

# COVID-19 Cleaning and Disinfection for Human-Touch Surfaces

**Resources**

* [CDC: Environmental Cleaning and Disinfection Recommendations -- Community Facilities](https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html)
* [EPA: Disinfectants for Use Against COVID-19](https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2)
* [CDC: Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 (COVID-19), February 2020](https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html?CDC_AA_refVal=https%3A%2F%2Fwww.cdc.gov%2Fcoronavirus%2F2019-ncov%2Fspecific-groups%2Fguidance-business-response.html)
* [CDC: When and How to Wash Hands](https://www.cdc.gov/handwashing/when-how-handwashing.html)
* [FDA provides guidance on production of alcohol-based hand sanitizer to help boost supply, protect public health](https://www.fda.gov/news-events/press-announcements/coronavirus-covid-19-update-fda-provides-guidance-production-alcohol-based-hand-sanitizer-help-boost?utm_campaign=032020_PR_FDA%20provides%20guidance%20on%20production%20of%20alcohol-based%20hand%20sanitizer&utm_medium=email&utm_source=Eloqua)
* [FDA: FAQ on Food Safety and the Coronavirus Disease 2019 (COVID-19)](https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19)
* [DOL: OHSA Resources for Workers and Employers on COVID-19](https://www.osha.gov/SLTC/covid-19/)
* [FMI: Food Industry Best Practices for Current Situation](https://www.fmi.org/docs/default-source/food-safety/food-industry-best-practices---current-situationp.pdf?sfvrsn=4c84fa9_2)
* [FMI: Pandemic Planning and Preparedness Guide](https://www.fmi.org/docs/default-source/food-safety/pandemic-planning-final_verison3-12-20-6.pdf?sfvrsn=347510a0_2)
* [FMI: Pandemic Preparedness Checklist](https://www.fmi.org/food-safety/food-safety-resources/backgrounders/background-information/food-safety-backgrounders/2020/03/17/pandemic-preparedness-checklist)
* [FMI: COVID-19 FAQ](https://www.fmi.org/food-safety/food-safety-resources/backgrounders/background-information/food-safety-backgrounders/2020/01/28/coronavirus)
* [FMI: Cleaning and Sanitation Guide for Food Retail](https://www.fmi.org/docs/default-source/food-safety-best-practice-guides/fmi-cleaning-and-sanitation-guide-final-oct-2019.pdf?sfvrsn=2ede536e_0)
* [FMI: Hepatitis A Information Guide for Food Retail](https://www.fmi.org/docs/default-source/food-safety-best-practice-guides/fmi_hepatitis-guide-2019.pdf?sfvrsn=74de536e_4)
* [FMI: Norovirus Information Guide](https://www.fmi.org/docs/food-safety-best-practice-guides/norovirus-info-guide.pdf?sfvrsn=4)
* [FBIA: Feeding Us COVID-19 Resources for the Food Industry](https://www.feedingus.org/)

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| **Model Sanitation Standard Operating Procedure** |
| **Cleaning and Disinfection for High-Touch Surfaces** |
| **Department:** | Total Store |
| **Frequency:** | Every 15 minutes to 2 hours, or as much as necessary to protect customers andemployees |
| **Monitoring:** | Continuous visual monitoring by all employees |
| **Materials:** | Personal Protective Equipment (PPE), EPA-registered disinfectants, paper towels,detergent, trash can, soap and water |
| **Specific Instructions:**1. Wash hands.
2. Put on PPE (disposable gloves, gown and goggles) as necessary
3. Remove or protect ALL packaging, exposed food items, utensils and equipment from area/surfaces being cleaned and disinfected.
4. **Cleaning step:** Remove visible debris from all surfaces using soap and water, or applying a cleaning detergent, prior to disinfection activities. **Ensure chemical** detergent **is applied according to the manufacturer’s instructions**.
5. **Disinfection step:** Apply EPA-registered disinfectants to cleaned high touch surfaces according to manufacturer’s recommendations for concentration, contact time, solution temperature, drying, etc. as required.
6. Discard trash in designated waste receptacle.
7. Clean and sanitize cleaning equipment per its SSOP prior to storage.
8. Store all chemicals and tools in proper location.
9. Discard PPE.
10. Wash hands immediately.
11. Document all cleaning and disinfection tasks performed.
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| **SSOP Manager’s Signature:** | **Date Signed:** |

**Disclaimer:** This SSOP is intended to be used as a guide for cleaning and disinfecting human-touch surfaces; therefore, the materials needed, and specific requirements may vary depending on the chemicals being used, the areas being cleaned and disinfected and local jurisdiction requirements.