

Area - Description	Emergency Procedures - COVID-19 Decontamination - Food Production
Responsibility For Cleaning	Hygiene Operative
Engineering Assistance Req.	No
Responsibility For Inspection	Hygiene Supervisor

USE	PRODUCT NAME	COLOUR CODE	MINIMUM CONTACT	USE RATE	CLEANING TOOLS REQUIRED		
Disinfectant	SODIUM HYPOCHLORITE		15 Minutes	1%	 SPRAYER	 BUCKET	 CLOTH
Disinfectant	PERBAC OPD		15 Minutes	2%	 SPRAYER	 BUCKET	 CLOTH
Disinfectant	ACTIVE		15 Minutes	3%	 SPRAYER	 BUCKET	 CLOTH

PERSONAL PROTECTIVE EQUIPMENT

OTHER CONTROLS

SPECIAL PRECAUTIONS

1. This CIC is intended as general guidance only.
2. For surfaces that are excessively dirty with bodily fluids, refer to the Human Bodily Fluid Incident Cleaning Instruction Card if you have one. If not, please contact Holchem for further guidance.
3. As more information regarding COVID-19 becomes available, then this guidance will be reviewed and appropriately updated.

AS REQUIRED CLEANING METHOD
Complexity: 1

1. This decontamination procedure refers to surfaces that may have been contaminated by SARS-CoV-2, the virus responsible for COVID-19, from members of staff who are subsequently diagnosed as COVID-19 cases.
2. Such surfaces include the floor (onto which droplets arising from the COVID-19 case talking, coughing etc. could settle) and all surfaces that the case could have been touched and that are frequently touched by other staff e.g., door handles, hand rails, on-off switches, machine human interfaces.
3. This procedure is a decontamination procedure using virucidal disinfectants and as such the surfaces are required to be relatively clean. If they are not relatively clean, then a cleaning procedure should be applied first.
4. This procedure does not apply to food processing equipment and other environmental surfaces which should be cleaned and disinfected in the normal way. Refer to the relevant Cleaning Instruction Cards (CICs) for guidance on the daily and periodic cleaning and disinfection procedures for machinery, equipment and environmental surfaces.
5. Risk assess the likely level of coronavirus likely to be present on surfaces – how long ago was the operative subsequently diagnosed as COVID-19 positive known to be working in the area? Coronavirus will have a rapid decline in the air over 24 hours and on surfaces over 72 hours and is thought to have a low risk after this time. There may be an extended survival on surfaces, at a very low level, of coronavirus over several more days, so decontamination of surfaces is still required.
6. If possible, leave the potentially contaminated area fallow for 72 hours. This is a 'decontamination treatment' in itself and will allow the natural degradation of the coronavirus in the air and on surfaces. Chemical decontamination of surfaces, as an additional measure, should then be undertaken.

AS REQUIRED CLEANING METHOD

Complexity: 1

7. Risk assess what appropriate Personal Protective Equipment (PPE) is required if high levels of SARS-CoV-2 are expected, and/or if the decontaminating technique adopted is likely to create a high level of aerosols. The PPE should include a suitable face guard, mask or respirator, close fitting goggles, wellingtons and protection for the body, arms and legs.
8. Try not to touch your face during the decontamination process until your hands have been double washed at the end .
9. Begin by isolating the areas where the COVID-19 case has worked, particularly surfaces that could be frequently touched by other staff.
10. If the production line has not already been stopped and cleaned, stop the production line and remove any food products and packaging that could be cross-contaminated by cleaning fluids during decontamination.
11. Depending on the surface, spray, sluice or wipe all areas with a 1000 ppm available chlorine solution of **Sodium Hypochlorite** to achieve thorough disinfection, allowing a minimum 15 mins contact time prior to rinsing with fresh, clean water. It is essential to rinse steel surfaces to prevent corrosion.
12. If **Sodium Hypochlorite** is unavailable, use **Perbac OPD** at its highest in-use dilution, allowing a minimum 15 mins contact time prior to rinsing with fresh, clean water
13. If neither **Sodium Hypochlorite** or a Peracetic Acid based product is available, use **Active** at 3.0%, allowing a minimum 15 min contact time prior to rinsing with fresh, clean water
14. Following a risk assessment, primarily based on the time since the confirmed COVID-19 case was in the area and the degree of forced or natural air movement in the room, fogging of the area may be appropriate. If indicated, follow the room fogging CIC if you have one. If not, please contact Holchem for further guidance.
15. Consider the use of a commercially available test kit to verify the surface is free of SARS-CoV-2 following the decontamination procedure.
16. Disposable cleaning equipment such as cloths or scourers, should be placed into labelled waste bags and sealed.
17. Disposable PPE such as gloves, aprons etc., should be placed into labelled waste bags and sealed.
18. Move waste bags to a segregated area and follow any instructions from the local authority as to how the contaminated waste should be disposed of.
19. Non-disposable items such as respirators, goggles, visors, waterproof footwear should be decontaminated as appropriate.
20. A double normal handwash and disinfection procedure should be applied as a minimum
21. Record the names and contact details of the cleaning personnel so that they could be contacted as part of the tracing process for a confirmed COVID-19 case.
22. If the processing area has been fallowed for a time period as part of the SARS-CoV-2 decontamination procedure, GMP requires the food processing equipment and environment to be re-cleaned following the routine end-of-production CIC prior to food processing recommencing.