

Cleaning Guidance for Dining Services in Response to COVID-19

Revised: March 19, 2022

PURPOSE

This guidance provides recommendations on cleaning and disinfecting Dining Services areas. It is aimed at limiting transmission of COVID-19 in key environments. These recommendations will be updated as additional information becomes available.

DEFINITIONS:

- **Cleaning** refers to the removal of dirt and impurities, including viruses, from surfaces. Cleaning alone does not kill viruses. By removing the viruses, it decreases their presence and reduces the risk of spreading infection.
- **Disinfecting** works by using chemicals, such as EPA-registered disinfectants, to kill viruses on surfaces. This process does not necessarily clean dirt off the surface but kills viruses that are present on the surface.
- **Contact Time** is the time a disinfectant is in direct contact with the surface or item to be disinfected. For surface disinfection, this time starts when the disinfectant is applied to the surface and left on the surface for the required contact time. Disinfectants have varying amounts of contact time.
- **Quarantine or Isolation Spaces** refers to areas in Student Housing identified as quarantine/isolation spaces.

GENERAL RECOMMENDATIONS

The following recommendations apply to all spaces across Dining Services:

When delivering food to isolation or quarantine spaces, **EH&S strongly discourages employees from entering any quarantine/isolation rooms if/when it is occupied.** Food deliveries should be transported in disposable containers and left outside the resident's room. Knock on the door to signal the resident that their food has arrived. The individual delivering the food should immediately leave after knocking.

If dining services employees are ill or not feeling well, they should not come into work and notify their supervisor immediately.

Cleaning and disinfecting dining spaces:

Prior to the start of cleaning, employees should put on the following PPE:

- Slip resistant shoes
- Safety glasses or goggles (if applicable)
- Disposable gloves appropriate for the cleaner and disinfectant being used
- Face coverings (avoid touching face) (strongly recommended for indoor spaces)
- Disposable aprons (if applicable based on task)

Cleaning

EH&S recommends that employees follow normal cleaning procedures **AND** follow the manufacturer's instructions for all cleaning and disinfection products to ensure safe and effective use of the product. The label will include safety information and application instructions. Many products recommend keeping the surface wet with a disinfectant for a certain period (see "contact time" on the product label).

- Check the product label to see what PPE (such as gloves, glasses, or goggles) is required based on potential hazards.
- Ensure adequate ventilation (for example, open windows).
- Use only the amount recommended on the label.
- If diluting with water is indicated for use, use water at room temperature (unless stated otherwise on the label).
- Label diluted cleaning or disinfectant solutions.

Frequently touched surfaces should be cleaned at least once a day and as needed. Frequently touched surfaces include:

- | | | |
|------------------|--------------------|---------------------------------|
| - Tables | - Cashier stations | - Refrigerators/freezer handles |
| - Doorknobs | - Phones | - Breakrooms |
| - Light switches | - Keyboards | - Drinking fountains |
| - Countertops | - Toilets | |
| - Handles | - Faucets/sinks | |

Cleaning frequencies for all other low commonly used surfaces such as high windows, hard-to-reach places, etc. may stay the same/increase/decrease under the discretion of Dining Services supervisors and managers as long as these changes do not place customers or employees at risk of potential exposure.

Disinfecting

Dining Services employees should follow normal disinfecting procedures and disinfect **frequently touched surfaces** at least once a day, and as needed. Commonly touched surfaces include those areas as listed above.

EH&S recommends disinfecting towels and cleaning equipment after each use using EPA-approved disinfectants for use against COVID-19:

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

Laundering

Dining Services uniforms should be laundered after every shift, under normal operations.

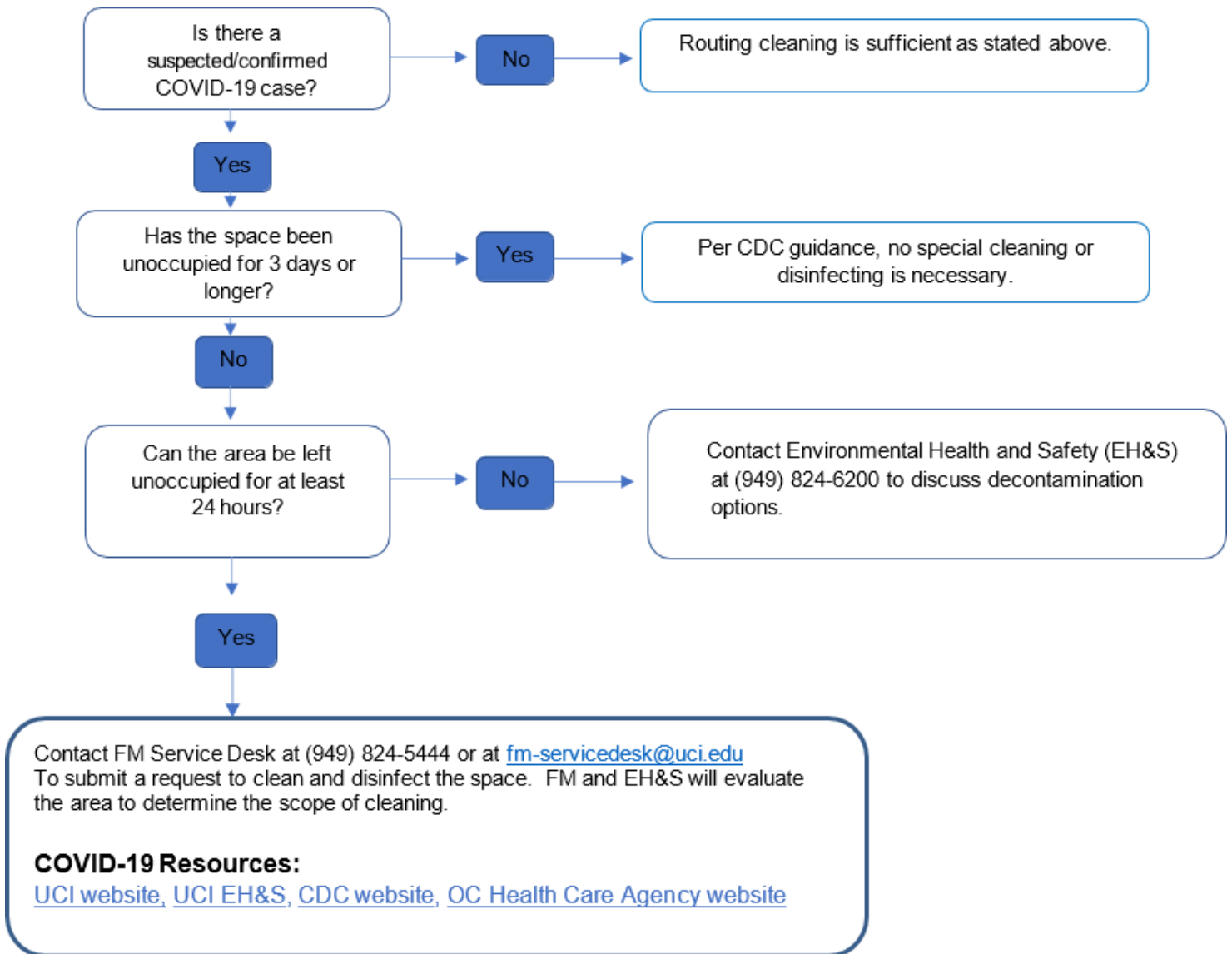
Trash Removal

Employees should follow normal trash disposal procedures.

Immediately after completing cleaning and disinfecting, employees should:

1. Sanitize and disinfect towels (or dispose of them) and equipment after use.
2. Remove PPE and place disposable PPE in trash bag after leaving space.
3. Trash bag can be disposed of in regular trash.
4. Immediately wash hands with soap and water for 20 seconds or use alcohol-based hand sanitizer that contains at least 60% alcohol.

Follow the flowchart to request COVID-19 disinfection and cleaning:



UCI EMPLOYEE REQUIREMENTS

Employees working in these spaces should have relevant experience in performing the job. Supervisors should provide experienced employees to assist new employees or work with the supervisor prior to starting job duties.

The following safety training is required for these employees. Contact EH&S for assistance.

- Safety Fundamentals training – available online at UC Learning Center
- Hazardous Communication training – available online at UC Learning Center
- Aerosol Transmissible Diseases (ATD) training* – available online at UC Learning Center

*Aerosol Transmissible Diseases (ATD) training is only required for employees cleaning and disinfecting areas where a person or employee with suspected/confirmed COVID-19 visited or used the space.

Areas Visited by Person(s) with Suspected/Confirmed COVID-19

If there has been a sick person or someone who tested positive for COVID-19 in dining facilities within the last 24 hours, spaces should be cleaned and disinfected:

- Close off and barricade the space
- Open outside doors and windows and use ventilating fans to increase air circulation in the area.
- Wait 24 hours or as long as it is practical before beginning cleaning and disinfection.

If it has been more than 3 days since the person with suspected/confirmed COVID-19 visited the space, additional disinfection is not necessary: [Cleaning and Disinfecting Your Facility | CDC](#)

Before cleaning and disinfecting

- Close off areas used by the person who is sick and do not use those areas until after cleaning and disinfecting.
- Wait as long as possible (at least several hours) before you clean and disinfect.

While cleaning and disinfecting

- Use products from EPA List N according to the instructions on the product label.
- [Wear a mask](#) (strongly recommended for indoor spaces) and [gloves](#) while cleaning and disinfecting.
- Focus on the immediate areas occupied by the person who is sick or diagnosed with COVID-19.
- [Vacuum the space if needed](#). Use a vacuum equipped with high-efficiency particulate air (HEPA) filter and bags, if available.
- Ensure safe and correct use and storage of cleaning and disinfectant products, including storing such products securely and using PPE needed for the cleaning and disinfection products.

If less than 24 hours have passed since the person who is sick or diagnosed with COVID-19 has been in the space, clean and disinfect the space.

If more than 24 hours have passed since the person who is sick or diagnosed with COVID-19 has been in the space, cleaning is enough.

If more than 3 days have passed since the person who is sick or diagnosed with COVID-19 has been in the space, no additional cleaning (beyond regular cleaning practices) is needed.

In addition to the procedures listed above, employees should follow the [Centers for Disease Control](#) guidelines for disinfecting surfaces:

When disinfecting **hard (non-porous)** surfaces, employees should:

1. Wear required PPE as noted in Appendix A
2. Allow proper ventilation during and after application of disinfectant
3. Check if surfaces are dirty. If dirt is present, clean with a mix of soap and water. Wipe the surface then proceed cleaning with disinfectant for the required contact time. Follow manufacturer's instructions. The surface should be visibly wet for the duration of the contact time. Wiping the product prematurely from the treated surface will reduce the product's effectiveness.
4. If the surface is not dirty, proceed with disinfectant for the required contact time. Follow manufacturer's instructions.
5. Wipe down surfaces.
6. If wiping down surfaces such as toilets, bathroom stalls, or sinks, employees may use a disposable mop to wipe surfaces and increase the distance between themselves and surfaces.

When disinfecting **electronics** such as tablets and remote controls, employees should:

1. Remove visible contamination if present.
2. Follow the manufacturer's instructions for all cleaning and disinfection products.
3. If no manufacturer guidance is available, use alcohol-based wipes with at least 70% alcohol. When not available spray disinfectant on paper towel and wipe down surface.
4. Dry surfaces thoroughly to avoid pooling of liquids.

EH&S recommends that only employees **who are experienced and have taken the required safety training to clean these spaces** be allowed to proceed with the aforementioned listed requirements and procedures.

Appendix A | Personal Protective Equipment (PPE) and Safety Training

The table below summarizes the required Personal Protective Equipment (PPE) and safety training courses Dining Services employees must complete before initiating any cleaning job tasks. Contact times for common cleaning agents used in Dining Services are provided in the first column of the table.

PPE and Training Requirements for Regular Cleaning and Disinfecting Activities

Procedure	Disposable Nitrile Glove	Slip Resistant Shoes/Cover	Safety Glasses	Chemical Splash Goggles	Safety Fundamentals	Hazardous Communication
	PPE				Relevant Training	
Cleaning* with the Following Products:						
Prominence Floor Cleaner	X	X		R	X	X
Glance (Glass and Multi surface)	X	X		R	X	X
Suma Break-UP SC (Degreaser)	X	X		R	X	X
Suma Select (Dish Machine Detergent)	X	X		R	X	X
Suma Nova (Dish Machine Sanitizer)	X	X		R	X	X
Suma Pan Clean (Pot's Dish Machine Detergent)	X	X		R	X	X
Diverpack – OP (Conveyor Dish machine detergent)	X	X		R	X	X
Cleaning and Disinfecting with the Following Products:						
J-512 Sanitizer (contact time: 10 minutes)	X	X		R	X	X
Oxivir Tb (contact time: 1 minute)	X	X		R	X	X
Oxivir Wipes (contact time: 1 minute)	X	X		R	X	X
Other Cleaning Duties (vacuuming, sweeping, dusting, etc.)	X	X	R		X	X
Trash Disposal	X	X	R		X	X

Legend:
 X = Required
 R = Recommended But Not Required

*These products are designed to clean and wash (not disinfectant), therefore contact times do not apply.

Please Note: Cleaning products listed are EPA-approved disinfectants for use against COVID-19 (<https://www.epa.gov/pesticideregistration/list-ndisinfektants-use-against-sars-cov-2>). To find a product on EPA's List N, enter the first two sets of the chemical's EPA registration number found on the Safety Data Sheet (SDS) or specification sheet into the search bar above the first column of List N. The number will generate the product and/or its equivalent if it is an EPA approved disinfectants for use against SARS-CoV-2.

For example, if EPA Reg. No. 12345-12 is on List N, you can buy EPA Reg. No. 12345-12-2567 and have confidence that you're using an equivalent product. You can find this number by looking for the EPA Reg. No. on the product label.

If you are unable to find a product on the list, look at a different product's label to confirm it has an EPA registration number and that human coronavirus is listed as a target pathogen.

Additional PPE and Training Requirements for Cleaning and Disinfecting Areas Visited by a Suspected/Positive COVID-19 Case

Legend:
 X = Required
 R = Recommended But Not Required

Procedure	Disposable Nitrile Glove	Slip Resistant Shoes/Cover	Safety Glasses	Chemical Splash Goggles	Splash Resistant Goggles	Safety Fundamentals	Hazardous Communication	Aerosol Transmissible Diseases (ATD)
	PPE					Relevant Training		
Cleaning and Disinfecting with the Following Products:								
Diversey J-512 Sanitizer	X	X		R	R	X	X	X
Oxivir Tb (contact time: 1 minute)	X	X		R	R	X	X	X
Oxivir Wipes (contact time: 1 minute)	X	X		R	R	X	X	X
Other Cleaning Duties (vacuuming, sweeping, dusting, etc.)	X	X	R			X	X	X
Trash Disposal	X	X	R			X	X	X

*Required and recommended PPE in the charts above only apply to **diluted** cleaning products. For PPE requirements for undiluted products, please refer to the **Undiluted Products** section below.

UNDILUTED PRODUCTS

When refilling dilution stations or handling undiluted products, employees may be exposed to corrosive, concentrated chemicals. To reduce risk of chemical burn injuries, ensure employees use the **required** PPE for each **UNDILUTED** product as stated in the SDS for the following chemicals:

Undiluted Product	PPE			
	Chemical Splash Goggles	Chemical Resistant Gloves (Non-Disposable)	Slip Resistant Shoes	If available, non-absorbent apron* Chemical Resistant Apron (preferred) Disposable Apron (if available)
Prominence Floor Cleaner	X	X	X	
Glance (Glass and Multi-Surface)	X	X	X	X
Suma Break UP SC (Degreaser)	X	X	X	X
Suma Select (Dish Machine Detergent)	X	X	X	
Suma Nova (Dish Machine Sanitizer)	X	X	X	X
Diverpak – OP (Conveyor Dish Machine Detergent)	X	X	X	X
J-512 Sanitizer	X	X	X	X

*If cleaning product splashes onto disposable apron, immediately remove apron and treat affected area like an exposure. If using a disposable apron, immediately dispose after chemical splash and do not reuse. A disposable apron is recommended when there is a potential of chemical splash and may decrease the chance of dermal exposure.

For skin and eye exposures, ensure employee washes/flushes affected area for at least 15 minutes.

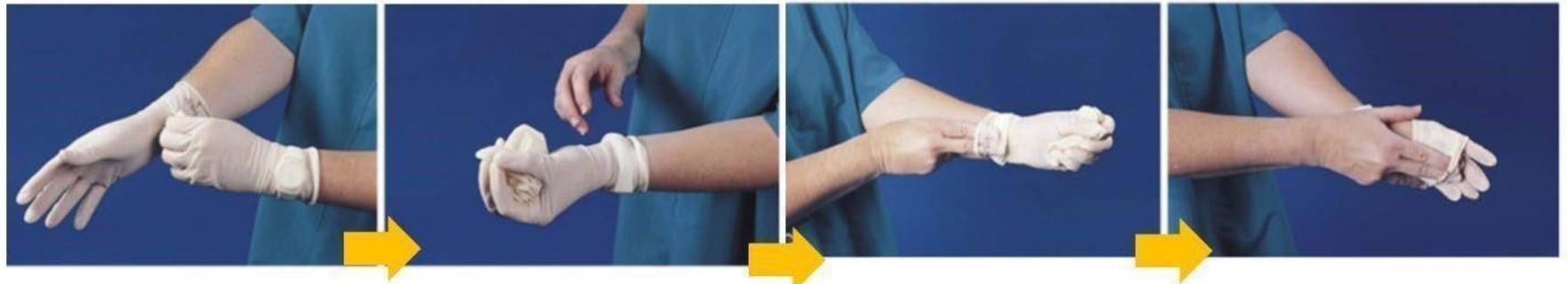
Putting on and removing disposable gloves:

When putting gloves on, employees should:

1. Check for holes
2. Put on gloves
3. Move hand around

When removing gloves, employees should:

1. Pinch glove and roll it down until the glove is completely off in a ball in the palm of the other hand.
2. Then slide a finger(s) down and inside the glove on the other hand and pull it off until it's balled around the first glove.
3. Throw away immediately and wash hands with soap and water for 20 seconds.



Appendix B | Sanitation Protocol

The Sanitation Protocol should be filled out by the Dining Services facility manager. The protocol should be revised if any processes and/or procedures have been changed. Please share this document with all employees and have it available at each public entrance into the facility.

Sanitation Protocol

Business Name:

Facility Address:

Businesses must implement all applicable measures listed below, and be prepared to explain why any measure that is not implemented is inapplicable to the business. These measures may be updated according to regulatory standards.

SIGNAGE:

- Signage at each public entrance of the facility to inform all employees and customers that they should:

Avoid entering the facility if they have a cough or fever; maintain a minimum six-foot distance from one another if individuals are unvaccinated when eating or drinking; sneeze and cough into a cloth or tissue or, if not available, into one's elbow; and not shake hands or engage in any unnecessary physical contact.

- Signage posting that all unvaccinated individuals must wear a face covering at each public entrance to the facility.

Measures to Protect Employee Health (check all that apply to the facility):

- All employees have been told not to come to work if sick.
- Symptom checks are being conducted before employees may enter the work space.
- Break rooms, bathrooms, and other common areas are being disinfected frequently, on the following schedule:
 - Break rooms:
 - Bathrooms:
 - Other:
- Disinfectant and related supplies are available to all employees at the following location(s):

- If present, ensure stations dispensing hand sanitizer effective against COVID-19 are stocked.
- Soap and water are available to all employees at the following location(s):
- Ensure protocol has been communicated to employees.
- Optional — Describe other measures:

MEASURES TO PREVENT UNNECESSARY CONTACT (CHECK ALL THAT APPLY TO THE FACILITY):

- Preventing people from self-serving any items that are food-related.
- Lids for cups and food-bar type items are provided by staff; not to customers to grab.
- Bulk-item food bins are not available for customer self-service use.
- Not permitting customers to bring their own bags, mugs, or other reusable items from home.
- Providing for contactless payment systems or, if not feasible, sanitizing payment systems regularly.

Describe:

- Optional— Describe other measures:

MEASURES TO INCREASE SANITIZATION (CHECK ALL THAT APPLY TO THE FACILITY):

- Disinfecting wipes that are effective against COVID-19 are available to disinfect all high contact surfaces frequently by employee(s) assigned to this task.
- Hand sanitizer station, soap and water, or effective disinfectant is available to the public at or near the entrance of the facility, at checkout counters, and anywhere else inside the store or immediately outside where people have direct interactions.
- Disinfecting all payment portals, pens, and styluses after each use.

- Optional — Describe other measures:

* Any additional measures not included here should be listed on separate pages, which the business should attach to this document.

You may contact the following person with any questions or comments about this protocol:

Name:

[MANAGER]

Phone:

Appendix C | Additional Resources

UCI is closely monitoring the COVID-19 situation and associated communications from the county, state and federal authorities. We will continue to provide updates through this website and email communications, and take steps to ensure the health and safety of our community. To view updates, please visit <https://uci.edu/coronavirus/>.

EH&S recommends posting UCI resources regarding COVID-19 in easily accessible areas for employees.

To view specific guidance regarding the various EH&S COVID-19, employees may also visit <https://www.ehs.uci.edu/PublicHealth/covid-19/> for more details.