

High Touch Disinfecting

High Touch Surface Cleaning and Disinfecting Program

High Touch Surfaces are defined as those surfaces in a community environment where numerous people touch on a regular basis. These surfaces can build up high levels of germs that can result in the spread of disease and illness.

A High Touch Surface Cleaning and Disinfecting program formally identifies the high touch surfaces in a facility and the frequency with which these surfaces are to be cleaned and or disinfected.

Five Steps to Implement a Surface Cleaning and Disinfecting Program

Step 1: Identify specific areas within your facility i.e. lobbies, restrooms, offices, conference rooms, classrooms, cafeterias, vending machines.

Step 2: For each area create your list of high touch surfaces.

Step 3: For each high touch surface, rank by priority (1 = highest, 2 = medium, 3 = low).

Step 4: Train staff on proper methods for disinfecting high touch surfaces.

Step 5: Create accountability



High Touch Surface Checklist: Make a list and give surfaces a priority rank

A list of high touch surfaces can become extensive, so it is important to rank those surfaces where cleaning and disinfecting are most important. Since cleaning staff have limited time, best practice would suggest focusing on the highest priority surfaces with the greatest frequency. Use the High Touch List on page 4 of this document to prioritize.

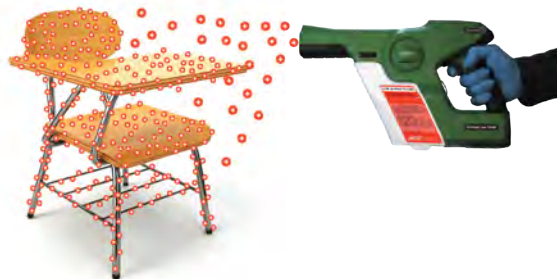
Priority Rank #1: Any surface with priority Rank of #1 should be cleaned and disinfected on a daily basis. These are the surfaces that receive the most touches and are most likely to transmit potentially harmful pathogens.

Priority Rank #2: These are surfaces that are complex in shape, hard to reach, or otherwise would be too time consuming for staff to clean and disinfect daily.

Priority Rank #3: These are surfaces that are not as frequently touched but can still become a contaminated surface, if neglected.

Proper Disinfecting of High Touch Surfaces: Leave it moist and let it air dry

For those surfaces Ranked #1, daily cleaning and disinfecting is recommended. Cleaning staff should understand that unlike spray and wipe cleaning where a surface is wiped dry, proper disinfecting requires the surface be left visibly moist (wet) and allowed to air dry. This is because disinfectants don't kill pathogens instantly, but require a short "wet" contact time with pathogens to insure 100% of the pathogens are inactivated. Microfiber cloths or disposable wipes are all great tools to use with disinfectants. For microfiber cloths, dampen the cloths by dipping in solution, or spray the cloth or the surface, then wipe, leaving the surface slightly damp or moist. Allow surface to air dry to insure disinfectant contact time.



For surfaces ranked #2 and #3, an electrostatic sprayer can be used to rapidly disinfect large surface areas quickly. One person can disinfect 14,400 - 18,000 sq. ft. of surface area per hour. So all high touch surfaces can be disinfected. This is particularly important during cold and flu season.



Multi-Clean Disinfectants for all your needs

E-Fecticide, Microcide TB, Millennium Q, Century Q, Chlorinated Disinfecting Tablets, CQ Wipes.

Technical Information

High Touch Disinfecting

Multi-Clean®



Common Areas including lobbies, reception, entries, work areas

Door Knobs/Handles
Hand Rails
Elevator Push Buttons
Waste Receptacles
Benches / Chairs / Armrests
Counter tops
Drinking Fountains
Desk Tops
Phones
Equipment/Tools
Light switches



Dining/Cafeterias/Vending

Dining Tables
Chairs Armrests
Coffee/Beverage
Vending Machines
Faucet Fixtures

Breakrooms

Microwaves
Refrigerator Door Handles
Cabinet/Drawer Pulls
Vending Machines
Countertops/tables



Classrooms/Conference Rooms

Door Knobs, push plates
Desks and Table Tops
Chair Armrests
Closet Handles
Toys
Shared Equipment
Waste receptacles
Soap/Towel/Tissue Dispensers
Light switches



Restrooms

Flush Levers
Door Handles/Push Plates
Faucets
Dispensers
Baby Changing Tables
Light switches
Hand rails

Transportation

Buses
Vans
Trains



Locker Rooms

Benches
Lockers
Door Knobs and Push Plates
Toilet / Urinal Flush Levers
Shower/Sink Faucet Fixtures



Gym and Fitness Areas

Work out equipment
Weights/Barbells
Workout Mats
Wrestling Mats
Scales
Drinking Fountains
Waste Receptacles



Offices

Photo Copiers
Fax Machines/Scanners
Keyboards
Printers

Checklist

Priority Rank 1 = High 2 = Medium 3 = Low

Area	Rank	Notes
Common Areas lobbies, reception, entries		
Door Knobs/Handles		
Hand Rails		
Elevator Push Buttons		
Waste Receptacles		
Benches / Chairs / Armrests		
Counter tops		
Drinking Fountains		
Desk Tops		
Phones		
Equipment/Tools		
Light switches		
Dining/Cafeterias/Vending		
Dining Tables		
Chairs Armrests		
Coffee/Beverage		
Vending Machines		
Faucet Fixtures		
Breakrooms		
Microwaves		
Refrigerator Door Handles		
Cabinet/Drawer Pulls		
Vending Machines		
Countertops/tables		
Classrooms Rooms		
Door Knobs, push plates		
Desks and Table Tops		
Chair Armrests		
Closet Handles		
Toys		
Shared Equipment		
Waste receptacles		
Soap/Towel Dispensers		
Light switches		

Area	Rank	Notes
Locker Rooms		
Benches		
Lockers		
Door Knobs and Push Plates		
Toilet / Urinal Flush Levers		
Shower/Sink Faucet Fixtures		
Restrooms		
Flush Levers		
Door Handles/Push Plates		
Faucets		
Dispensers		
Baby Changing Tables		
Light switches		
Hand rails		
Transportation		
Buses		
Vans		
Trains		
Fitness Areas		
Work out equipment		
Weights/Barbells		
Workout Mats		
Wrestling Mats		
Scales		
Drinking Fountains		
Waste Receptacles		
Offices		
Photo Copiers		
Fax Machines/Scanners		
Keyboards		
Printers		