

CHECKLIST: CLEAN SUPERMARKET SPECIAL CORONAVIRUS

Checklist created from the document on good cleaning practices for supermarkets disclosed by Afidamp on the occasion of the covid-19 epidemic (2020)



1 WASH WITH CLOTH

On an already cleaned surface, remember to spray the detergent (or disinfectant) directly onto the **folded cloth** and then distribute the product by making an "S" movement with the cloth.



2 FOLLOW DIRECTIONS

For the **mechanical washing operations of floors and surfaces**, pay attention to the indications given by the manufacturer, to the safety regulations set out in the D.V.R., paying particular attention to the **final cleaning of the machines at the end of the work**.



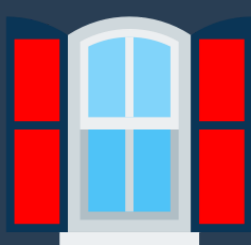
3 HOW TO WASH MANUALLY

Where it is not possible to dust and wash the floor using the machines, proceed manually using the correct tools and making narrow "S" movements, moving back towards the door.



4 ALWAYS WASH YOUR HANDS

Always use **disposable gloves** when cleaning and remember to change them often. Before touching your face with personal items, wash your hands thoroughly with water (at least 45 seconds), and dry them with disposable paper towels. Then you can use a gel detergent with at least 60% alcohol.



5 OPEN THE WINDOWS

Airing the premises during cleaning.



6 READ THE PRODUCT LABEL

Before handling a chemical product, carefully read the label or the technical data sheet, respecting the **dilutions** of use and the **indicated methods of use**. **Never mix different chemicals**. If the product is decanted, the label must be placed on the new container.



7 UNPLUG

Before carrying out any cleaning operations on electrically powered equipment, remember to **disconnect the plug from the mains**.



8 CLEANING OPERATIONS

The company, in compliance with the indications of the Ministry of Health in the manner deemed most appropriate, may organize special interventions/periods of cleaning.