



Guardian
Service
Industries,
Inc.

NON-POLIO ENTEROVIRUS PLAN



Presented by:

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NON-POLIO ENTEROVIRUS PROTOCOL

What is Non-Polio Enterovirus?

Enterovirus D68 (EV-D68) is one of more than 100 non-polio enteroviruses.

What are the symptoms of EV-D68 infection?

EV-D68 can cause mild to severe respiratory illness.

- Mild symptoms may include fever, runny nose, sneezing, cough, and body and muscle aches.
- Severe symptoms may include wheezing and difficulty breathing.

How does the virus spread?

Since EV-D68 causes respiratory illness, the virus can be found in an infected person's respiratory secretions, such as saliva, nasal mucus, or sputum. EV-D68 likely spreads from person to person when an infected person coughs, sneezes, or touches a surface that is then touched by others.

What does Guardian recommend?

From a janitorial standpoint there are several things that can be done to reduce the risk of getting sick and limiting the spread of the virus.

- Frequently and properly wash hands with soap and water. If soap and water are not available then the use of an appropriate hand sanitizer is recommended.
- Disinfecting contaminated environmental surfaces is critical to controlling the spread of germs and bacteria.
- The use of cleaners to remove gross soils from environmental surfaces is an important process to control the spread of infections.
- Effective use of environmentally friendly equipment such as micro-fiber mops and dust rags along with the HEPA/ULPA vacuum.
- Using paper towels, toilet tissue and wipers also helps to control the spread of germs.
- The use and proper disposal of latex or vinyl gloves.



GUARDIAN'S PRINCIPLES OF CLEANING & DISINFECTING ENVIRONMENTAL SURFACES

Below is a summary of the section titled "Principles of Cleaning and Disinfecting Environmental Surfaces" found on pages 71-77 in the CDC publication titled, "Guidelines for Environmental Infection Control in Health-Care Facilities" published in 2003.

- Microbiologically contaminated surfaces can serve as reservoirs of potential pathogens, but these surfaces generally are not directly associated with the transmission of infections to humans.
- The transmission of microorganisms from environmental surfaces to patients is primarily by hand contact with the surface.
- Hand hygiene is important to minimize the impact of the transmission.
- Cleaning and disinfecting is fundamental in reducing the potential for incidence of viral and bacterial infections.
- Good cleaning and disinfecting principles take into account the intended use of the surface or item in the facility.
- CDC considers "environmental surfaces" to represent surfaces that generally do not come into direct contact with patients during care.
- Environmental surfaces carry the least risk of bacterial transmission and can be safely decontaminated using less rigorous methods than those used on medical instruments and devices.
- Housekeeping surfaces can be divided into two groups – those with minimal hand-contact such as floors and ceilings and those with frequent hand-contact known as "high touch surfaces".
- High touch surfaces like doorknobs, light switches, wall areas around toilets and urinals and fixture knobs should be cleaned and/or disinfected more frequently than surfaces with minimal hand contact.
- Cleaning is the necessary first step of any disinfection process. Cleaning is a form of decontamination that renders the environmental surface safe to handle or use. This decontamination is accomplished by removing organic matter, salts and visible soils, all of which interfere with microbial inactivation.
- The physical action of scrubbing combined with the detergency of surfactants in the cleaning agents remove large numbers of the microorganisms from surfaces.
- Housekeeping surfaces require regular cleaning and removal of soil and dust.

- Most, if not all, housekeeping surfaces need to be cleaned only with detergent and water or a detergent-disinfectant, depending upon the nature of the surface and the type and degree of the contamination.
- Disinfectant-detergent formulations registered by EPA are used for environmental surface cleaning, but the actual physical removal of microorganisms and soil by wiping or scrubbing is probably as important, if not more so, than any antimicrobial effect of the disinfecting agent used.
- Therefore, cost, safety, product-surface compatibility, environmental compatibility and acceptability by housekeepers can be the main criteria for selecting an EPA registered product.
- Extraordinary cleaning and decontamination of floors in health-care settings is unwarranted. Studies have demonstrated that disinfection of floors offers no advantage over regular detergent/water cleaning and has minimal or no impact on the occurrence of health-care associated infections.
- Minimize contamination of cleaning solutions and cleaning tools.
- Cleaning solutions should be replaced frequently. Bucket solutions become contaminated almost immediately during cleaning, and continued use of the solution will transfer increasing number of microorganisms to each subsequent surface to be cleaned. A variety of “bucket” methods have been designed to address the frequency with which cleaning solutions are replaced.
- Mop heads and cleaning cloths can also be a source for spreading contaminants. Laundering of cloths and mop heads after use and allowing them to dry before re-use can minimize the degree of contamination. Microfiber wipes and microfiber mops can also be helpful.

CLEANING & DISINFECTING

Evaluate and implement measures to minimize the transmission of the virus through environmental sources, specifically hard surfaces. Train custodial personnel on transmission methods.

Establish standards for use of personal protective equipment. Train all custodial employees on the proper use and disposal of personal protective equipment.

As frequently as is practical, clean hard surfaces that are commonly touched by employees with a neutral detergent followed by a disinfectant solution. Hard surfaces may include:

- | | |
|---|---|
| <input type="checkbox"/> Hand rails | <input type="checkbox"/> Light Switches |
| <input type="checkbox"/> Door knobs/handles | <input type="checkbox"/> Equipment controls |
| <input type="checkbox"/> Elevator buttons | <input type="checkbox"/> Cabinet and file drawer knobs/handles. |
| <input type="checkbox"/> Sinks and Faucets | <input type="checkbox"/> Vending machines |
| <input type="checkbox"/> Counter tops | <input type="checkbox"/> Chair arms |
| <input type="checkbox"/> Window Sills | <input type="checkbox"/> Copier/printer/fax control buttons |

Augment FM custodial services by providing sanitary wipes to all departments and encouraging employees to frequently (several times per day) sanitize surfaces that employees are in contact with. Emphasize sanitation of items that are used close to the face, such as telephones, hands-free microphones, radios, hard-hats, and similar items.

Place sanitizing wipes in company vehicles with reminders to wipe down steering wheels and gear shifters before and after use.

The use of hand-held black lights and phosphorescent powder can be used to detect viral and bacterial residues.

DINING ROOMS & CAFETERIA

Dining rooms and cafeterias follow particular sanitation measures. Consider the following temporary measures to reduce the potential for EV-D68 transmission:

- Place a sanitation station at the entrance to the dining facility. Require patrons to use the alcohol-based cleaner or sanitary wipe prior to entering the facility.
- Reduce patron concern by posting information summarizing the steps that the food service facility is taking, why, and what individuals can do to reduce EV-D68 transmission (clean hands routinely, cough etiquette, social distancing). Assign a management employee to circulate among patrons at the dining facility to answer questions or concerns.
- Replace silverware with plastic wrapped, disposable eating utensils.
- Offer only food items that are individually packaged. Suspend offering “buffet line” items that are open to employees and typically protected only by a sneeze guard. Alternatively, place buffet items behind a serving counter and assign cafeteria staff to serve the items rather than allowing self-serve.
- Suspend offering items that are prepared off-site under conditions that are not monitored by the company.
- Suspend offering items that are not cooked and are not pre-packaged (e.g., salads, fruits, raw vegetables, uncooked sandwiches, bakery items, and so forth)
- Place trays, cups, coffee mugs, plates, and other items normally openly accessible to patrons in a secure area. Do not allow patrons access to these items until issued on an individual basis. Ensure the cafeteria workers issuing these items are wearing rubber gloves and masks.
- Assign cafeteria personnel to continuously sanitize hard surfaces that are commonly touched by patrons.
- Identify triggers indicating temporary closure of the cafeteria is appropriate:
 - News of EV-D68 transmission at other food service facilities.
 - High levels of employee concern about flu transmission at the food service facility.
 - Limited use of the facility by patrons.
 - Very low availability of cafeteria staff.

COMMERCIAL KITCHENS/FOOD PREP AREAS

Evaluate and implement appropriate options and consider the following:

- Train all kitchen employees on EV-D68 transmission and prevention measures.
- Require the use of rubber gloves, paper food service masks, smocks, and headgear by ALL food preparers at ALL times in the kitchen.
- Arrange for clothing worn by kitchen staff to be washed nightly.
- Frequently sanitize food preparation items (pots, pans, knives, cutting boards, and similar items). Soak implements in a bleach solution for 30 minutes. (1 cup [250 ml] or 5.25% unscented household bleach to 5 gallons (20 liters) of water).
- Ensure delivery of food items is monitored closely to ensure kitchen contamination does not occur. Alternatively, do not allow delivery personnel in the kitchen.
- Cutting boards that are pitted, cracked or otherwise in poor condition should be disposed of.

BATHROOMS

Evaluate and implement appropriate options and consider the following:

- Consider installation of motion-sensor activated soap dispensers, toilet flushers, paper towel dispensers, and sink faucets.
- On all bathroom doors, place reminders of the importance of hand washing and attention to hygiene.
- Ensure all bathrooms are adequately stocked with sanitizing soap and hand towels. These will be depleted rapidly by employees and will require replenishing more often than normal.
- Frequently wipe down bathroom faucet knobs and fixtures.
- Increase the frequency at which waste paper is collected and disposed of.

GENERAL SUPPLIES

- Obtain stock adequate hygiene and sanitation supplies, such as:
- Neutral detergents (i.e., bleach)
- Disinfectants
- Hand sanitizer
- Sanitizing wipes
- Tissues
- Rubber gloves
- N95/N100 dust masks

Supply Distribution

Provide antibacterial hand washing solutions such as hand sanitizers and sanitary wipes in all common areas, such as:

- Central locations within work areas
- Break rooms
- Bathrooms
- Lobbies
- Copy rooms
- Cafeterias
- Waiting rooms
- Training rooms