

HYPROTECTION ZONE HOUSES OF WORSHIP SANITATION GUIDE



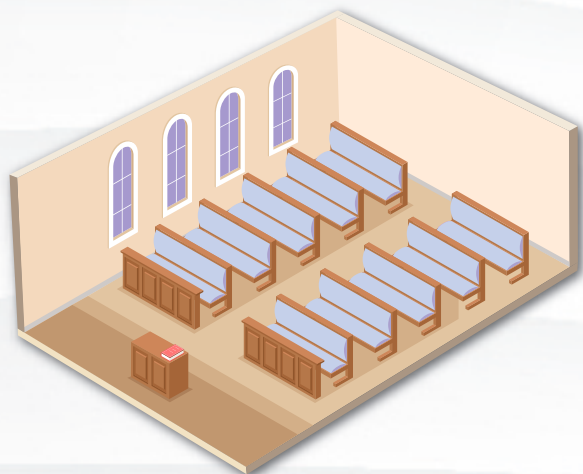
Imperial Dade's HyProtection Zone Program is a straight-forward guide designed to assist houses of worship in improving cleaning, disinfecting, and hand-hygiene protocols. The program includes best practices and product recommendations.



Sanctuary, Classroom, and Office/Conference Room Best Practices:

- Clean surfaces, removing soil load, before disinfecting.
- Use a disinfectant cleaner on all high-touch surfaces. Follow the product label directions and ensure proper dwell time.
- Use color-coded microfiber cloths or disposable wipers to prevent cross-contamination.
- Keep shared supplies and tools to a minimum and disinfect between use.
- Use handouts or digital screens in place of shared hymnals, books, or other printed materials.

Disinfectant Cleaner	
Microfiber Cloths	
Sanitizing Wipes	
Paper Wipers	
Chemical Management System	
Other Products	
Comments:	



SANCTUARY

TOUCHPOINTS:



Door Handles/
Push Plates



Seating Areas



Podium



Switches



Railings



Piano/Organ



CLASSROOMS

TOUCHPOINTS:



Door Handles



Chairs



Tablets



Switches



AV Equipment



Counters



Desks



Computers

OFFICES / CONFERENCE ROOMS

TOUCHPOINTS:



Door Handles



Computers



Switches



Telephones



Desks



File Cabinets



Chairs



Copy
Machines



Conference
Tables



Supplies



Social Room and Kitchen Best Practices:

- Clean surfaces, removing soil load, before disinfecting.
- Use a disinfectant cleaner on all high-touch surfaces. Follow the product label directions and ensure proper dwell time.
- Use color-coded microfiber cloths or disposable wipers to prevent cross-contamination.
- Use a foodservice sanitizer on food contact surfaces.
- Verify warewashing machines are operating at the required wash and rinse temperatures and with appropriate detergents and sanitizers.

Disinfectant Cleaner	
Foodservice Sanitizer	
Microfiber Cloths	
Sanitizing Wipes	
Paper Wipers	
Warewashing Equipment	
Mechanical Sprayer	
Other Products	
Comments:	



KITCHEN

TOUCHPOINTS:



Door Handles/
Push Plates



Switches



Food Contact
Surfaces



Dispensers



Faucets



Equipment Handles



Large Appliance
Handles



Small Appliance
Switches



Utensils

SOCIAL ROOM

TOUCHPOINTS:



Door Handles



Switches



Tables



Chairs



Counters



Dispensers

RESTROOM

Restroom Cleaning Best Practices:

- Use a disinfectant bowl cleaner in toilet bowls and urinals. Allow dwell time, per instructions, before swabbing, flushing, and rinsing.
- Use a disinfectant cleaner on all high-touch surfaces and sink basin. Follow the product label instructions and ensure proper dwell time.
- Use touchless dispensers, flushers, and faucets.

Disinfectant Cleaner	
Bowl Cleaner	
Glass Cleaner	
All-Purpose Cleaner	
Odor Control System	
Bath Tissue	
Paper Towels	
Door Tissue	
Microfiber Cloths	
Paper Wipers	
Bowl Brush	
Other Products	
Comments:	



TOUCHPOINTS:



Door Handles



Switches



Soap & Towel Dispensers



Toilet Flush Handles



Faucets

HAND HYGIENE

Hand Hygiene Best Practices:

- Place hand sanitizing dispensers at entrances and high traffic areas with signage reminding people to use the product.
- Post hand-washing signage in all restrooms and in the kitchen reminding people that handwashing is required.
- Use touchless dispensers for soap, sanitizer, and paper towels.

Hand Soap	
Hand Sanitizer	
Paper Towels	
Other Products	
Comments:	



PERSONAL PROTECTIVE EQUIPMENT

PPE Best Practices:

- Use PPE compliant with local regulations.
- Gloves should be changed frequently.



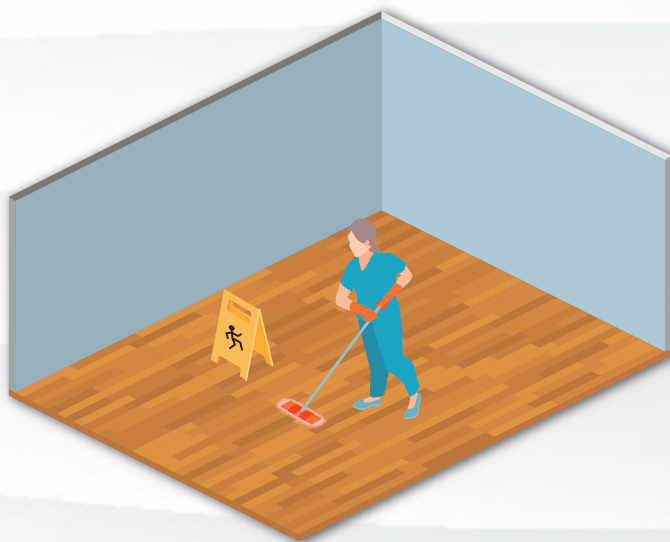
Gloves	
Masks	
Goggles	
Coveralls	
Thermometers	
Comments:	

FLOOR CARE

Floor Care Best Practices:

- Floors require disinfecting.
- Use a color-coded microfiber mopping system to prevent cross-contamination.
- Use a neutral pH quat disinfectant on resilient tile flooring. Apply with a microfiber mopping system and allow proper dwell time. Mop again to pick up any excess solution.
- Post a wet-floor sign during cleaning.
- Mop from the far corner of the room towards the entrance.
- Pay attention to corners and baseboards and be sure to clean crevices where bacteria can collect.
- Use specialty floor cleaners for wood surfaces.

Disinfectant Floor Cleaner	
Carpet Cleaner	
Specialty Floor Cleaner	
Microfiber Mop	
Microfiber Mop Pad	
Broom	
Dust Pan	
Matting	
Equipment	
Other Products	
Comments:	



ABOUT IMPERIAL DADE

Founded in 1935, Imperial Dade is the leading independent distributor of foodservice packaging, janitorial supplies, and cleaning equipment in the United States, Puerto Rico, and the Caribbean. We offer our customers over 25,000 items in stock and ready for next-day delivery. Our strategically located distribution centers deliver to over 45,000 customers nationwide.

Contact us today for a complimentary consultation.
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