



US Hospitality, Food Service, and Retail Response Guidance for facilities that had individuals with suspected or confirmed COVID-19 cases

Below is a compilation of considerations and guidance from the US Centers for Disease Control and Prevention (CDC), US Food and Drug Administration (FDA), US Environmental Protection Agency (EPA), Occupational Safety and Health Administration (OSHA), and Diversey for US based Hospitality, Food Service, and Retail businesses and employers as it relates to the COVID-19 outbreak. Interim recommendations for US community facilities with suspected/confirmed COVID-19 can be found at [1].

Actions immediately after notification

- If possible, close off the area(s) used by the individual with COVID-19 as long as possible before cleaning and disinfection. The virus that causes COVID-19 only lives for a limited time on surfaces (up to 4-5 days). This delay will allow the virus to inactivate on its own and will help keep the people doing the disinfection process safe.
 - If possible, wait at least 24 hrs before initiating the disinfection process.
- If possible, open outside windows and/or increase HVAC output to increase air exchange with outside air.

All areas used by the ill persons should be cleaned and disinfected with special attention to the frequently touched surfaces such as light switches, doorknobs, keyboards, equipment screens and controls, etc.

Personal Protective Equipment (PPE) for workers cleaning and disinfecting under these conditions

- Gloves compatible with cleaning chemicals
- Disposable or launderable gowns, coats, or smocks with sleeves
 - Any additional PPE required for the chemicals being used to clean and disinfect
- Consult the SDS for the chemical to be sure that the proper PPE to handle the chemical is being used. This is particularly important if a concentrated chemical is being diluted by hand rather than through a closed loop dispensing system.

Disinfection process for hard non-food contact surfaces

If surfaces are visibly dirty, wash with degreaser or detergent cleaner

1. If surfaces are visibly dirty, wash with degreaser or detergent cleaner. Otherwise, start at step 3.
2. Rinse with potable water
3. Apply disinfectant. Note: disinfectant must remain wet for the entire contact time. Check the product as contact times differ per product. It may be necessary to re-apply the disinfectant, especially for longer contact times. Common contact times are 1, 5, and 10 mins.



Disinfection process for food contact surfaces

Not all food contact surfaces need to be disinfected. Identify those surfaces used or likely used by the suspected/confirmed COVID-19 employee for disinfection. Process for disinfection of these surfaces:

1. Pre-clean to remove gross soil, if needed, otherwise, start at step 4.
2. Wash with degreaser or detergent cleaner
3. Rinse with potable water
4. Apply disinfectant. Note: disinfectant must remain wet for the entire contact time. Check the product as contact times differ per product. It may be necessary to re-apply the disinfectant, especially for longer contact times. Common contact times are 1, 5, and 10 mins.
5. Rinse with potable water
6. Apply sanitizer
7. Allow surface to drain and air dry.

Disinfection of launderable soft surfaces

Lauderable items, e.g. linens, towels, should be washed at the highest temperature available for those items according manufacturer's instructions. Handling guidance is below:

- Avoid shaking linen to minimize dispersing virus through the air.
- Dirty linen that has been in contact with people positive for COVID-19 can be laundered with other linen.
- Clean and disinfect hampers or other linen containers as described above.
- Cleaning staff should wash hands often while cleaning.
- Staff should wash their hands after removing their gloves and especially after they are done cleaning the areas where the infected individual had been.

Decontamination of soft, porous, non-launderable surfaces (carpet, furniture, coats etc.)

Contamination of soft, porous surfaces due to viruses must be controlled with a disinfectant. However, there are no EPA-registered disinfectants approved for disinfecting soft, porous surfaces. Currently, the EPA only allows soft surface sanitizing claims against vegetative bacteria. Below are recommendations from OSHA when dealing with viral contamination related human norovirus, a tougher viral to inactivate compared to SARS-CoV-2 [2].

1. Remove gross soils, if needed, otherwise start at step 3.
2. Clean using appropriate carpet or furniture cleaners.
3. Surfaces should be heated to 70°C (145° F) 5 minutes or at 100°C (212°F) for 1 min. Hot water extraction or steam cleaning are common tools used to achieve these temperatures for non-launderable items.

If high temperature treatment is not an option, consider storing smaller objects for 2 weeks until the risk of virus viability has passed.



The EPA released a revised list of EPA-registered disinfectants efficacious against SARS-CoV-2 on March 13, 2020. These include 42 new Diversey SKUs. Those products can be found here: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

The EPA still encourage use of products with an emerging viral pathogen claim. However, if those are not available or backordered, other products with a human coronavirus claim can be used in an emerging viral pathogen claim product's absence.

Please note not all of our products are easily found on EPA's list N. Ask your account manager for Diversey's list of all SKUs available from EPA's List N.

References:

1. US Centers for Disease Control Environmental Cleaning and Disinfection Recommendations. <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html>
2. OSHA Fact sheet: noroviruses <https://www.osha.gov/Publications/norovirus-factsheet.html>