COVDE C

RECOMMENDATIONS FOR CLEANING AND DISINFECTING PUBLIC PLACES

Supermarkets, Markets, Neighborhood Stores, Banks, Public Transport, and Others

Preventing surface contamination and maintaining adequate cleaning and disinfection conditions in public places is essential to mitigate the transmission of the virus and protect the health of workers and the general public. Surfaces having a high frequency of contact (door handles, railings, dining tables, etc.) require special attention.

GENERAL RECOMENDATIONS

- Establish guidelines to ensure that workers with viral symptoms stay at home.
- Ensure that any service users exhibiting viral symptoms do not enter the facility.
- Make sure that workers have personal protective equipment (PPE) appropriate for their tasks (for example, cleaners require gloves, mask, apron or overalls, and non-slip footwear) and that they know how to use it.
- Make the use of PPE mandatory according to the type of task to be performed.
- Clean and disinfect high frequency contact surfaces, as well as bathrooms, at least twice a day, following these recommendations:
 - Clean surfaces with water and soap before applying disinfection solutions
 - Use disinfecting solutions effective against SARS-COV-2 to disinfect general surfaces (door handles, railings, dining tables, etc.). These include sodium hypochlorite solution at 0.1% concentration, 70-90% ethanol or 0.5% improved hydrogen peroxide. Wait for at least 1 minute before cleaning off with a damp cloth. Prepare the disinfection solutions according to the instructions and the table below
 - Use a 70% alcohol-based solution to disinfect surfaces that do not tolerate sodium hypochlorite (tablets, touch screens, payment devices, etc.). Review the recommendations of the manufacturers of electronic equipment.
- Place a transparent waterproof cover over the keyboards of payment devices and clean them frequently.
- Place a waterproof covering on high contact, porous surfaces, such as chairs and armrests.
- Clean and then disinfect devices and surfaces shared by workers (such as telephones, computers, headsets, microphones and desks) between each shift.
- Select equipment that functions without any public contact, such as telephone intercoms. They can be cleaned using alcohol solution as needed.
- Avoid chemical spraying of personnel or products at any time.





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SPECIFIC RECOMMENDATIONS ACCORDING TO THE TYPE OF FACILITY

Facility	Key actions						
Banks and	Prevention:						
Payment Centers	 Identify high-frequency contact surfaces (insulating glass, care booths, tables support surfaces, chairs, furniture) and establish a cleaning and disinfection schedule. These surfaces must be cleaned at least twice a day. If capacity to clean such surfaces is limited, then restricting access to the facility should be envisioned. 						
	 Remove non-essential items that could be a source of SARS-COV-2 contamination (such as pens/pencils, public coffee stations, or courtesy food, magazines, and children's toys). Opt for drinking fountains based on refilling systems for bottles and glasses. 						
	Increase the availability of virtual services.						
	 Ensure the installation of hand washing stations for clients at critical points (such as entrances and identity authentication systems). 						
	Cleaning and disinfection: Reusable service elements (such as dishes, glasses, cutlery.) should be washed at least twice a day. For automatic machines, check the operation and maintenance status, in particular the operating temperature control and the soap dosage.						
Supermarkets,	Prevention:						
markets, neighborhood stores, other sales facilities	 Identify high-frequency contact surfaces (insulating glass, care booths, tables, support surfaces, chairs, furniture) and establish a cleaning and disinfection schedule. These surfaces must be cleaned at least twice a day. If capacity to clean them is limited, then restricting access should be considered. 						
	 Remove any equipment that may be a source of SARS-COV-2 contamination (public coffee and beverage dispensing machines, courtesy food, and buffet service). Opt for drinking fountains based on refilling systems for bottles and glasses. 						
	 Avoid using spaces where it is difficult to apply cleaning and disinfection protocols (ball pools). 						
	Establish limits on the number of people allowed to enter the facility at any one time.						
	 Consider increasing/implementing home delivery services or pre-orders for pickup. 						
	 Install hand washing stations for clients' use at critical points, such as entrances, and identity authentication systems. 						



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Facility	Key actions							
	Cleaning and disinfection:							
	The shelves should be disinfected before stocking with products.							
Home delivery	Businesses							
	Make sure that personnel have PPE (mask, gloves, work clothes and glasses).							
	 Make sure that staff have 62-70% alcoholic gel to use between each client and after touching money. 							
	 Install handwashing stations at the entrance of the store and make the mandatory for delivery personnel. 							
	 Make sure that each handwashing station has safe water and soap and paper towels to dry hands. 							
	Place a container for paper towels next to the hand washing station.							
	 Provide a place to change and store staff clothing and facilitate personal hygiene by providing shower facilities. 							
	Ensure that delivery staff work clothing is washed daily.							
	Delivery staff							
	 Wash hands with soap and water for 40-60 seconds before going into each store to receive deliveries. 							
	 Deliver the items to the furthest point where delivery vehicles are allowed to go, and do not enter the residence. 							
	 Encourage the use of debit and credit cards or online payments whenever possible. 							
	 Urge the use of gloves to handle money followed by cleaning hands with alcohol gel for 20-30 seconds. 							
	 Remove work clothes at the end of the working day and shower before changing into clothes to go home. 							
	Delivery vehicles:							
	 Clean and then disinfect the cabins and frequently touched surfaces of the delivery vehicles, daily (steering wheel, handlebar, handbrake, gear lever, radio buttons, signal and windshield activation levers, handles). 							
Transport	<u>Prevention</u>							
Stations and Transport Vehicles	 Identify high-frequency contact surfaces and establish a cleaning and disinfection schedule (insulating glass, care booths, tables, support surfaces, chairs, seat belts, handles). These surfaces must be cleaned at least twice a day. 							

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Facility	Key actions							
	 Consider removing items that can be a source of SARS-COV-2 contamination (for example, public coffee and beverage dispensing machines). For water fountains, choose those that use refilling systems for bottles and glasses. 							
	• Establish limits on the number of people allowed in the collective transport at the same time.							
	Limit the occupancy of taxis only to members of the same household and ban the collective use of taxis.							
	 Ensure the installation of hand washing stations for the use of clients at critical points (transport station entrance(s), stops with high traffic volumes, identity authentication systems). 							
	Consider the use of contactless devices for payment of services							
	Cleaning and disinfection:							
	Clean and disinfect high-frequently touched areas in transport vehicles at least twice a day, and more frequently if necessary.							
	 Cover the chairs and cushions with waterproof plastic material to facilitate cleaning. 							

HOW TO PREPARE DISINFECTANT SOLUTIONS

- Use the concentration of sodium hypochlorite available nationally, which is indicated on the label of
 the container, to mix the concentration of disinfection solution according to the intended use,
 following the indications in the table below.
- Use protective equipment such as gloves, mask, eye protection and apron to mix the solutions.
- Prepare solutions daily, adjusting the amounts shown in the table below for 1 L according to daily needs.
- Use a designated container for the prepared solutions, and mark (label) the container clearly with the concentration.
- Do not reuse packaging of edible products to prepare the disinfection solution in order to avoid accidental poisoning.
- Add the appropriate amount of sodium hypochlorite to the quantity of water as indicated in the table below.
- Do not mix sodium hypochlorite with soaps or cleaners.
- Store sodium hypochlorite out of the reach and sight of children, in a safe place that is not exposed to light and heat.
- Use sodium hypochlorite products without added fabric softeners, colors, or perfumes.





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Sodium Hypochlorite concentration	Disinfection Solution Concentration											
		0.05%	1		0.1%							
(as per label)	For hand washing and laundry For disinfection of surfaces, fl cleaning utensils							ors, and				
		, , , , , , , , , , , , , , , , , , ,		intity of vater	Quantity of sodium hypochlorite		Quantity of water					
1%	50 ml	1/5 cup	1 L	1 qt	100 ml	2/5 cup	1 L	1 qt				
3%	16 ml	3 tsp	1 L	1 qt	30 ml	1 oz	1 L	1 qt				
4%	13 ml	1/2 oz	1 L	1 qt	25 ml		1 L	1 qt				
5%	10 ml	2 tsp	1 L	1 qt	20 ml	4 tsp	1 L	1 qt				
10%	5 ml	1 tsp	1 L	1 qt	10 ml	2 tsp	1 L	1 qt				

Climate Change and Environmental Determinants of Health Unit
Communicable Diseases and Environmental Determinants of Health Department

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¹ If you do not have soap and water, 70% alcohol gel or hydrogen peroxide, a sodium hypochlorite disinfectant solution at 0.05% concentration could be used to wash your hands. However, this is the least recommended option, since frequent use can lead to allergies, dermatitis, depigmentation, and even asthma.

