ENVIRONMENTAL CLEANING AND DISINFECTION RECOMMENDATIONS FOR SURFACES CUSTOMER TOUCH POINTS

There is much to learn about the novel coronavirus that causes coronavirus disease 2019 (COVID-19). Based on the latest information from the CDC and WHO, COVID-19 is spread from person-to-person most frequently among close contact (within about 6 feet). This type of transmission occurs via respiratory droplets. Cleaning of visibly dirty surfaces followed by disinfection is a best practice measure for prevention of COVID-19 and other viral respiratory illnesses in the workplace.

In addition to your regular cleaning we recommend that you follow the additional disinfecting steps outlined below:

REGULAR CLEANING AT SITES:

Continue to clean all food service areas and equipment, as usual, according to the Store Systems Manual (if BP Direct) or according to your customary practices (if Jobber).

DISINFECTING SURFACES AND CUSTOMER TOUCH POINTS (2 OPTIONS):

1. Disposable disinfectant wipes are recommended for surfaces that are high customer touch points. (Clorox and Lysol Disinfection wipes are EPA approved and safe for use on all customer touch points.)
2. If disinfecting wipes are not available, sites may mix household bleach (with no additives/scents) for use as a disinfectant for surfaces and customer touchpoints ONLY.

DO NOT MIX BLEACH WITH ANY OTHER CLEANING CHEMICAL, INCLUDING QUATERNARY AMMONIA. Combining bleach with other chemicals can produce dangerous toxic gas. Refer to the Safety Data Sheet (SDS) for the bleach you are using for more information. SDS can be found on the internet.

RECOMMENDATIONS ON HOW TO PREPARE A DISINFECTION BLEACH SOLUTION (Use unscented household bleach):

1. 1/3rd cup of bleach per gallon of water or 4 teaspoons bleach per quart of water.
   o To avoid splashing bleach into eyes, always pour bleach into water, not water into bleach.
2. Place mixed solution in a clean spray bottle or a clean red sani bucket.
3. Spray bottle: spray solution on a surface, wipe off excess after one minute, air dry. Sani bucket, place clean towel in solution, wipe solution on surfaces and let sit for at least one minute, remove excess solution, air dry.
   o To avoid chemical contamination do not overspray onto open food/packaging.
   o Label all containers containing a bleach solution as “bleach solution”.
• **DO NOT MIX BLEACH WITH QUATERNARY AMMONIA OR OTHER CLEANING PRODUCTS**
  
  o A bleach and water solution should be mixed daily to preserve its strength.
  o Leave the solution on the surface for a minimum of one minute, air dry.
  o Cleaning must be done prior to disinfecting.
  o Label all containers containing a bleach solution as “bleach solution”.
  o Use care with electronics to avoid electric shock.
  o Use this solution in well-ventilated areas.
  o Read package label for additional warnings prior to use.

**PPE:**

• **Personal Protective Equipment (PPE).** See the Safety Data Sheet for specific requirements for PPE when handling bleach. Minimum PPE includes protective eyewear and gloves.
  
  • Cleaning staff must wear disposable gloves for all tasks in the disinfection process. Gloves should be removed carefully to avoid contamination of the wearer and the surrounding area. Be sure to wash hands after removing gloves.
  
  • Eye protection MUST BE WORN when handling or mixing disinfectant solution.
  
  • Follow the manufacturer’s instructions for all cleaning and disinfection products.

**RECOMMENDED EMERGENCY PROCEDURES FOR BLEACH USE**

• Follow instructions on the warning label on the container which includes information on what to do if there is an accidental exposure.
• Keep SDS on file at site for all chemicals including BLEACH.

**RECOMMENDATIONS ON SURFACES TO CLEAN AND DISINFECT INCLUDE, BUT ARE NOT LIMITED TO:**

Fountain nozzles, touch screens, coffee handles, coffee condiment bar area, produce condiment bar area, lids, tongs, condiment squeeze bottles, bakery case doors, shelves, site entry doors, handles, cooler/freezer doors, handles, register area, debit/atm pads, lotto machines, restroom surfaces and floors, light switches, door knobs handles, registers, cash deposit machines, employee lockers, break area, office, pump handles, card acceptors and sanitizer dispenser.
Additional information about the COVID-19 virus is available at:

Centers for Disease Control and Prevention (CDC)

World Health Organization
https://www.who.int/health-topics/coronavirus

Coronavirus Guidelines for Disinfection
https://content.govdelivery.com/attachments/CASANBE/2020/03/12/file_attachments/1399655/Coronavirus%202019-%20Guidelines%20for%20Disinfection_.pdf