

PANORAMA COMMUNITY SCHOOL DISTRICT

COMMUNICABLE DISEASE

GUIDELINES FOR MAINTAINING A CLEAN SCHOOL ENVIRONMENT

These guidelines and procedures should be followed regardless of the presence or absence of a student or employee known to have an infectious disease.

- A. Clean the following areas and items daily:
 - 1. Classrooms, bathrooms, and kitchen
 - 2. Floors
 - 3. Sinks and faucet handles
 - 4. Soap dispenser
 - 5. Walls behind sinks
 - 6. Toilets

- B. Vacuum carpets daily. If a rug or carpet is soiled, it should be disinfected immediately. (See Procedures for Cleaning Up Body Fluid Spills, C).

- C. Clean waste receptacles at least weekly.

- D. If heavy non-disposable gloves are worn when a disinfectant is being used, they must be washed and air-dried after each use. They must be stored in the room of use in the area reserved for soiled articles.

- E. Techniques for Handling Food and Utensils.
 - 1. Maintain a clean area of the kitchen for serving food.
 - 2. Maintain a separate area of the kitchen for cleanup.
 - 3. All leftover food, dishes, and utensils should be treated as if they were contaminated.
 - 4. Scrape food from soiled dishes and/or place disposable dishes in plastic-lined, covered waste receptacle.
 - 5. Pour liquids into sink drain.
 - 6. Rinse dishes and utensils with warm water before placing them in the dishwasher.
 - 7. Clean sinks, counter tops, tables, chairs, trays, and any other areas where foods or liquids have been discarded or spilled: use approved disinfectant (See Selecting an Appropriate Disinfectant).
 - 8. Wash hands prior to removing clean dishes from the dishwasher and storing them in a "clean" area of the kitchen.

Legal Reference: