

Cleaning and Sanitation

Elevated Risk Situation

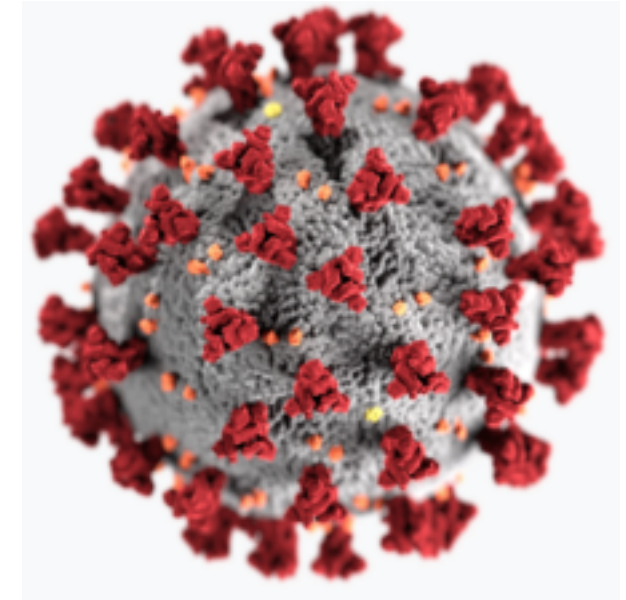
AGENDA

- What is an “Elevated Risk Event”?
- Basic countermeasures
- The Difference between Cleaning, Disinfecting, and Sanitizing
- What surfaces to clean
- Frequencies – How often to clean at different risk levels
- Product Selection – QA Approval, Training, etc. Dwell Time, Customer Requirements
 - What to do when we run low on sanitizer and/or wipes
- PPE/Protecting yourself
- Cleaning and Sanitizing Process
 - Approved by EH&S
 - Approved by Quality Team



“ELEVATED RISK EVENT”

- What is an Elevated Risk Event?
 - Influenza (New strains of the influenza virus occur most every year)
 - Norovirus
 - Coronavirus
- What are Coronaviruses?
 - Zoonotic
 - SARS, MERS
- Why all the focus on nCoV-19?
 - It's a “novel” virus
 - R_0 Factor



COUNTERMEASURES

- Prevention and Mitigation Measures are Very Simple!
 - Hand Washing
 - Sneezing and coughing into your elbow
 - Staying home when you are sick (Especially with a fever)
 - More Hand Washing
 - **Proper Cleaning and Sanitation Procedures!**
 - Not much different from our regular GMP, Sanitation, and BBP processes



CLEANING VS. DISINFECTING VS. SANITIZING

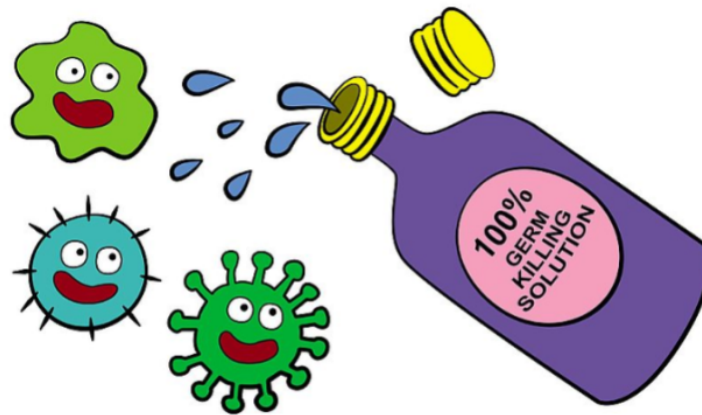


Cleaning

Wipes away debris, germs, etc.
using soap or detergent as a release
agent

Disinfecting

Uses a chemical to kill germs or
bring them down to a safe level



Sanitizing

Combination of wiping away and
eliminating or reducing germs to a
safe level



COUNTERMEASURES

- Focus Areas

- Public or Common Areas
 - Lunchrooms, restrooms, plant areas
- Offices
- Shared spaces
- Transition areas

- Focus Surfaces

- Door handles, push-bars, light switches
- Shared equipment – Production and Office
 - Copiers, touch screens, keyboards & mouse
 - machine controls, fork truck seat belts & steering wheels, and pallet jack handles



COUNTERMEASURES

- Special Attention

- Restrooms

- Urinal and toilet flush handles
 - Toilet paper and paper towel dispensers
 - Stall door latches/handles
 - Sinks and faucet handles
 - Counter tops

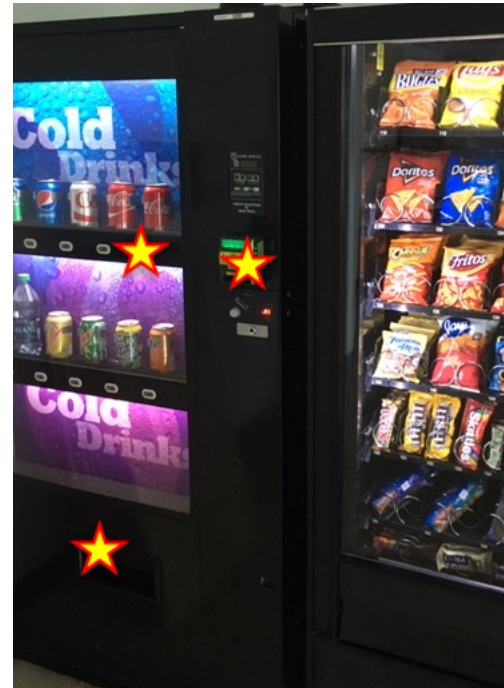
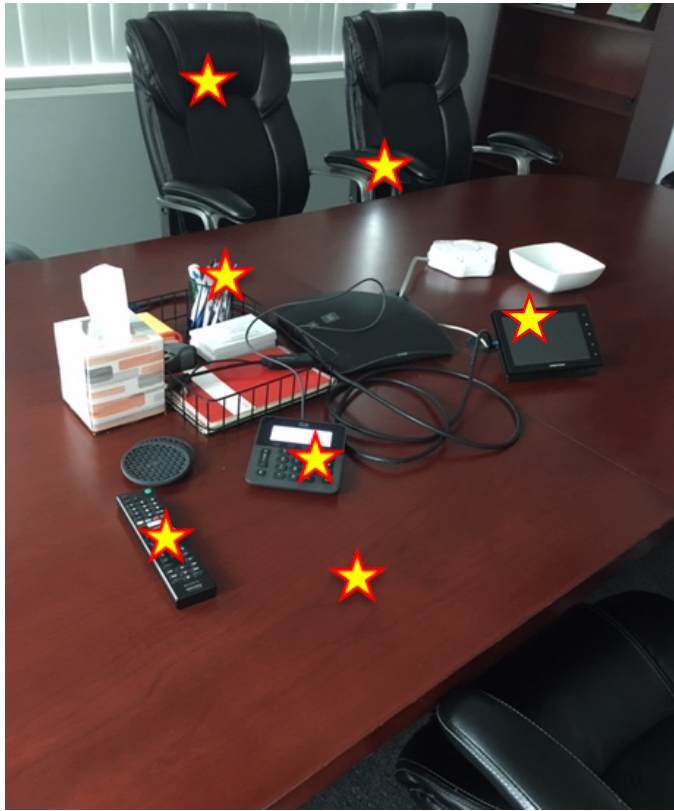
- Lunchrooms

- Vending machines
 - Microwave touch pads and door latch
 - Counter tops
 - Table tops and chairs
 - Coolers and refrigerators – Handles, fronts, and shelves



COUNTERMEASURES

Lunchrooms and Conference Rooms



COUNTERMEASURES

Rest Rooms



FREQUENCY

How often you clean/sanitize a surface should be dependent on the specific scenario. Each site has a sanitation plan that we use as a baseline, but in cases of elevated risk, we supplement the regular sanitation plan with additional sanitation measures



PRODUCT SELECTION

The products we use vary based on the area we are treating and the risk we want to mitigate

Product Considerations

- Quality Approved – Customer Restrictions
- EH&S Approved – No additional hazards, No additional risk to our team
- Dwell time
- PPE Requirements
- Training Requirements

Product Alternatives

- 10:1 Water to Bleach (1 ½ cup Bleach to Gallon of Water)
- Alcohol Solutions with 70% alcohol



PROTECTING YOURSELF

Before using any chemical, be sure of the following

- The Chemical is approved for use
- The SDS for this chemical is on file
- The container you are using is properly labeled
- You have been trained on the use of this chemical
- You are wearing the appropriate PPE (Typically Minimum of glasses and gloves)
- Scrub your hands and wrists with soap and water after removing your gloves
- Apply Hand Sanitizer after washing your hands (If Available)



SANITATION PROCESS FOR ELEVATED RISK SITUATIONS

Again, this should be supplemental to the already standard Janitorial/Sanitation process in place at your site. The EH&S team will communicate the initiation and termination of these supplemental measures as needed.



SANITATION PROCESS FOR ELEVATED RISK SITUATIONS

Below is the process for cleaning/disinfection/sanitizing of hard surfaces in MPC sites

- Don PPE – Minimum of glasses and Nitrile or Chemical Resistant gloves
 - Additional PPE may be required dependent upon the chemical being used
- For heavily soiled surfaces, wipe away any debris, liquids, etc.
- Spray area with approved disinfectant product and let sit - Check Dwell Time
- Wipe area down once more
- If Disinfecting/Sanitizing wipes are used, be sure to let surface air dry
- Always be sure the product is approved for the surface
- Use proper disposal methods



NEXT STEPS

- Create and implement a supplemental Sanitation Checklist
- Train your team on that checklist
- Validate that the checklist is being completed at the recommended frequency
- Be sure you assess sanitation supply and stock as needed

