



Clean Means Business.

For lasting Healthy Returns, here is a checklist recommended by public health agencies to conduct essential cleaning practices.

Healthy Returns Checklist for Employers

Evaluate your place of business:

- Disinfect frequently-touched surfaces and objects on a daily basis
- Move or remove items from common areas to reduce frequent handling or contact from multiple people
- Continue to update your cleaning strategy based on updated public health guidance

Optimize your workplace cleaning routine:

- Promote personal hygiene, including a place to wash hands with soap and running water; offer hand-sanitizer stations; post hand-washing signs in restrooms
- Maintain routine cleaning and disinfecting of frequently-touched surfaces and equipment
- Clean or launder soft and porous materials like personal protective equipment (PPE) or seating using the warmest temperature setting possible and dry items completely
- Handle deliveries with care:
 - Request “no-contact” delivery options when available and immediately dispose of outer packaging
 - Wash your hands after unpacking
 - Disinfect any counters the packaging touched

Keep safety top-of-mind:

- Follow the manufacturer’s instructions on the label to ensure safe and effective use of cleaning and disinfection products
- Pay special attention to PPE to safely apply disinfectant
- Keep all disinfectants and cleaning products safely stored out of reach of children

Sources:
Centers for Disease Control and Prevention
Occupational Safety and Health Administration



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