

Cleaning & Disinfecting: For Food Location (Auxiliary Enterprises) Employees at the University of Massachusetts relative to COVID-19 issues – Date: April 1, 2020

For Cleaning Non-Food Contact areas/items (Maintainers)

1. If items are dirty, greasy, or sticky, use hot soapy water first. Then,
2. CLEAN All areas with the Peroxide Multi-Surface Cleaner, by spraying, wetting the area, and wiping per usual cleaning.
3. CLEAN “High-Touch” or frequently touched items and surfaces periodically throughout your shift. Return to these same “High-Touch” surfaces to disinfect as directed below.

For Disinfecting Non-Food Contact areas/items and “High-Touch” areas/items (Maintainers)

4. Examples of “High-Touch” items are items or locations that are frequently touched: doors, door handles, railings, faucets, light switches, bathroom fixtures, equipment handles, etc.
5. DISINFECT previously cleaned hard surfaces with Peroxide Multi-Surface Cleaner by spraying it and keeping it **wet for three (3) minutes**. Do not wipe it. Let it Air Dry. If it air dries before the three minutes is up, spray it again. Disinfect all “High Touch” items/areas at least **4 times per day** per supervisor instructions.

For Cleaning and Sanitizing Food Contact areas/items in Food Prep areas (Food Handlers)

6. If items that are dirty, greasy, or sticky, use hot soapy water first. Then,
7. CLEAN all areas with the Peroxide Multi-Surface Cleaner, by spraying, wetting the area, rinsing, and wiping per usual cleaning.
8. SANITIZE by Spraying with Oasis 146 Quats and keep **wet for 1 minute**; do not wipe. Let Air Dry.

For Disinfecting Food Contact areas/items due to High-touch, or Incident (Food Handlers)

9. If there is a food contact item that needs to be disinfected, then DISINFECT it with Peroxide Multi-Surface Cleaner by spraying it and keeping it **wet for a minimum of three (3) minutes**. Let it Air Dry. If it air dries before the three minutes is up, spray it again. Let it Air Dry.
10. **After this disinfected (food contact) surface has dried, Rinse with potable water and then re-sanitize** by Spraying with Oasis 146 Quats and keep **wet for a minimum 1 minute**; do not wipe. Let Air Dry.

For Routine Requirements in a Food Establishment (All employees, where applicable)

- Test SANITIZER Oasis 146 every four hours. Target strength is 200 – 400ppm. Minimum strength shall be 200 ppm. Maintain test strip records. Minimum contact time is 1 minute. If using sanitizer buckets, replace sanitizer every 2 hours. Spray bottles for sanitizer application on food-contact surfaces are always recommended over the use of buckets and cloths. Always maintain a one-minute contact time and allow the sanitizer to air-dry.
- Check automatic high heat DISH MACHINES once per day. Use the “DishTemp” plate temperature-assimilating thermometer. Minimum plate temperature is required to be at 160 degrees Fahrenheit. Record the temperature daily.
- Use DISINFECTANT Peroxide Multi-surface Cleaner and Disinfectant, (see instructions for use and application above) pre-mixed from dispensers. Use Pre-labeled “Peroxide MSCD” bottles. Minimum contact time is 3 minutes.
- Wash hands properly with soap and warm water, scrub for 20 seconds, rinse. Dry hands completely with a paper towel before and after any task.
- Wear non-latex or nitrile gloves. Remove gloves with care, grab the glove by the wrist edge and slowly peel the glove off, allowing it to come off and become inside out. Throw it in the trash. Use eye protection such as a goggles, facemask or shield if working in areas that cause splashing back into or towards face.
- Avoid touching your eyes, nose or mouth. Do not touch anything that is not disinfected, including your cell phone. If you do, wash your hands, and put on a new pair of gloves.
- Maintain social distancing until further notice.

For more information, see the University website on COVID-19 at:

<https://www.umass.edu/coronavirus/>