

**Supervisor Instructions for Chemical Use for Cleaning and Disinfecting of Hard Surfaces
UMA Auxiliary Enterprises Food Establishments**

This information is to provide guidance on the cleaning and disinfecting of hard surfaces in response to the COVID-19 conditions. The information is frequently changing. Please follow product label information and always double check your product information against the newest and most current version of the EPA list of approved disinfectants, found here:

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

Name of Product: Ecolab Peroxide Multi-Surface Cleaner and Disinfectant, aka “Peroxide MSCD”

EPA No. (1677 - 238)

Application of the product shall be Spraying, or onto a wiping a cloth and wetting the surface. The product shall be dispensed as a Ready to Use (RTU) product into a properly labeled bottle. Only nitrile or non-latex gloves are required for routine cleaning and disinfecting of hard surfaces. Hard to reach areas or items can be wetted with a disposable cloth.

For Hard Surfaces, Non-porous “High-touch” surfaces:

- Supervisor will review routine cleaning vs. disinfecting of high-touch areas with the maintainer/worker.
- Map out the high-touch items, identify which areas/items must be cleaned AND disinfectd:

a.	Outside doors, door handles, push plates, railings	g.	Paper towel dispensers
b.	Inside doors and door handles, push plates	h.	Bathroom fixtures, handles
c.	Light switches	i.	Locker room fixtures
d.	Equipment handles	j.	Common counters, work areas, desks
e.	Sink faucets, hand-wash sinks	k.	Common public traffic areas
f.	Soap dispensers	l.	Water fountains

- Clean “High-touch” and other hard surfaces in public places every (1x) hour or more, with “Peroxide MSCD” or other detergent cleaner for a hot soapy water.
- Disinfect with “Peroxide MSCD” 4 times (4x) per day, or more frequently in high traffic/volume conditions.

Disinfecting requires spraying, keeping wet for 3 minutes and letting air dry.

- Use gloves for spraying onto easily reached routine locations.
- Use PPE with eye and mouth protection for worker safety, when applying in difficult to reach locations, (i.e. spraying overhead, etc.).
- Spray high-touch items and maintain wet, for a 3 minute, contact time. (**Lack of the appropriate contact time may result in the virus not being disinfectd/removed*).
- Let “wet” surfaces air dry. DO NOT wipe dry with anything.
- If using cloths (“pinkies”), discard them after soiled or 15 minutes of use.
- If this is a food-contact surface which requires disinfecting, disinfect following steps a-e (above), and next rinse with potable water, and sanitize with food sanitizer, Quats “Oasis 146” prior to food prep. *For closed sites, this step may occur upon return to business, as long as there has been no occupancy or use of the building/area. The disinfectant “Peroxide MSCD” is not for food contact surfaces prior to food use.
- Worker is to wash their hands for 20 seconds with hot soapy water after removing gloves.

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Order of cleaning processes based on area type:

- Non-Food Contact “High-Touch” areas shall use: Cleaning + Disinfecting
- Food-Contact areas shall use: Cleaning + Rinsing + Sanitizing
- Food-Contact “High-Touch” areas shall use: Cleaning + Disinfecting + Rinsing + Sanitizing

Definitions:

- **Cleaning** – removing dirt, grease, food particles to sight and touch;
- **Contact time**, or dwell time – the amount of time the chemical has to be in contact or “wet” in order to be effective against the pathogen (COVID-19 virus)
- **Concentration** – the strength of the chemical product
- **Dilution** – the chemical product after it has been mixed with the appropriate amount of water (Dispenser units provide Ready to Use, (RTU), product which does not need dilution)
- **Disinfecting** – for all locations, including food service, removing pathogens to a ‘hospital clean’ effective level of 99.99% per product information.
- **Dispenser unit** – Dispensers are located in Auxiliary Enterprises food establishment locations with the “Peroxide MSCD”, which is “Ready to Use,” RTU, meaning no mixing or dilution is required.
- **Employee Safety** – recommended use of Full PPE during different operations, if there is chance that the product might splash or drip into the worker’s face. Otherwise, routine spraying and wetting of the product only requires the wearing of gloves.
- **High-Touch items** – frequently touched items by various people throughout the day, i.e. door handles, handrails, light switches, bathroom fixtures, etc.
- **Pathogen** – a bacterium, virus, or other microorganism that can cause disease
- **PPE** – Personal Protective Equipment, use gloves (nitrile or non-latex) for routine cleaning and disinfecting. Eye and mouth protection is recommended if there is chance that the product might splash or drip into the worker’s face.
- **RTU** – Ready to Use, these chemicals do not need to be mixed with water or diluted
- **Sanitizing** (for food service), removing pathogens on food-contact surface, to a safe level after cleaning;
- **Social Distancing** – the recommendation to stay at least 6 feet apart from any other person during a communicable disease event, like the Coronavirus pandemic (COVID-19)

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Types of cleaning tasks:

- **Routine Cleaning** – basic cleaning of routine locations
- **Routine Disinfecting** – basic disinfecting of “High-touch locations”, letting the surface stay wet for the 3-minute contact time.
- **Food Contact Disinfecting** – If a food contact surface has been contaminated by someone coughing, sneezing, (other bodily fluid event occurring) on it.
- **Food Contact Sanitizing** – For routine sanitizing every four hours, or If a food contact surface is a disinfected, then after it is dried, then rinse with potable water and sanitize with sanitizer, Quats “Oasis 146,” on the surface for food preparation.
- **Incident Cleaning/Disinfecting** – Cleaning and disinfecting of a location where a person has been who is exhibiting symptoms of an illness. For bodily fluids clean-up, cordon off the area for 25 feet and use the bodily fluids clean-up policy. Employee conducting the cleaning shall wear the necessary full PPE.
- **COVID-19 Cleaning** - For clean-up following the occupation by a person who is confirmed positive for COVID-19, the University will follow the Enhanced Cleaning And Disinfection Protocol of a Confirmed Case and work closely with EH&S and UHS.

Product Formulation:

In the event that pre-mixed product _“Peroxide MSCD”_ is not available or the dispensers are not working, then follow these mixing instructions:

- Mix __6__ oz. with __1__ gallon of water as prescribed by EPA and EH&S pictorial sheet, see websites below:

References:

- <https://ehs.umass.edu/disinfectants-used-umass-amherst-are-epa-approved-sars-cov-2-covid-19-illness>
- <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>