How To Clean and Disinfect Non-Food Premises and Guidance on Use of Hand Sanitiser:

Frequently touched surfaces should be cleaned and disinfected regularly **such as:**

- Handles and handrails
- Debit card pin pads
- Door handles
- Screens on self-service checkouts
- Light switches
- Trolley/basket handles. etc.

In order for a disinfectant to work properly the surface it must be visually clean.

Cleaning:

- Ideally use a disposable cloth (for each surface) to first clean surfaces with **hot soapy water.**

Disinfection:

- After cleaning use a **disinfectant** to kill bacteria and viruses on the surface.
- **Antiviral disinfectants** which have been tested to British Standard **BS EN including 14476:2019** should be used.
- **Alcohol solutions with at least 60% alcohol may also be used.**
- If you are unable to purchase the above then diluted household bleach is also known to kill similar viruses if appropriate for the surface. A 1:4 dilution of household bleach is recommended (for example 1 cup of bleach to 4 cups of water).
- Strong bleach solutions are not suitable for **surfaces in contact with food**. Bleach solutions on food contact surfaces should be no stronger than 6% (for example one tablespoon of bleach to 1 gallon of water).
- Always follow manufacturer's instructions for dilution, application and contact times for detergent and disinfectant products.
- **Contact time** is the time that the disinfectant/bleach solution must be in contact with the surface to work effectively. Using the correct contact time is important as wiping them off too soon may not properly disinfect it.

Safety:

Always read and follow the directions on the label to ensure safe and effective use.

- Wear skin protection and consider eye protection for potential splash hazards
- Ensure adequate ventilation
- Use no more than the amount recommended on the label
- Use water at room temperature for dilution (unless stated otherwise on the label)
- Avoid mixing chemical products
- Label diluted cleaning solutions
- Store and use chemicals out of the reach of children and pets

Cleaning Specific Items:

Soft (Porous) Surfaces:

For soft (porous) surfaces such as carpeted floor, rugs, and curtains, remove visible contamination if present and clean with appropriate cleaners indicated for use on these surfaces. After cleaning:

- Launder items as appropriate in accordance with the manufacturer's instructions. Ideally wash at temperature of at least 60 °C, and dry items completely.
- Otherwise, use products and that are suitable for porous surfaces.

Electronics:

For electronics such as cell phones, tablets, touch screens, remote controls, and keyboards, remove visible contamination if present.

- Follow the manufacturer's instructions for all cleaning and disinfection products.
- Consider use of wipeable covers for electronics.
- If no manufacturer guidance is available, consider the use of alcohol-based wipes or sprays containing at least 60% alcohol to disinfect touch screens. Dry surfaces thoroughly to avoid pooling of liquids.

Linens, clothing, and other items that go in the laundry:

Wear disposable gloves when handling dirty laundry from an ill person and then discard after each use. If using reusable gloves, those gloves should be dedicated for cleaning and disinfection of surfaces for COVID-19 and should not be used for other household purposes. Clean hands immediately after gloves are removed.

- If no gloves are used when handling dirty laundry, be sure to wash hands afterwards.
- If possible, do not shake dirty laundry. This will minimize the possibility of dispersing virus through the air.
- Launder items as appropriate in accordance with the manufacturer's instructions. Ideally wash at temperature of at least 60 °C and dry items completely.
- Clean and disinfect laundry baskets according to guidance above for surfaces. If possible, use a bag liner that is either disposable (can be thrown away) or can be laundered.

Further guidance on how to clean effectively can be found via the links below:

- https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings/covid-19-decontamination-in-non-healthcare-settings

- https://www.food.gov.uk/business-guidance/reopening-checklist-for-food-businesses-during-covid-19

For further advice contact the Environmental Health Department at your local council.