Canteen Cleaning and Disinfecting Standing Operating Procedures
COVID-19 Response

Background Information on COVID-19

According to the CDC:

- Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets.
- Currently there is no evidence to support transmission of COVID-19 associated with food.
- It may be possible to contract COVID-19 by touching a surface or object that has the virus on it, and then touching their own mouth, nose, or eyes. However, this is not thought to be the main way the virus spreads.
- In general, because of poor survivability of these coronaviruses on surfaces, there is likely very low risk of spread from food products or packaging that are shipped over a period of days or weeks at ambient, refrigerated, or frozen temperatures.
- Learn what is currently known about the spread of COVID-19.

General Associate Health Guidelines:

- Before preparing or eating food it is important to always wash your hands with soap and water for 20 seconds for general food safety.
- Throughout the day, wash your hands after blowing your nose, coughing or sneezing, or going to the bathroom.
- Practice appropriate social distancing while at work (maintain a distance of 6 feet from others when possible)

Canteen Cleaning and Disinfecting Standing Operating Procedures

Effective Immediately:

- At every service location, Canteen associates will disinfect all contact surfaces as outlined in this document.
- For Vending, Market, and OCS/Pantry associates must disinfect at the beginning of service and again at the conclusion of service.
- Gloves are required to be worn by associates during service of Senior Living or Health Care Facilities.

The information in this document highlights Canteen Standard Operating Procedures for cafes, commissaries, vending, markets and OCS/pantry.
1.2 Canteen Fleet (Trucks) Disinfecting Standards

All frequently touched/high-hand touch surfaces of the truck should be disinfected on a regular schedule (see Disinfection Frequency section below).

Examples of frequently-touched/high-hand-touch surfaces include (but are not limited to):

- Handheld devices (see Section 1.5 for disinfection guidance for touchscreens)
- Cart/dolly handles
- Hand-held productivity tools such as box cutters.
- Pens, markers and clipboards.
- Door handles
- Steering Wheels

Disinfection Frequency:

- Disinfect surfaces at least twice each day or as needed

In the event that an associate who drives a Canteen truck tests positive for COVID-19, the vehicle and all equipment used (carts, dollies, totes, etc.) should be disinfected immediately by branch personnel or your specified local cleaning service.

PROCEDURES

Follow these three steps in order.

SWEEP OUT

1. Inspect cab and cargo area. Remove and bag trash, labels and any loose debris.
2. Sweep out cab and cargo area to remove dust, dirt and any visible crumbs or dropped product.

GENERAL CLEANING & SPILLS

2. For sticky or stubborn soils, spray multi-purpose cleaner directly onto soil and allow 1-3 minutes to loosen, then wipe with clean cloth.

DISINFECTION

1. Using approved disinfectant, wipe or spray all high touch surfaces. These would include, cooler/freezer handles, door handles, steering wheel, interior control knobs, gear shifter, cargo door handles etc.
2. If using spray disinfectant, spray surface and allow to remain wet for 10 minutes. Rewet if necessary to ensure surface is properly disinfected.
1.6 Vending Disinfection Standard Operating Procedures

Effective Immediately:

- At every service location, Canteen associates will disinfect all contact surfaces as outlined in this document.
- For Vending, Market, and OCS/Pantry associates must disinfect at the beginning of service and again at the conclusion of service.
- Gloves are required to be worn by associates during service of Senior Living or Health Care Facilities.

Approved Products to Use for Disinfecting:

- Diversey OxivirTB (Wipes of Spray)
- Diversey Virex 256 II Cleaner (Spray)
- If Diversey Oxivir or Virex are not available, please use one of the other CDC approved products.

Disinfect frequently touched / high-hand-touch areas at each Vending location using approved disinfectant spray or wipes.

Frequently touched / high-hand-touch surfaces include (but are not limited to):

- Panel Buttons
- Coin Return
- Dispensing door
- Microwave (buttons, handle)
- Counters

Use approved disinfectant wipes or spray.

- Wipes can be used directly on equipment. Wipe designated areas and allow to air dry.
- If using spray, apply the spray to a cloth-like paper towel. Wipe designated areas and allow to air dry.
- Do not spray disinfectant directly onto surfaces.