

STAYING HEALTHY DURING THE COVID-19 PANDEMIC





ABOUT THIS GUIDANCE

Dated 04/15/20: The novel coronavirus is an emerging pathogen and the situation is constantly evolving. This guidance references Centers for Disease Control and Prevention (CDC) and World Health Organization (WHO) guidelines and is supplemented with Ecolab expertise. For the most up-to-date information, please refer to [CDC](#), [WHO](#) or your local health authority.

Contact your Ecolab representative for additional questions on products or procedures.

ADDITIONAL INFORMATION:

- [CDC: Interim Guidance for Business and Employers](#)
- [CDC: Guidance for Cleaning and Disinfection](#)
- [CDC: Prevention in Communities, schools, healthcare settings and businesses](#)
- [FDA: Food Safety and the Coronavirus Disease 2019 \(COVID-19\)](#)
- [EFSA: Coronavirus: no evidence that food is a source or transmission route](#)

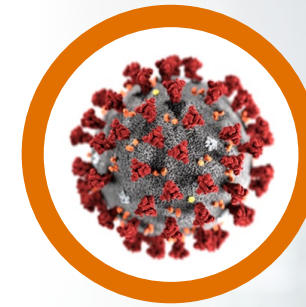
TODAY'S PRESENTER



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WHAT WE KNOW ABOUT CORONAVIRUS (COVID-19)



- **COVID-19** is a respiratory disease of international public health concern caused by a “novel coronavirus” not previously seen.
- The virus causes fever and respiratory symptoms.
- To date, the virus has infected tens of thousands of people, with hundreds of reported deaths.
 - Access case counts here: [Global Map of Confirmed Cases](#)
- Public health authorities are actively investigating this outbreak, and **the situation is evolving**.
 - Please follow local public health authority and World Health Organization guidance for the most up-to-date information.

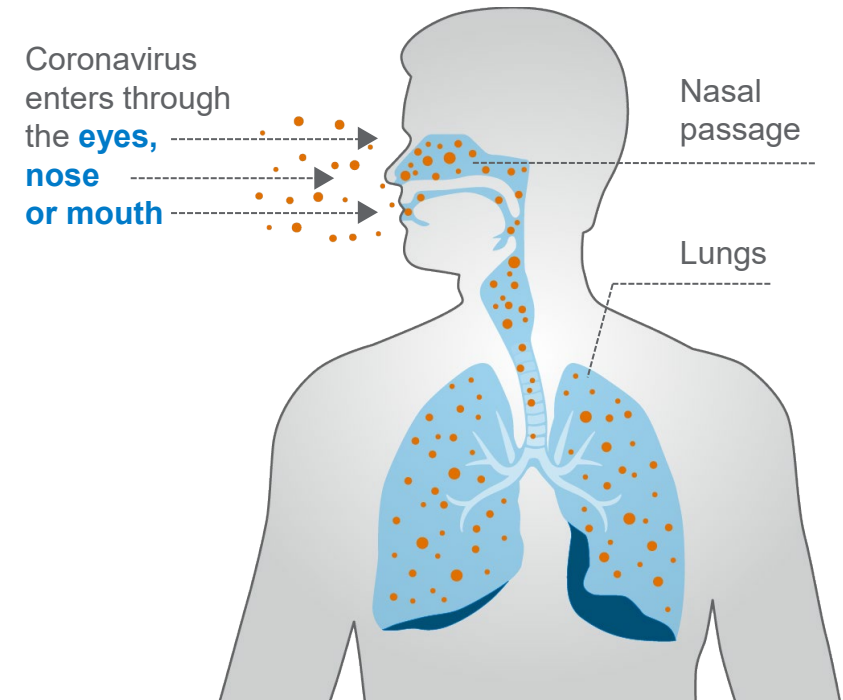


HOW DOES CORONAVIRUS SPREAD?

It depends on the particular coronavirus.

Human coronaviruses **may spread by respiratory droplets from an infected person to others through:**

- **The air** by coughing and sneezing
- **Close personal contact**, such as touching or shaking hands
- **Touching** an object or surface with the virus on it, then touching your mouth, nose or eyes before washing your hands



Transmission from person to person is occurring with **COVID-19**. Surveillance continues.

WHAT ABOUT FOOD SAFETY?

Standard food safety practices are encouraged, beginning with avoiding direct, unprotected contact with live animals and surfaces in contact with live animals.

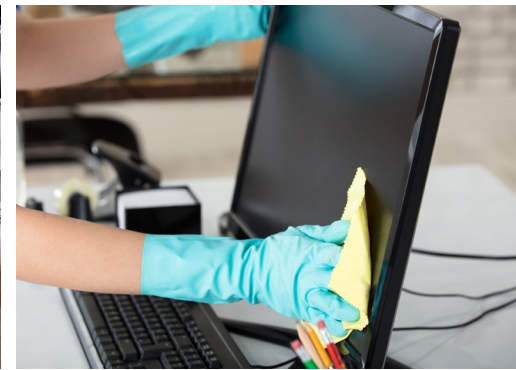
- Avoid consuming raw or undercooked animals or sick animals.
- Avoid cross-contamination by properly handling raw meat, milk or other animal materials.
- Properly clean and sanitize food contact surfaces including hands and utensils.



➤ Currently, there is no evidence that COVID-19 is transmitted to humans through food or food packaging materials.

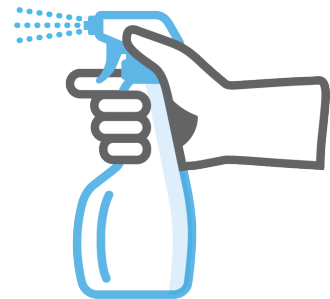
STEPS TO HELP PROTECT YOURSELF, YOUR EMPLOYEES AND YOUR CUSTOMERS

Public health recommendations focus on **standard infection control practices, training and compliance.**



Good News

Coronavirus is a small-enveloped virus. Enveloped viruses are the least resistant to disinfection, which means **disinfectants can be used to effectively kill coronavirus on surfaces.**



GENERAL INFECTION PREVENTION GUIDELINES

Preventive measures that may help prevent an outbreak of COVID-19 as well as other illnesses:

1

MONITOR NEWS AND ADVICE FROM PUBLIC HEALTH AGENCIES

Follow local public health recommendations related to local infection activity and the need for isolation and closing.

2

IMPLEMENT GOOD INFECTION PREVENTION PRACTICES

Reinforce personal hygiene throughout your operation.

Provide hygiene materials such as tissues, hand soap and sanitizer.

Stock effective disinfectant products and follow protocols.

3

COMMUNICATE WITH AND MONITOR EMPLOYEES

Educate and inform employees.

Closely monitor employee health.

Have symptomatic employees stay home.

HOW TO PROTECT YOURSELF

➤ There are currently no vaccines available to protect you against human coronavirus infection.

You may be able to **reduce your risk** of infection by doing the following:

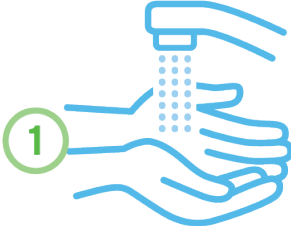
- 1 Wash your hands** often and correctly.
 - The World Health Organization recommends performing hand hygiene with soap and water or alcohol-based hand sanitizer if soap and water are not available.
- 2 Avoid touching** your eyes, nose or mouth with unwashed hands.
- 3 Avoid close contact** with people who are sick.
- 4 Avoid areas where live animals are being sold or raised** in regions where excessive cases are being reported.
- 5 Wear a mask if directed by health care or local requirements.**
- 6 Seek medical advice immediately** if you have a fever or other symptoms after traveling. Tell the doctor where you have traveled.





HAND HYGIENE

Practice and promote **proper hand hygiene**.



WET

hands with clean running water turn off the tap and apply soap.



LATHER

the back of hands, between fingers and under nails.



SCRUB

for at least 20 seconds.



RINSE

hands well under clean running water.



DRY

hands using a clean towel or air dryer.



IF SOAP AND WATER ARE NOT AVAILABLE,
use an alcohol-based hand sanitizer

HOW TO PROTECT OTHERS

If you have cold-like symptoms, you can **help protect others** by doing the following:



Wear a mask if advised by healthcare experts.



Wash your hands.



Stay home while sick.



Cover your mouth and nose. Sneeze or cough into your bent elbow.



Avoid close contact (social distancing guidelines are 6 feet).



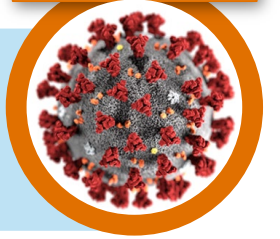
Contact a doctor immediately.



Clean and disinfect.

PROCEDURES BASED ON RISK PROFILE

Coronavirus

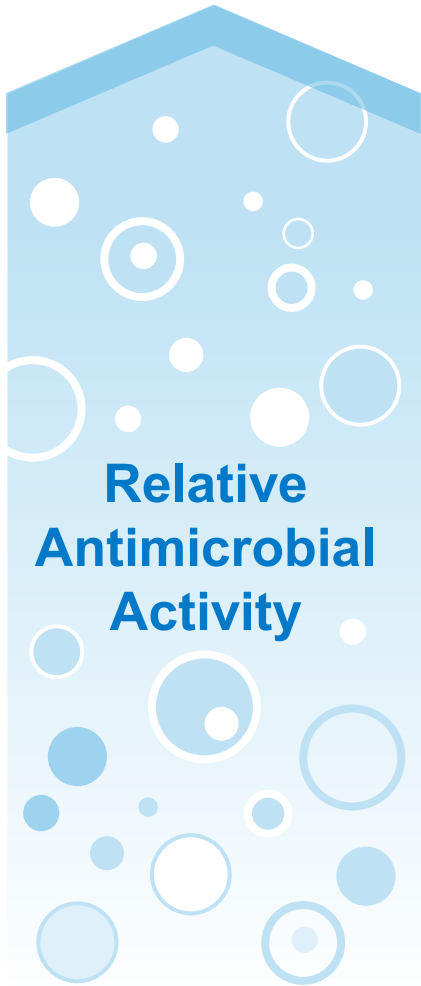


Ecolab recommends that customers take the following steps based on the risk profile of their operations. This three-tiered guidance is informed by public health reports and our understanding of the scientific characteristics of underlying causes.

LEVEL	GREEN: Standard Prevention	YELLOW: Risk Reduction	RED: Remediation
DESCRIPTION	RISK PROFILE: No known outbreak in your geographic area	RISK PROFILE: The potential exists for an outbreak in your geographic area	RISK PROFILE: A publicly declared outbreak in your facility or region is disrupting normal business
ACTIONS	<ul style="list-style-type: none"> Follow current procedures Regularly revisit training to ensure compliance Maintain standard hygiene and sanitizing/disinfection practices Follow your food contact and non-food contact sanitation procedures 	<ul style="list-style-type: none"> Educate employees on infection control, PPE use and communicate Infection Control Procedures Assess your preparedness status and collaborate with vendor partners on response readiness Evaluate facility usage, lead times and stock shelf life and their impact on ordering supplies Increase frequency of standard procedures 	<ul style="list-style-type: none"> Enhance procedures to respond to an outbreak in your facility, designed to break the chain of infection or illness Facilitate training for heightened procedures Perform heightened procedures using approved products Plan for deep cleaning and reopening procedures after down time or quarantine
Increase frequency of cleaning and disinfection of high-touch surfaces			



HARD SURFACE SANITIZERS: TERMS



DISINFECTANT

- Destroys/inactivates pathogenic and potentially pathogenic microorganisms on environmental surfaces/inanimate objects
- But not necessarily bacterial spores

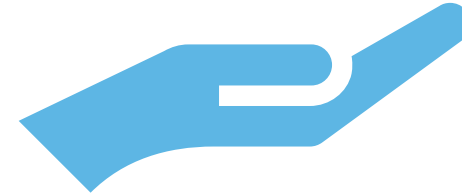
SANITIZER

- Reduces bacterial population on environmental surfaces/inanimate objects by **significant numbers**
- E.g., kills min. 3 logs (99.9%)
- **Does not** disinfect or sterilize!

SANITIZERS: HARD SURFACES V. HANDS



- Hard surface sanitizers are approved for use on hard surfaces
- Typically regulated by separate regulatory agency (e.g., USA Environmental Protection Agency, EPA)
- Criteria and label claims based on efficacy of inactivating target microorganisms on hard surfaces
- Check for applicability for gloves



- Hand sanitizers directly contact skin
- Typically regulated by separate regulatory agency (e.g., USA Food & Drug Administration, FDA)
- Criteria for approval based on safety for application to human skin

CANNOT BE USED INTERCHANGEABLY! MUST FOLLOW LABEL INSTRUCTIONS!

USA*: HOW TO KNOW IF DISINFECTANTS ARE APPROVED FOR USE AGAINST THE NOVEL CORONAVIRUS

Find the EPA Registration Number on the product label

ECOLAB

Synergex™

Sanitizer - Disinfectant

ACTIVE INGREDIENTS:
 Hydrogen Peroxide 10.70%
 Peroxyacetic Acid 0.63%
 Peroxyacetic Acid 2.38%
OTHER INGREDIENTS: 86.29%
TOTAL: 100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

**FOR INDUSTRIAL USE
 STRONG OXIDIZING AGENT
 PRECAUTIONARY STATEMENTS**

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE: Causes irreversible eye damage and skin burns. May be fatal if absorbed through the skin. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield, or safety glasses), protective clothing and rubber gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. Prolonged or frequently repeated skin contact may cause allergic reactions in some individuals. After the product has been diluted according to use directions Personal Protective equipment is not required.

PHYSICAL AND CHEMICAL HAZARDS: Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to label instructions. Never bring concentrated product in contact with other sanitizers, cleaners or organic substances.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything to an unconscious person.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-FREE 1-800-328-0000.
OUTSIDE NORTH AMERICA, CALL 1-424-222-5322.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.
PESTICIDE STORAGE: Product must be kept cool and in a vented container to avoid any explosion hazard.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or residue in violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING AND DISPOSAL: Non-refillable container. Do not reuse or refill this container. Tightly close as follows: Empty remaining contents into application equipment or a mix tank. Fill the container 3/4 full with water. Replace and tighten closures. Tip container on its side and roll back and forth, ensuring at least one complete revolution.

for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and roll it back and forth several times. Empty the residue into application equipment or a mix tank or store residue for later use or disposal. Repeat procedure for more time. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.



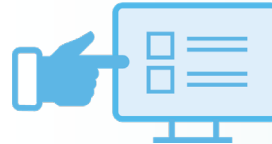
Antimicrobial

NET CONTENTS:
 50 US GAL (189 L)
 6301417



DO NOT STORE
 IN DIRECT
 SUNLIGHT

KEEP FROM
 FREEZING



Verify your product is on this list:

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

List N: Disinfectants for Use Against SARS-CoV-2

List N includes products that meet EPA's criteria for use against SARS-CoV-2, the novel coronavirus that causes the disease COVID-19.

When purchasing a product, check if its **EPA registration number** is included on this list. If it is, you have a match and the product can be used against SARS-CoV-2. You can find this number on the product label – just look for the EPA Reg. No. These products may be marketed and sold under different brand names, but if they have the same EPA registration number, they are the same product.

- [Frequently Asked Questions about List N: Disinfectants for Use Against SARS-CoV-2](#)
- [Emerging Viral Pathogen Claims for SARS-CoV-2: Submission Information for Registrants](#)

Note: Inclusion on this list does not constitute an endorsement by EPA. There may be additional disinfectants that meet the criteria for use against SARS-CoV-2. EPA will update this list with additional products as needed.

List N was last updated on March 26, 2020.

Show 25 entries

List N: Products with Emerging Viral Pathogens AND Human Coronavirus claims for use against

EPA Registration Number	Active Ingredient/s	Product Name	Company	Follow the disinfection directions and preparation the following virus
84198-1	Hydrogen peroxide	Peroxy HDOX	Earth Laboratories Inc	Norovirus
45745-11	Hydrogen peroxide	HP202	Midlab	Rotavirus; Norovirus; Rhinovirus
65402-9	Peroxyacetic acid; Hydrogen Peroxide	VigorOx 15/10 Antimicrobial Agent	PeroxyChem LLC	Feline calicivirus
1043-87	Phenolic	Vesphene II se	Steris Corporation	Adenovirus
1043-91	Phenolic	LpH*	Steris Corporation	Adenovirus
1839-100	Quaternary ammonium	Veterinarian Type Disinfectant	Stepan Company	Feline calicivirus; norovirus
89833-3	Quaternary ammonium	D7 Part 1	Decon7 Systems LLC	Norovirus

EPA Reg. No. 1677-250

{ Company Number }

{ Product Number }

See other label for directions for use.
 770814/5301/0519

*For other countries, check with local authorities or your Ecolab representative.



FOOD MANUFACTURING GUIDING PRINCIPLES

- Regulated food manufacturers are required to follow Current Good Manufacturing Practices (cGMPs) and many have food safety plans that utilize Hazard Analysis and Critical Control Point (HACCP) or similar methodology depending on their regulatory agency or chosen food safety certification program.
- cGMPs and food safety plans have requirements for maintaining clean and sanitized facilities and food contact surfaces.
- Food Safety Plans and current control measures (cGMPs, CCPs, Preventive Controls, etc.) may need to be evaluated in light of the current pandemic.
- Recent regulatory agency guidance (March 2020) states that food contact surfaces do not require a disinfection step; however, disinfection steps may be applied based on individual facilities' risk assessment. If the customer risk assessment mandates a disinfection step, then use a product with an approved emerging viral pathogen or coronavirus claim per your local requirements or guidelines.
- We encourage coordination with local/national health officials for all businesses so that timely and accurate information can guide appropriate responses in each location where their operations reside.



HIGH-TOUCH AREA DISINFECTION

NON-FOOD CONTACT, NON-FOOD PRODUCTION AREAS

Clean and disinfect hard surfaces and high-touch objects with approved disinfectants.
Increase frequency as needed.

1 PRE-CLEAN

Pre-clean visibly soiled areas to be disinfected.

2 DISINFECT

If risk mandates a disinfection step, then use a product with an approved emerging viral pathogen or coronavirus claim* per your local requirements or guidelines.



3 WAIT

Allow surface to remain wet for the time indicated in the directions for use on the product label.



4 DRY

Wipe the surface or allow to air dry.



SANITATION: FOOD CONTACT

GENERAL

Food establishments are required to clean and sanitize food contact surfaces. Increase frequency as needed. Clean and sanitize hard surfaces and high-touch objects. Ensure proper cleaning is undertaken (i.e., wet cleaning v. dry cleaning).

1 PRE-CLEAN

Pre-clean visibly soiled areas to be disinfected.

2 WAIT

Allow surface to remain wet for the time indicated in the directions for use on the product label.



3 RINSE AND SANITIZE

Rinse the surface with potable water and sanitize using food-contact sanitizer according to label directions.



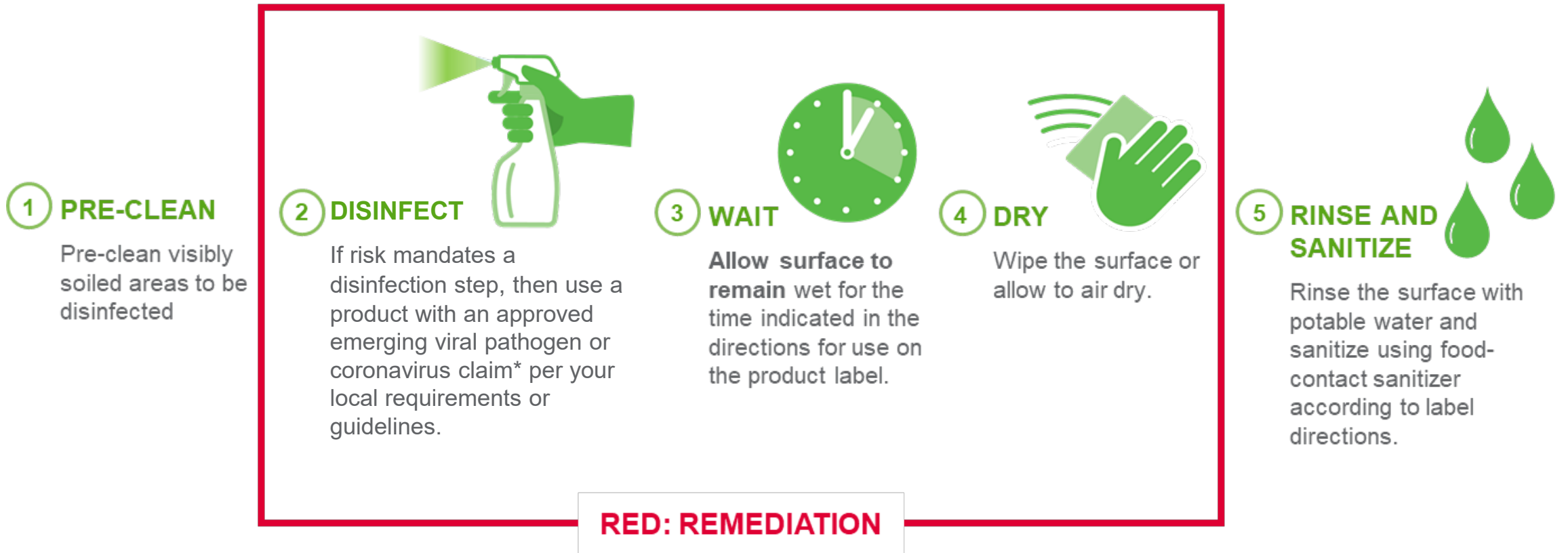


HIGH TOUCH AREA DISINFECTION

General, except for Europe

FOOD CONTACT

During RED REMEDIATION increase frequency as needed. Clean and sanitize hard surfaces and high-touch objects. Disinfection steps may be applied in a controlled manner based on risk.



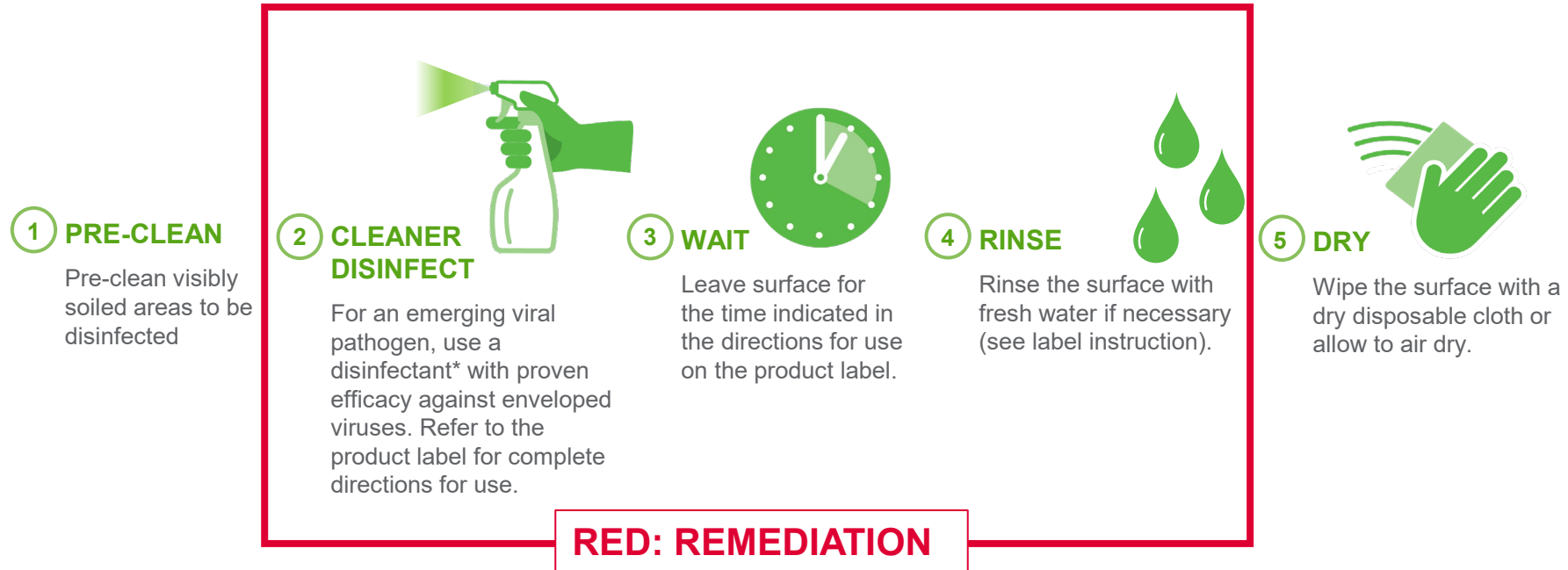


HIGH TOUCH AREA DISINFECTION

Specific for Europe

FOOD CONTACT

During RED REMEDIATION increase frequency as needed. Clean and sanitize hard surfaces and high-touch objects. Disinfection steps may be applied in a controlled manner based on risk.



DISINFECTION: FOOD CONTACT

GENERAL

During RED REMEDIATION, increase frequency as needed. Clean and sanitize hard surfaces and high-touch objects. Disinfection steps *may* be applied in a controlled manner based on risk. Ensure proper cleaning is undertaken (i.e., wet cleaning v. dry cleaning)

- 1 PRE-CLEAN**
Pre-clean visibly soiled areas to be disinfected.

- 2 DISINFECT**
If risk mandates a disinfection step, then use a product with an approved emerging viral pathogen or coronavirus claim* per your local requirements or guidelines.

- 3 WAIT**
Allow surface to remain wet for the time indicated in the directions for use on the product label.

- 4 DRY**
Wipe the surface or allow to air dry.

- 4 RINSE AND SANITIZE**
Rinse the surface with potable water and sanitize using food-contact sanitizer according to label directions.

RED: REMEDIATION



COVID-19 POSITIVE/SYMPTOMATIC PERSON

AFFECTED EMPLOYEE MANAGEMENT

- Send home immediately, if at home don't permit they come into facility
 - Exclude from work as appropriate
 - Contact other relevant 3rd parties who may have been exposed
 - OSHA report if required
-
- If no COVID-19 test carried out, but show symptoms –
 - Exclude from work until free from fever greater than 100.4F and any other related symptoms for 3 days without use of fever/symptom reducing medications
 - AND at least 7 days passes since symptoms first appeared
 - Employee should notify supervisor
 - Encourage employee notification to local health department and healthcare provider
 - If COVID-19 positive test result –
 - No follow-up test required
 - Return to work after no fever (3 full days with no fever-reducing medicines), other symptoms have improved AND 7 d min have passed since symptoms have appeared

COVID-19 POSITIVE/SYMPTOMATIC PERSON

SITE AND PRODUCT MANAGEMENT

- Site Management
 - Clean and disinfect workspace (e.g., office)
 - Consider increasing frequency of cleaning & sanitation of production areas
 - If risk assessment mandates disinfection steps are necessary, implement accordingly
 - Clean and disinfect high touch points (e.g., doorknobs, touch screens, control panels, time clocks, tabletops, breakroom/cafeteria, handrails, handwashing stations, and restroom facilities)
 - Follow local regulatory guidance
 - Work with your vendors to facilitate shut-down/restart if required
- Product Management
 - No recall required (FDA, USDA, CFIA)
 - Sanitize contacted packaging if practical



ASYMPTOMATIC, POTENTIALLY EXPOSED

CDC INTERIM GUIDANCE, CRITICAL INFRASTRUCTURE PERSONNEL

- May be permitted to continue work following potential exposure to COVID-19
- Employers Must:
 - Pre-screen for temperature and symptoms prior to starting work
 - Regular self-monitoring (if show symptoms, remove from workplace so as not to infect others)
 - Wear a mask at all times for 14 days after last exposure (employer issued or employee supplied face covering if shortages)
 - Social distance (6 ft. as duties permit)
 - Routine disinfection and cleaning of workspaces (offices, bathrooms, common areas and shared electronic equipment routinely)

ADDITIONAL RESOURCES

COVID-19 FOOD SAFETY RESOURCES

- Centers for Disease Control and Prevention
<https://www.cdc.gov/coronavirus/2019-nCoV/index.html>
- Food & Drug Administration (Food Industry Page)
<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>
- World Health Organization
<https://www.who.int/emergencies/diseases/novel-coronavirus-2019>
- Ecolab (multiple industries – food, healthcare, other environments)
<https://www.ecolab.com/pages/coronavirus>
- Institute for Food Safety at Cornell University
<https://instituteforfoodsafety.cornell.edu/coronavirus-covid-19/food-industry-resources/>
- North Carolina State Extension (consumer-facing material: food safety, take-out, grocery shopping)
<https://foodsafety.ces.ncsu.edu/covid-19-resources/>
- Food & Beverage Issue Alliance (recommended protocols)
<https://www.feedingus.org/>
- The Acheson Group (recommendations to food industry)
<https://www.achesongroup.com/covid-19>
- Fight BAC! Partnership for Food Safety Education Coronavirus Resource Page
<https://www.fightbac.org/coronavirus-resource-page/>

NEED SOPS? (CORNELL)

Company	Department: Quality	DOC#: REV:
Effective Date:	Supersedes:	Subject: Actions when worker is tested, and/or tests positive or develops symptoms of COVID-19
Issued by:	Approved by:	
Plant Number:		

1.0 PURPOSE

This document reviews the actions to be taken when a worker is being tested for and/or tests positive or develops symptoms of COVID-19.

2.0 SCOPE

This SOP details procedures to be used when (i) an individual calls in to inform the facility that they are being tested for COVID-19 and (ii) an individual calls in to either report testing positive for COVID-19 or reports having all of the typical symptoms of COVID-19.

Currently any person that has samples taken for a COVID-19 test will have to be isolated at home. The local health department will be involved in notifying the individual of the test results and the individual is responsible for informing their employer of the results. Sick policies should make sure that a person being tested for COVID-19 is **NOT** permitted to work until the test comes back negative (which may take more than 2 days).

3.0 SAFETY & ENVIRONMENTAL CONSIDERATIONS

COVID-19 is a new type of virus that can spread rapidly between individuals that do not take proper precautions (e.g., social distancing).

COVID-19 symptoms include cough, fever and shortness of breath. Symptoms can be severe, and in some cases, it can cause death. Elderly and immunocompromised are most at risk.

The virus is spreading mainly through person-to-person contact including through respiratory droplets produced when an infected person coughs or sneezes.

Food or food packaging is not associated with transmission of COVID-19 virus.

The primary goal of this SOP is to reduce the risk of person-to-person transmission and to reduce the risk that a large proportion of the workforce in a food processing facility is unable to work (e.g., because they have to be quarantined).

Food Processing Facility Operating Procedures	Department: Quality	DOC#: 01 REV: 2
Effective Date: 3/24/2020	Supersedes: new	Subject: Cleaning and Sanitizing Frequently Touched Surfaces and Equipment in response to CoVID-19
Issued by: QA Lab	Approved by: QC Manager	
Plant Number: XX-XXXX		

1.0 PURPOSE

The purpose of this SSOP is to detail the proper procedures and technique(s) to clean and sanitize frequently touched surfaces and equipment in processing facility _____ in response to CoVID-19.

2.0 SCOPE

This SSOP applies to anyone who is actively processing and preparing the processing plant for production pre-operational.

3.0 SAFETY & ENVIRONMENTAL CONSIDERATIONS

COVID-19 is spreading mainly through person-to-person contact including through respiratory droplets produced when an infected person coughs or sneezes. Practice proper social distancing of at least 6 feet between employees.

Because COVID-19 cannot survive outside of the host for long the only possible alternative route is through Frequently Touched Surfaces.

As a safety precaution Frequently Touched Surfaces need to be cleaned with increased frequency during production day.

Use gloves to protect hands when cleaning and sanitizing the Frequently Touched Surfaces.

Use goggles when adding chemical.

4.0 REQUIRED TOOLS / EQUIPMENT

4.1 Color coded Brush/ Bucket (tagged with appropriate chemical identification placard), as it applies to carts and racks for color coded sanitation equipment.

4.2 Bucket (tagged with appropriate chemical identification placard), as it applies to sanitizers for color coded

Food Facility COVID-19 Strategy Checklist

This document outlines a draft checklist on COVID-19 risk management strategy implementation for food companies. Possible measures to be implemented are organized following the "TOP" principle - Technical/ Organizational/ Personnel. This is a guide only and any given company is strongly encouraged to modify this to fit their situation and circumstances.

This is a work in progress; please contact [Louise Felker](#) with feedback and suggestions for corrections. We will post updated versions as we further improve this document.

Technical Measures

- Install hand sanitizer dispensers, particularly at entrances, exits and transition areas
- Verify the virucidal effects of hand sanitizers with [EPA Guidance Document](#)
- Assess supply of gloves and other PPE, encourage their judicious use, and re-order supplies asap (without over-ordering)
- Assess supply of cleaning supplies, sanitizers, and disinfectants, encourage their judicious use, and re-order supplies asap (without over-ordering)
- Post informational signage directing risk-minimizing behavior for employees
 - Examples:
 - [Hand-washing procedures](#)
 - [Glove usage](#)
 - Cleaning and Disinfecting- example guidance: [NYS Dept. of Health and Dept. of Agriculture & Markets Guidance](#)
 - COVID-19 Symptoms and how to [stop the spread](#)
- Identify and routinely clean and sanitize high-risk locations ([Example locations](#)) and develop an SSOP to assure that these locations are routinely clean and sanitized (with enhanced frequency)

Organizational Measures

- Appoint a COVID-19 point person within the organization to handle communication and coordination
- Hold initial staff meetings on COVID-19 control strategies (obey social distancing during these meetings, train in small groups and maintain a distance of > 6ft between people) and regularly update and remind staff on COVID-19 control strategies. Use the meetings to enforce and communicate

<https://instituteforfoodsafety.cornell.edu/sites/instituteforfoodsafety.cornell.edu/files/shared/sop-actions-when-worker-tests-positive-for-covid-19-V4-04082020.pdf>

<https://instituteforfoodsafety.cornell.edu/coronavirus-covid-19/risk-management-strategy-checklist/>

<https://instituteforfoodsafety.cornell.edu/sites/instituteforfoodsafety.cornell.edu/files/shared/ssop-covid-cleaning-and-sanitizing-frequently-touched-surfaces-03302020.pdf>



For more information, contact
your Ecolab representative
or visit [ecolab.com/coronavirus](https://www.ecolab.com/coronavirus).



Distilleries Making Hand Sanitizer to Fight COVID-19

Distilleries Making Hand Sanitizer to Fight COVID-19

Below, find a list of distilleries in the United States who are making hand sanitizer for their local communities and beyond to fight COVID-19.

Are you making hand sanitizer at your distillery, and want to be listed below? Thank you! Please [click here](#) to fill out a brief form – and find an opportunity to go even deeper and share more information about what you’re doing to support your community.



PUBLIC AREA GUIDELINES

Lobbies, entrances, hallways, workspaces, fitness centers, etc.

STANDARD PROCEDURES

- Pick up debris and remove gum from floor with putty knife or blunt-edged tool.
- Empty and disinfect trash can and replace can liner.
- Clean and disinfect all hard surfaces including high-touch surfaces.
- Clean glass and windows.
- Refill air freshener and hand sanitizer dispensers as needed; disinfect dispensers regularly.
- Vacuum soft-surfaced floors (carpet/rug/walk-off mat); sweep then mop hard-surfaced floors (tile/wood/LVT).

REMEDIAL PROCEDURES

- Follow **STANDARD PROCEDURES** above.
- If risk mandates a disinfection step, then use a product with an approved emerging viral pathogen or coronavirus claim per your local requirements or guidelines, using at the appropriate concentration and contact time.
- Consider closing non-essential public gathering areas such as bar, fitness center and pool to limit transmission.
- Consider providing alcohol-based hand sanitizers in public areas especially near touchpoints.



CONSIDERATIONS

- Provide Personal Protective Equipment (e.g., gloves, goggles/eye protection, masks) as directed by local regulatory authorities for employees and infected individuals.
- Increase cleaning and **disinfection** frequency of high touch surfaces in public areas.
- Provide hand sanitizer in high traffic areas.
- For offices, consider limiting non-essential visitors; restrict entry of symptomatic visitors or those who have been exposed.
- Discourage gatherings of people and encourage social distancing
- Follow all guidance as directed by public health authorities.

Specific touchpoints

Door handles, push plates, door frames, hand railings, light switches, elevator buttons, tables and chairs, drinking fountains, coffee and beverage stations, cabinet handles, faucets, vending and ice machines, public information kiosk, telephone and keypad, desks, computer monitors