

Due to COVID19, many facilities of all types have been closed or certainly reduced to a skeleton staff. Cleaning equipment has not been used or cleaned as frequently during this pandemic.

Recovery tanks that collect all of the dirt, debris and possible contaminants are lying stagnant most likely, producing foul odours and possibly growing bacteria, viruses, mould and mildew. This is a risk to the health and safety of custodians, employees and visitors of any facility.

### Post Coronavirus Protocol for Equipment

Cleaning equipment comes in contact with many surfaces throughout your facility, if it is cleaned after each shift, there is little worry, if it is not clean, there is a major possibility of cross contamination and health and safety issues due to spread of diseases and outbreaks.

### Lower the risk

What is the cleaning/ disinfecting protocol of equipment? Now is the time to introduce the proper protocol.

Types of equipment to include are auto scrubbers, walk behinds and ride on's, wet vacuums, sweeper, carpet extractors and even pressure washers.

The focus should be the recovery or collection tanks, anywhere the dirty water and solutions are collected. The bins of sweepers, the wheels of vacuums, extractors and pressure washers, even wet mop buckets. As a side note, vacuum filter bags should be changed more frequently or even switched out to HEPA filtration which will reduce the amount of airborne particulates spread in the air.

### Disinfecting Protocol to ensure proper cleaning and disinfection:

- 01 Use a registered disinfectant with the correct detergency (light, medium or heavy-duty cleaning)
- 02 Dilute it correctly as per the exact label directions
- 03 Pre clean all surfaces with the preferred disinfectant
- 04 Disinfect surface with your preferred disinfectant by holding the diluted disinfectant or RTU trigger bottle or sprayer 15-20 cm from the surface area until covered with disinfectant.
- 05 Respect and allow the proper dwell time as per the label directions
- 06 Rinse with potable water on food contact surfaces

