

OFFICE BUILDINGS (PUBLIC AND PRIVATE)

The main objective for office cleaning is to portray attractive premises, while creating clean and comfortable working environments.

Dominated by diverse sites, different in size and requirements, office cleaning requires that you perform your job invisibly while delivering visibly clean results.



BEST PRACTICES

- Clean or disinfect high-touch surfaces frequently.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Offer hand disinfectant for regular hand hygiene and where hand soap and water is not readily available.
- Ensure physical distancing is standard practice during your operation.



HIGH TOUCH POINTS

- Desks
- Chair armrests and under the seat
- Keyboards, mouses and telephones
- Touchscreens and printers
- Door knobs/push plates
- Thermostats and light switches
- Coffee stations and vending machines
- Trash receptacle touch points



EDUCATION

Cleanliness is a high priority in the dynamic environment of the education segment, ranging from a small day care to large schools or universities.

The challenging task is to keep many rooms and critical areas clean without spreading pathogens. Delivering a safe and welcoming atmosphere is crucial to increase the confidence of your customers.



BEST PRACTICES

- Clean or disinfect high-touch surfaces frequently and pay special attention to student areas such as classes and changing rooms.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Offer hand disinfectant for regular hand hygiene and where hand soap and water is not readily available. Provide disinfectant and cloths or disinfecting wipes for use by teachers or care workers.
- Maintain the property with regular floor care, spot cleaning and removal of stubborn dirt on and under the tables and chairs.



HIGH TOUCH POINTS

- Desks
- Chair armrests and under the seat/stools and booster seats
- Door knobs/push plates
- Thermostats and light switches
- Staircase and stairwell railings
- Computers, screens and printers
- Beverage stations and vending machines
- Sink and sink faucet
- Baby changing station
- Potty chairs and diaper pails
- Stain / graffiti removal product



INDUSTRY

In the industrial sector, clean environments encourage the perception of the quality of its products. Operating in this environment requires you to deliver constantly clean results driving a positive perception as well as creating a safe working environment for your customers' employees.



BEST PRACTICES

- Clean or disinfect high-touch surfaces frequently.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Offer hand disinfectant for regular hand hygiene and where hand soap and water is not readily available.
- Ensure physical distancing is standard practice during your operation.



HIGH TOUCH POINTS

- Door knobs/push plates
- Desks
- Chair armrests and under the seat
- Sink and sink faucets
- Emergency switches
- Push buttons
- Machine handles
- Trash receptacle touch points



TRANSPORTATION

The main challenge of this active business segment is to keep their properties and their modes of transport constantly clean and comfortable for passengers. In this extremely rotational environment, perception of cleanliness is key.



BEST PRACTICES

- Clean or disinfect high-touch surfaces frequently as well as before and after each route.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Ensure physical distancing is standard practice during your operation.



HIGH TOUCH POINTS

- Handrails
- Tables, armrests and seats
- Door and window handles
- Toilet and sink
- Luggage cabinets
- Light switches, thermostat & AC control
- Foldable trays
- TV, remote control and microphone
- Trash receptacle touch points
- Minibar



LODGING

The highest priority of a hotel is to create a pleasant, comfortable environment in which their guests feel welcome and at home. Ensuring flawless surfaces and floors in all areas is of critical importance for creating an appealing atmosphere.



BEST PRACTICES

- Clean or disinfect high-touch surfaces frequently and after each guest and employee interaction.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Offer hand disinfectant for regular hand hygiene and where hand soap and water is not readily available.
- Ensure physical distancing is standard practice during your operation.



HIGH TOUCH POINTS

- Reception desk
- Payment and card reader
- Touchscreens
- Door cards and keys
- Door knobs/push plates
- Tables and chair armrests
- Light Switches
- Elevator buttons (inside and out)
- Staircase, escalator and stairwell railings
- Luggage trolleys



ASSISTED LIVING

Guest and resident satisfaction is closely linked to their wellbeing and happier residents physically degrade more slowly (Canadian Medical Association Journal). Next to improving residents constitutions and preventing the spread of infections, your operation aims to create safe, healthy environments in which residents can feel comfortable and confident.



BEST PRACTICES

- Disinfect high-touch surfaces frequently, especially those that care takers and residents may touch.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Employ a cleaner disinfectant approved for use against COVID-19 virus or address high-touch surfaces as a secondary step using a multi-purpose disinfectant.
- Consider providing disinfectant and cloths or disinfecting wipes for use by residents and care workers.



HIGH TOUCH POINTS

- Door frames and handles
- Emergency button
- Light switches and thermostat
- Tray table
- TV, remote control and telephones
- Faucets and shower handles
- Chair armrests
- Drawers (inside/out) and nightstands
- Railing



RESTAURANTS

Hygiene and cleanliness are top criteria for consumers when determining where to eat. The cleanliness of a location therefore has a direct impact on your customers' reputation. They rely on you to create clean and healthy spaces, in which their guests feel confident and trust that the highest hygiene standards are always met. Efficient work processes and easy cleaning procedures are essential for you to ensure expectations on food quality, food safety and the locations' cleanliness are fulfilled.



BEST PRACTICES

- Clean or disinfect high-touch surfaces frequently and after each guest.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Minimize items offered on tables and disinfect any that remain between each use (e.g. menus, condiments).
- Ensure that hand soap and paper towels are available and sufficiently stocked. Offer hand disinfectant when hand soap and water is not readily available.



HIGH TOUCH POINTS

- Bar
- Tables and chair armrests
- Payment and card reader
- Hand disinfectant stands
- Touchscreens
- Trash receptacle touch points
- Menus
- Door knobs/push plates
- Light Switches



RETAIL

The number one task of every retailer is to create a pleasant shopping environment for its visitors. Cleanliness can be found as one of the key criteria for retail customers when selecting their shopping location. A clean appearance can lead to impulse buying and therefore does not only protect the brand of a retailer but can also drive their revenue.



BEST PRACTICES

- Clean or disinfect high-touch surfaces frequently.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Offer hand disinfectant for regular hand hygiene and where hand soap and water is not readily available.
- Ensure physical distancing is standard practice during your operation.



HIGH TOUCH POINTS

- Cashier and information counters
- Cash machine and card readers
- Touchscreens
- Door knobs/push plates
- Light switches and thermostat
- Staircase, escalator and stairwell railings
- Phones & dial pads
- Coffee & beverage stations
- Self-service stations and drawer handles
- Trash receptacle touch points



SHOPPING CENTRES

Creating a pleasant shopping experience from start to end of a visitor's buying journey is the number one priority for shopping centres. With a variety of different areas and requirements to be covered, making sure meeting your customer's and their visitors' expectations sometimes can be challenging. Optimized cleaning processes and procedures as well as powerful products are needed for you to deliver the best cleaning results in the most efficient way possible.



BEST PRACTICES

- Clean or disinfect high-touch surfaces frequently.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Offer hand disinfectant for regular hand hygiene and where hand soap and water is not readily available.
- Ensure physical distancing is standard practice during your operation.



HIGH TOUCH POINTS

- Counters
- Tables and chair armrests
- Cash machine and card readers
- Light switches and thermostat
- Touchscreens, POS screens and telephones
- Self-service stations and drawer handles
- Door knobs/push plates
- Coffee and beverage stations
- Elevator buttons (inside and out)
- Staircase, escalator and stairwell railings



HOSPITALS

Cleaning in the Healthcare sector, particularly in hospitals, requires specialist knowledge in terms of cross-contamination risks, disinfection procedures and infection control. It is extremely important to be aware of the latest standards of hospital cleaning to achieve the best safe performance.



BEST PRACTICES

- Disinfect high-touch surfaces frequently.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Train staff on proper hand hygiene, use of PPE and procedures for food contact vs. non-food contact surfaces.
- Consider providing disinfectant and cloths or disinfecting wipes for use by residents and employees.
- Maintain regular floor care throughout the facility to avoid build up of any possible source of contamination.



HIGH TOUCH POINTS

- Door knobs/push plates
- Light switches and thermostat
- Desks
- Keyboards, mouses and telephones
- Chair armrests and under the seat
- Railings
- Bedding
- Faucets
- Cupboards/drawer handles
- Trash receptacle touch points



LONG TERM CARE

Hygiene and safety in a long term care establishment means dedication to the protection of residents who have specific needs. It is fundamental to provide an environment where risks are minimized allowing your customers to focus on the wellbeing of their residents and staff.



BEST PRACTICES

- Disinfect high-touch surfaces frequently, especially those that care takers and residents may touch.
- When disinfecting high-touch, hard non-porous surfaces ensure adequate contact time.
- Employ a cleaner disinfectant approved for use against COVID-19 virus or address high-touch surfaces as a secondary step using a multi-purpose disinfectant.
- Consider providing disinfectant and cloths or disinfecting wipes for use by residents and care workers.



HIGH TOUCH POINTS

- Door frames and handles
- Emergency button
- Light switches and thermostat
- Tray table
- TV, remote control and telephones
- Faucets and shower handles
- Chair armrests
- Drawers (inside/out) and nightstands
- Railing

