CLEANING RECOMMENDATIONS FOR:

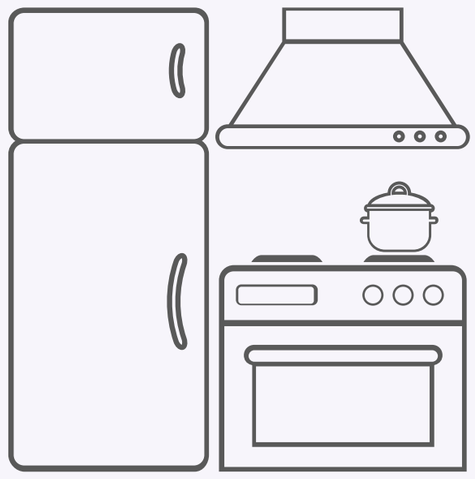
BATHROOM & KITCHEN AREAS

WHEN MANAGING A GASTRO OUTBREAK

01 KITCHEN – NON FOOD CONTACT SURFACES

Work surfaces, benches, shelving, doors, door and cupboard handles, storage areas, sinks, trolleys floors etc.

- Wash with hot soapy water
- Wipe down with 1000ppm chlorine solution (bleach mix) and leave for 10 minutes (Appendix 1A)
- Rinse with cold water and allow to dry



02 CLEANING EQUIPMENT

Cloths, mops, brushes etc.

- Wash with hot soapy water
- Rinse and leave to air dry

Non-disposable mop heads should be washed in the washing machine on the hottest cycle.

03 CARPETS

Carpets with vomit or poo on it

- Clean with warm soapy water
- Use a steam cleaner (greater than 100°C)
- DO NOT vacuum carpets during an outbreak

04 KITCHEN – FOOD CONTACT SURFACES

Utensils, trays, equipment, crockery, cutlery, etc.

- Wash with hot soapy water
- Soak items in hot water (minimum 77°C) for at least 30 seconds

OR

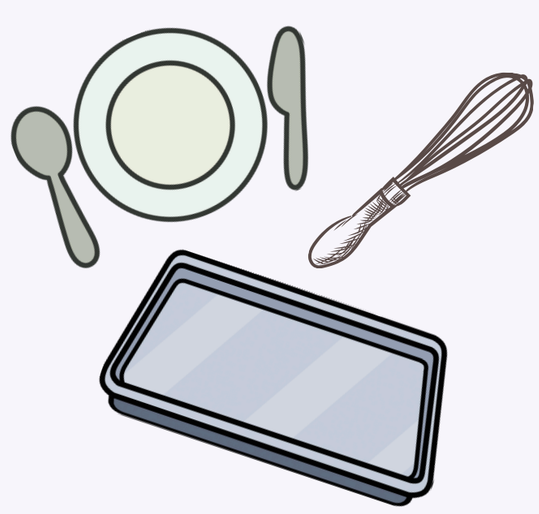
- Place items in commercial dishwasher where the water temperature of the rinse cycle is greater than 80°C

OR

- Wash with hot soapy water
- Soak in 100ppm of chlorine solution (bleach mix) for at least 3 minutes at a minimum water temperature of 50°C

OR

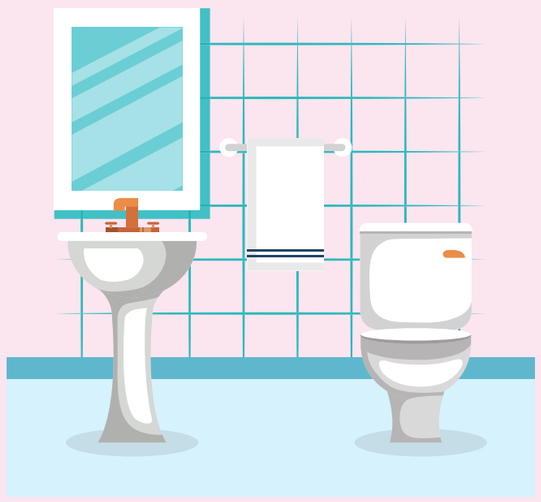
For equipment that cannot be completely soaked in water, 200ppm chlorine solution (bleach mix) should be used on all surfaces for 10 minutes, then rinse and dry.



05 TOILET/BATHROOM AREAS

Toilet bowls/seats, potties, hand wash basins, tap handles, doors and door handles, flush buttons, floors, etc.

- Wash with hot soapy water
- Wipe down with 1000ppm chlorine solution (bleach mix) and leave for 10 minutes (Appendix 1A)
- Rinse with cold water and allow to dry



KEY REMINDERS

- Always clean before disinfect
- Chlorine based solution is to be prepared fresh every 24 hours
- Bleach solutions should NEVER be applied using a spray bottle.