

Multi-Clean[®]
Your Guide to Clean

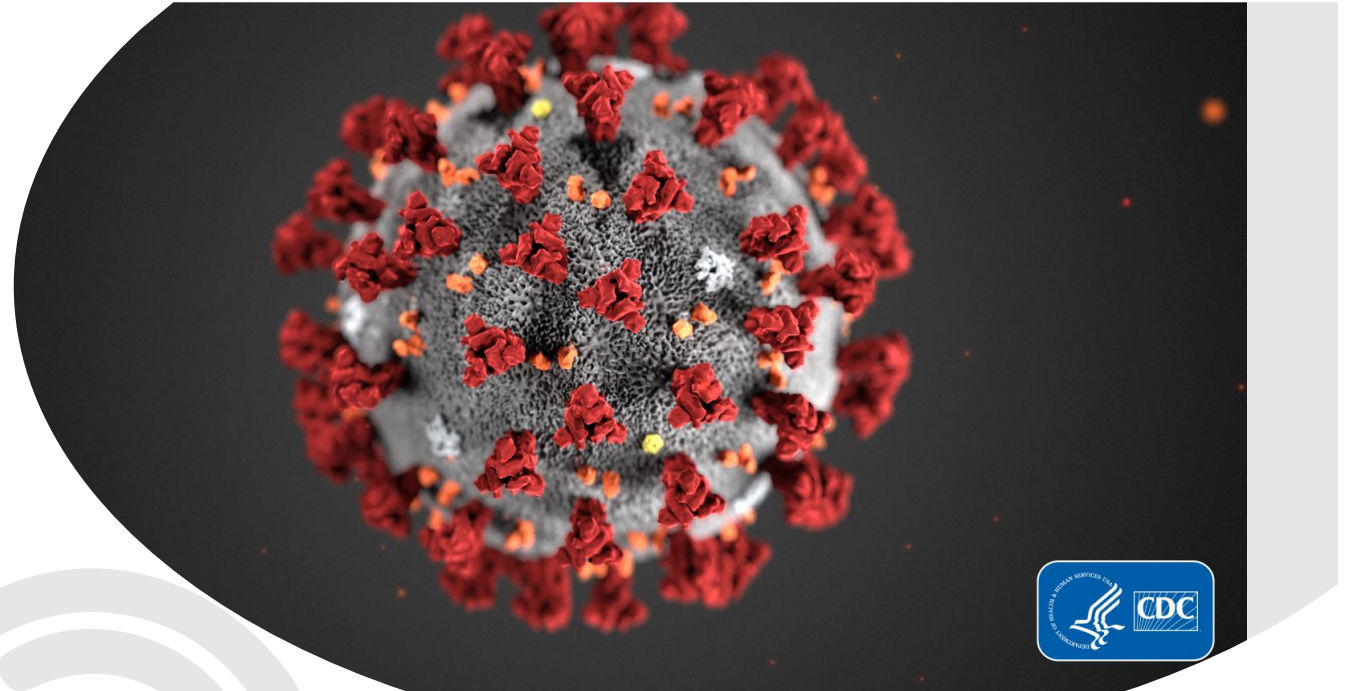
OPEN FOR BUSINESS

IN THE COVID-19 ERA



WEBINAR #1 AGENDA

- **Current CDC Guidelines**
- **State Re-opening Requirements**
- **COVID-19 Survey-Checklist**
- **COVID-19 Preparedness Plans**



IT'S ABOUT MAKING PEOPLE FEEL SAFE

- Employees
- Visitors
- Customers
- Students
- Staff



MAKING THE DECISION

Re-Opening a business in the COVID-19 era takes planning.



IS YOUR BUSINESS READY?

DECISION TOOL

Prerequisites

- Is it legal
- Can you protect the vulnerable

Health and Safety Actions

- Health
- Social Distancing

Ongoing Monitoring

- Signs and Symptoms Check
- Stay home
- If an employee gets sick



CDC GUIDELINES FOR BUSINESS RE-OPENING

- Considerations
- Decision Trees
 - Businesses
 - Restaurants
 - Daycares
 - Schools



OPEN FOR BUSINESS SURVEY-CHECKLIST

Reduce your risk of **coronavirus** infection:



Clean hands with soap and water
or alcohol-based hand rub

Cover nose and mouth when coughing and
sneezing with tissue or flexed elbow



Avoid close contact with anyone with
cold or flu-like symptoms



Thoroughly cook meat and eggs



No unprotected contact with live wild
or farm animals



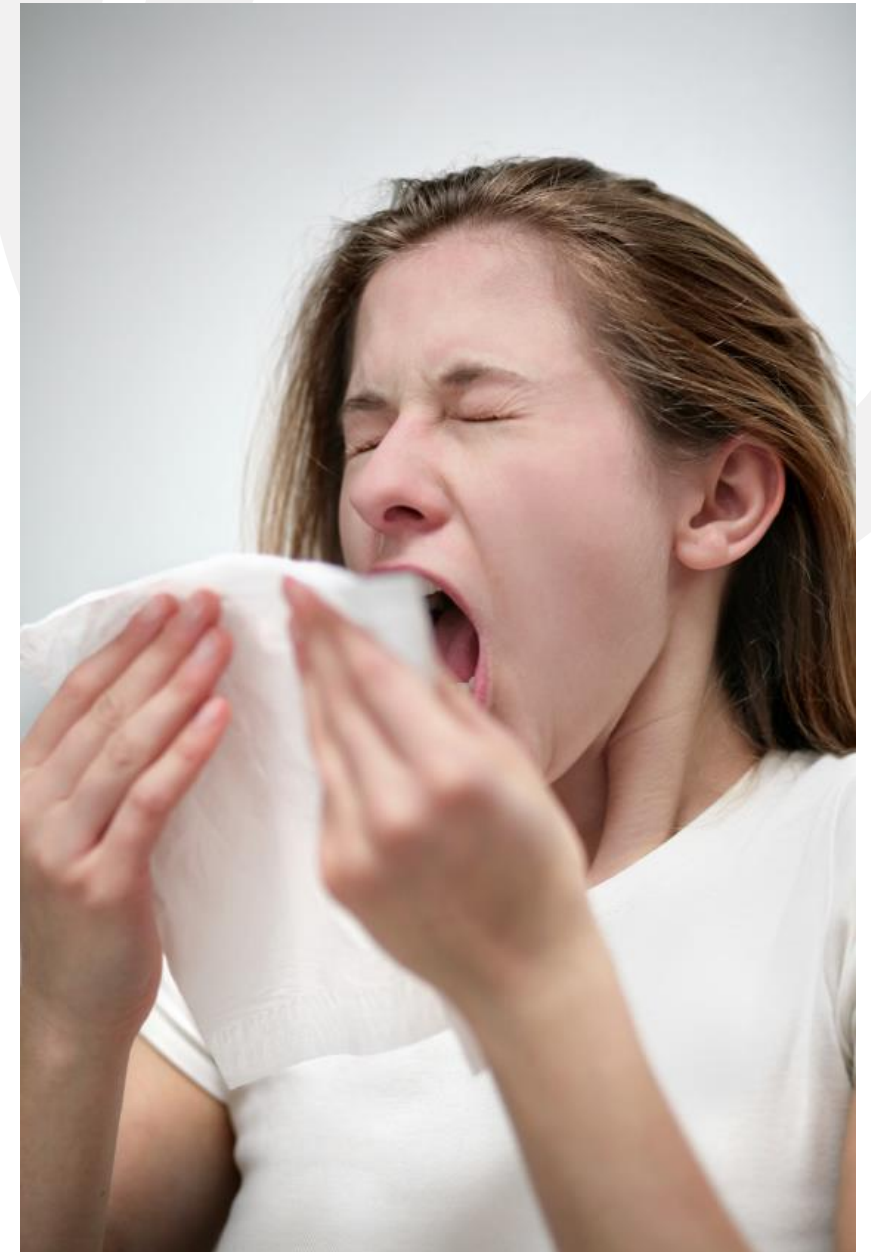
World Health
Organization

4+ Steps

1. Sick Workers Stay Home
2. Social Distancing
3. Hygiene and Source Controls
4. Cleaning, Disinfecting and Ventilation
- + Business Specific

1. KEEP SICK WORKERS HOME

- ☐ Health Screening
- ☐ Identify and Isolate
- ☐ Exposure Protocols
- ☐ Sickness Reporting
- ☐ Adjust Sick Leave Policies
- ☐ Protect Vulnerable Populations
- ☐ Post Sick Leave Policies



2. SOCIAL DISTANCING

- ☐ Telecommuting work from home
- ☐ Stagger shifts and breaks
- ☐ Evaluate Traffic Patterns
- ☐ Limit gatherings of workers
- ☐ Ensure Physical Distancing
- ☐ Limit Non-Essential Worker Interactions
- ☐ Increase physical distance between workers and customers



3. HYGIENE AND SOURCE CONTROLS

- ☐ Promote Handwashing and add more access
- ☐ Provide supplies i.e. masks, gloves, disinfectants, guards/shields
- ☐ Post Signage 1. COVID-19 2. Handwashing 3. Hygiene
- ☐ Establish and post masking policy
- ☐ Prohibit onsite food prep and sharing
- ☐ No Touch Disposal of waste



4. CLEANING, DISINFECTION AND VENTILATION PROTOCOL

- ☐ Continue and enhance routine cleaning
- ☐ High Touch Cleaning plan and frequency
- ☐ Exposure Cleaning/Disinfecting Strategy
- ☐ EPA List N disinfectants
- ☐ Review labels, SDS, and instructions for use
- ☐ Maximize Fresh air intake
- ☐ Minimize fans and blowers directed at people.



5. BUSINESS SPECIFIC PROTECTIONS AND PROTOCOLS

- Restaurants and Food Service Operations
- Retail
- Warehouse/Manufacturing
- Office
- Healthcare

BUSINESS PREPAREDNESS PLAN TEMPLATE

- Template that meets CDC and Local Guidelines
- [Template](#)



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THANK YOU



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