

# Routine Cleaning/Disinfecting of Hard Surfaces in Public Spaces (For Auxiliary Enterprises Food Service Employees)

**Department:** Custodial/Auxiliary staff

**Location:** UMA Food Service Locations

**Product Name:** Ecolab Peroxide Multi-surface Cleaner and Disinfectant aka Peroxide MSCD, Ready to Use dispensers

**EPA Reg. Number:** 1677-238\*

**Contact time:** 3 minutes

**Last Revised:** April 3, 2020

**Dispenser:** The product is pre-mixed and Ready-to-Use from wall dispensers. Pre-labeled spray bottles shall be used.

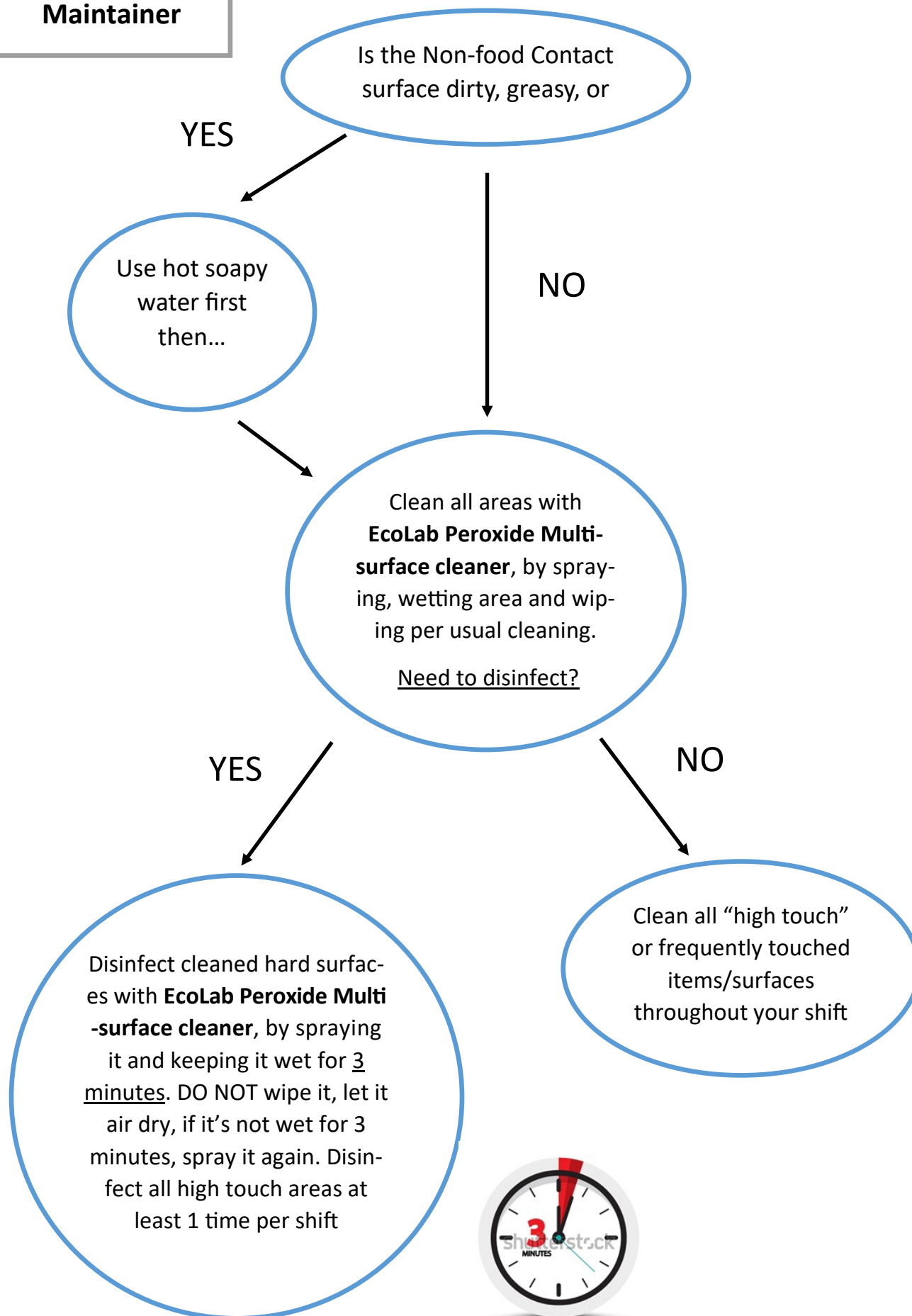
The cleaning and disinfecting processes are similar, with the main difference being contact time, or the time it takes to leave the chemical wet on surface in order to kill most of the pathogens. In these instructions, cleaning can be done with either hot soapy water or with the Peroxide MSCD at regular intervals throughout the day. Then, disinfecting is done with Peroxide MSCD at alternate intervals, but at least 4 times a day, keeping the surface wet for 3 minutes.

1. Clean All Surfaces:
  - a. Remove foreign material (e.g. dirt, grime) from objects. Item shall be clean to sight and touch.
  - b. Follow standard procedures with usual soapy water, or use Peroxide MSCD. For electronics spray onto cloth and wipe item, or use a specific wipe for electronic screens.
  - c. Frequency: One time 1x per hour or more for high traffic areas, as instructed by your facility supervisor.
2. Disinfect "High-Touch" Surfaces:
  - a. Effectively kill germs on surfaces after dirt/grime is removed by cleaning as above.
  - b. Surface must remain wet for the proper contact time, 3 minutes.
  - c. Contact time: 3 minutes
  - d. High-Touch Surface examples: doors, door handles, sinks, faucets, counter tops, bathroom stall doors/latches, toilets, entrance/exit door handles/push plates, paper towel dispensers, soap dispensers, handrails, chairs and tables, elevator buttons, mop handles, refrigerator handles, oven handles, display cases, etc.
  - e. Spray directly onto item, to ensure the contact time the surface may need to be re-sprayed.
  - f. Allow to air dry – do not wipe dry.
  - g. Frequency: 4x per day, or more for high traffic areas, as instructed by your facility supervisor.
3. For Food Contact Surfaces - Special Instructions for Food Handlers:
  - a. Clean and disinfect as above, #1 and #2. (If food location is going to be in use before fall 2020, continue to following steps).
  - b. Rinse: Use potable water
  - c. Sanitize Wash, rinse and sanitize with food contact surface Sanitizer Oasis 146 AFTER the disinfectant, (step #2 above) has been completed and allowed to air-dry.
4. Employee Safety – consult SDS and label (see product spec sheet below)
  - a. PPE – Wear nitrile or non-latex gloves when handling and applying this product; for difficult to reach places; wear a facemask and eye protection or face-shield in order to prevent potential splashing back towards face.
  - b. Wash hands thoroughly with soap and water (for 20 seconds) after handling and before eating or drinking.
  - c. Do not get in eyes on skin or on clothing. Wash affected area and seek medical help if in eyes.

- Product Spec Sheet <https://www.ecolab.com/offerings/all-purpose-cleaning/peroxide-multi-surface-cleaner-and-disinfectant>
- SDS for Concentrate <https://safetydata.ecolab.com/svc/GetPdf/?cntry=US&langid=en-US&sid=919267>
- EH&S website for cleaners and disinfectants <https://ehs.umass.edu/disinfectants-used-umass-amherst-are-epa-approved-sars-cov-2-covid-19-illness>
- PPE use and removal, <https://www.cdc.gov/HAI/pdfs/ppe/ppeposter148.pdf>

**Formulation:** \*If the concentrate needs to be mixed manually, the ratio is \*6 oz. Disinfectant/one gallon water

**Maintainer**



**Food Handler**

Is the surface dirty, greasy, or sticky?

YES

Use hot soapy water first then...

NO

Clean all areas with **Peroxide Multi surface cleaner**, by spraying, wetting area and wiping per usual cleaning. THEN, rinse, and spray **Oasis 146 Quat Sanitizer** and wet for 1 minute, let air dry.

Need to disinfect because it is a High-Touch Surface?

YES

NO

Disinfect cleaned food contact surfaces/items with **Peroxide Multi surface cleaner**, by spraying it and keeping it wet for 3 minutes. DO NOT wipe it, let it air dry, if it's not wet for 3 minutes, spray it again. THEN rinse, **re-sanitize** by spraying **Oasis 146 Quat Sanitizer** and wet for 1 minute, let air dry.

Continue to clean and sanitize area and items as necessary through out your shift

