change the wash water regularly*

Ensure spray arms are functioning correctly*



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If the machine is clean, working correctly, chemical dosed & flowing and at correct temperatures then this will be sufficient to remove SARS-CoV-2

*Refer to guides & brochures for more info



Reassure Staff: show that you care

Staff morale and commitment are of second-to-none importance in a successful reopening your facility

- ☑ **Reassure employees** and inform them of the risk assessment and corrective measures in place to follow, to ensure best-in-class risk management.
- ☑ **Enable employees** by providing them the PPEs, training, tools and guidelines they need.

Solutions:

- **Enhanced Operating Procedures** and **Wall charts**
- Enhanced **Hand Hygiene** and **Skin care** access and guidelines
- The right **PPE**





Training and application expertise

We help customers with cleaning procedures and staff training aids to use for initial new staff and on-going training. Training typically focuses on:

- Products being used safely and any related potential hazards
- How to use our dispensers and issues that impact cost control
- The best hygiene practices



Training can take the form of:

- Onsite, on-the-job training
- Online training with detailed, multi-lingual e-learning modules. Our e-learning platform simplifies training administration, taking cost out of your operation and enables consistent delivery across all employees.
- Strong application expertise to trouble shoot key areas in any operation.



Investing in your future

Training not only sets a consistent standard across your business it shows you hold equal value to both your customers and employees.

The more you invest in your team, the more you will get back.



Heightened awareness in personal hygiene

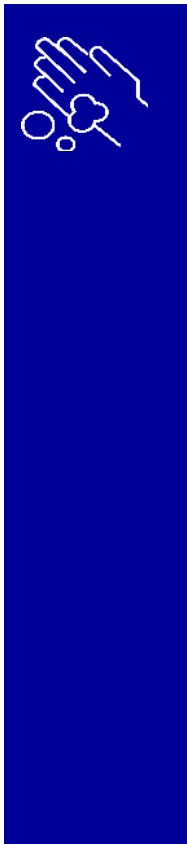


Hands are the main pathways of germ transmission, therefore regular **hand washing with liquid soap is one of the most vital things** you can do to help prevent and control the spread of pathogens.

Promotion and encouragement of hand washing is key: encourage frequent and thorough washing (at least 20 seconds, paying particular attention to removing soil from underneath fingernails.



Facilitate and encourage hand washing



Enable

Ensure that hand wash sinks are:

- accessible
- operational
- in adequate numbers
- clearly designated for hand washing only
- fully stocked with soap and disposable towels

Place sufficient hand disinfectants:

- Washroom exits
- canteen & halls
- near entrance

Train

Encourage thorough hand washing (at least 20 seconds) paying particular attention to removing soil from underneath fingernails

Remind

Post signs encouraging good hand hygiene practices





Re-train and remind

Good personal hygiene practices



Cover your nose and mouth when coughing or sneezing



Use a tissue and dispose of once used



Always perform hand hygiene after coughing, sneezing, or disposing of tissues



And keep in mind:

- Keep your hands away from your mouth, nose and eyes
- Avoid contact with individuals at risk or already visibly sick
- Perform hand hygiene immediately if you come in contact with blood or body fluids from another person
- Post reminder posters on good personal hygiene practices in visible places (digital version of these can be supplied by your sales representative)





When life is **clean,**
maintained
and hygienic

the world works as it should