MONTANA DPHHS
Healthy People. Healthy Communities.
Department of Public Health & Human Services

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Steve Bullock, Governor

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FACILITY PLAN FOR CLEANING, SANITIZING & DISINFECTING

Introduction

On April 22, 2020, the Governor released Directives for the reopening of bars, breweries, and distilleries on May 4, 2020. These directives included requirements for facilities to develop a specific cleaning plan. This document will direct businesses on how and when to sanitize versus how and when to disinfect.

Any alternative plans that are created should be verified by the local health department to ensure that the Directives are being followed correctly and that public safety is maintained.

CLARIFYING STATEMENTS

Cleaning: Refers to the physical removal of debris (dirt, food, other impurities) from a surface by using water, soap and water, sweeping, or other method. This method does not effectively kill germs but is a necessary first step for sanitizing or disinfecting chemicals to work.

Disinfecting: Utilizes an EPA Registered Product to destroy most germs. For the purposes of this plan, this terminology is referring to the destruction of COVID-19 on a surface. These chemicals or concentration of chemicals can be dangerous in some settings, such as food preparation areas. These products should NOT be used as a substitute for Sanitizing, as these concentrations can be toxic.

Sanitizing: Utilizes an EPA Registered Product to destroy many germs at a level that is safe for sensitive areas, such as in restaurant kitchens. Facilities must follow the Retail Food Code laws regarding sanitizing when cleaning food contact surfaces to avoid introducing unintended risk.

RESOURCES:

EPA Web Site for COVID-19 Chemicals:

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

Current Information for Governor's Orders: https://covid19.mt.gov/

This Document was published on April 28, 2020 to aid facilities in being compliant with Directives published on April 22, 2020. However, as new information on COVID-19 is discovered and Directives are modified, this Document may be changed to reflect the most current information and Directives.

DECIDING WHEN TO CLEAN:

Whenever an area has visible debris

Before Sanitizing or Disinfecting

This should be done at a minimum once daily, or as often as needed to preclude the accumulation of debris.

CLEANING EXAMPLES:

- ☐ Sweeping and mopping floors
- ☐ Before Sanitizing or Disinfecting Surfaces
- ☐ Whenever a large mess is created where safety and cleanliness are compromised

DECIDING WHEN TO SANITIZE:

Follow the Retail Food Code requirements for when to sanitize food contact surfaces.

Containers and wiping cloths should be used only for Sanitizing and not mixed with Disinfecting containers and wiping cloths. Mixing different chemicals can create toxic and sometimes, deadly, combinations that may result in extreme harm. Label containers with contents to avoid harm.

SANITIZING EXAMPLES:

- ☐ Food preparation, storage, and service areas
- ☐ Dishware, utensils, and cups used by patrons
- ☐ Anytime a change in task occurs during food preparation when raw foods have been used

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DECIDING WHEN TO DISINFECT:

Follow the Governors Directives on when to disinfect. This includes:

1. Table items, including decorative items and menus, between patrons
2. Tables, chairs, booths, and highchairs between patrons
3. Frequently touched surfaces, including doorknobs, light switches, etc.
4. Surfaces in toilet rooms
5. Whenever a facility has been notified that there has been a COVID-19 positive case in the facility IF THE PERSON WAS PRESENT WITHIN 7 DAYS PRIOR TO NOTIFICATION

Containers and wiping cloths should be used only for Disinfecting and not mixed with Sanitizing containers and wiping cloths. Mixing different chemicals can create toxic and sometimes, deadly, combinations that may result in extreme harm. Label containers with contents to avoid harm.

Common surfaces should be disinfected at a frequency that relates to patron volume, but **at least every 4 hours**.

This facility's cleaning frequency will be: _____

IF A FOOD EMPLOYEE HAS TESTED POSITIVE FOR COVID-19 AND THE BACK OF HOUSE OPERATIONS NEED TO BE DISINFECTED, WE HIGHLY ENCOURAGE YOU TO CONSULT WITH YOUR LOCAL HEALTH DEPARTMENT ON HOW TO PROCEED SAFELY.

HOW TO DISINFECT:

1. Use an EPA registered product that has been shown to kill COVID-19.

2. Follow manufacturer instructions for:

    a. Concentration and concentration testing if applicable

    b. WET contact time required to be effective in virus destruction

    c. COMPLETELY AIR DRY or wipe with water, depending on label instructions

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STAFF NOTIFICATION OF CLEANING, SANITIZING, AND DISINFECTING POLICIES (CHECK ALL THAT WILL APPLY):

☐ This facility will hold in person training that will outline these changes.

☐ This facility will provide printed copies of this plan to all staff members.

☐ This facility will send digital copies of this plan to all staff member.

☐ This facility will develop an alternative plan described below:

_____

_____

_____

FACILITY NAME: _____

_____ _____

Person In Charge Signature Date Completed

(when checklist is completed)

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