

<b>F. Disinfection and Sanitation</b>		
<p>F.1 For disinfection purposes, what type of chemical does the staff use?</p>	<p>Mix bleach chlorine plus water or use an equivalent product or process approved by the center's health consultant</p> <p>If a bleach is used, mix as follows:</p> <ul style="list-style-type: none"> <li>• For 5.25% chlorine bleach, use ¼ cup plus water to equal a gallon</li> <li>• For 6.25% chlorine bleach, use 3 and 1/3 tablespoons plus water to equal a gallon.</li> </ul> <p style="text-align: center;">OK      See Notes</p>	<p>Disinfectants such as bleach and equivalent products kill viruses, bacteria, and mold spores. Respiratory infections, mold, and bacteria can trigger asthma symptoms. State rules require disinfection of these areas with bleach or an equivalent product or process.</p>
<p>F.2 How often are toilets, seats, and training chairs washed with soap and water and then disinfected?</p> <p>Check cleanliness of toilets and urinals.</p>	<p>When soiled or at least daily wash toilets and seats with soap and water and then disinfect.</p> <p>After each use, empty toilet training chairs, wash with soap and water, and then clean with an approved disinfectant.</p> <p style="text-align: center;">OK      See Notes</p>	
<p>F.3 Are pillows, toys, and equipment that are likely to be mouthed by infants and toddlers made of a material that can be disinfected?</p>	<p>Replace items that cannot be disinfected. This may include fleecy toys and pillows.</p> <p style="text-align: center;">OK      See Notes</p>	
<p>F.4 How often do you clean and disinfect toys and equipment that are likely to be mouthed?</p>	<p>When mouthed, soiled and at least daily, clean toys and equipment and then disinfect with bleach or a method approved by the health consultant.</p> <p style="text-align: center;">OK      See Notes</p>	
<p>F.5 How often are floor mops soaked in a disinfectant?</p>	<p>Disinfect the mop(s) between rooms and before storing away, by soaking in a disinfectant and squeezing it out (do not use ammonia containing cleaners when using a disinfectant containing chlorine such as bleach).</p>	<p>Disinfection of floor mops between rooms may limit the spread of viruses from one area of the building to another. Disinfection before storage will help to kill bacteria, viruses, and mold in the mop, and prevent mildew in the mop head.</p>
<p>F.6 How often are the following areas cleaned with a disinfectant:</p> <ul style="list-style-type: none"> <li>• door, toilet, and cabinet handles</li> <li>• hand-washing sinks, soap dispensers, faucet handles, and the bathroom counters</li> </ul>	<p>Wipe door, toilet, cabinet, and faucet handles daily with a disinfecting cleaning solution.</p> <p>Clean hand-washing sinks, soap dispensers, faucet handles, and the bathroom counters daily with a disinfecting cleaning solution.</p> <p style="text-align: center;">OK      See Notes</p>	<p>Areas that are touched frequently by occupants tend to have the highest levels of viruses and bacteria. If the area is visibly dirty, it should be first cleaned and then disinfected. These surfaces ought to be cleaned and disinfected regularly to reduce the spread of viruses and bacteria, which may contribute to asthma symptoms.</p>
<p>F.7 For sanitation purposes, what type of chemical does the staff use?</p>	<p>Mix bleach chlorine plus water or an equivalent product or process approved by the center's health consultant at the following ratios:</p> <ul style="list-style-type: none"> <li>• For 5.25% chlorine bleach, use 1 tablespoon plus water to equal a gallon</li> <li>• For 6.25% chlorine bleach, use 2 teaspoons plus water to equal a gallon.</li> </ul> <p style="text-align: center;">OK      See Notes</p>	<p>In addition to required disinfection procedures, sanitation of other surfaces provides control of microbes, without the overuse of large amounts of bleach or other harsh chemicals.</p>

<p>F.8 How often are food contact surfaces sanitized (chair seats, table tops, high chair trays, countertops used for food preparation, eating utensils)?</p> <p>Check rooms for dust, stains, and food crumbs on tables, counters, and chairs.</p>	<p>Wipe table tops, high chair trays, chair seats, and countertops used for food preparation daily with a sanitizer and a cloth.</p> <p>Soak and wring out the table wiping cloth in a sanitizer after each table is wiped.</p> <p>OK            See Notes</p>	<p>People and food touch these areas routinely, which may allow for transmission of viruses. Also, these surfaces collect pet allergens deposited from people's clothes. Moreover, food crumbs can attract pests. To ensure that the table-wiping is reducing levels of bacteria and viruses, it is best to soak and squeeze the cloth in a sanitizer.</p>
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