

Dalesdown

Cleaning Schedule before / after a group

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Cleaning is carried out in two stages.

First use a cleaning product to remove visible dirt from surfaces and equipment and rinse. Then disinfect them using the correct dilution and contact time for the disinfectant, after rinse with clean water.

A colour co-ordinated cleaning system is used to prevent cross contamination. A clean set of cleaning cloths should be used for each room.

Yellow cloths Toilets

Red cloths Basins

Green cloths General use

Blue cloths Kitchen use.

Wash / wipe and disinfect all the items people touch frequently, such as work surfaces, sinks, taps, doors handles, switches, can openers, remote controls, telephones, toilet flushes

Allow where possible to dry naturally at the end of each day / shift.

Pay special attention to how often you clean pieces of equipment that have moving parts.

Use the dishwasher to wash plates, cups, equipment etc. Leave to air dry or use disposable cloth.

Use fogger with anti bacterial and virus agent before cleaning any area.

Cleaning procedure for a bedrooms, (pillows and pillow protectors are no longer provided)

1. Strip the bed sheet & mattress protector if not already removed and replace. Bath mat to be replaced with a clean one.
2. Clean and dust all table tops, window sills, switches and cupboards, starting from the highest point working your way down.
3. Empty all dust bins in room and bathroom, replace bed linens and make the beds.
4. Clean bathroom, starting with sink and showers and then last the toilet. Special attention is paid to the cleaning of the toilet seats and handles, taps and switches. From the showerhead to the floor all traces of the previous guest must be removed, especially any hair
5. Wipe all handles, toilet handle, seat, taps and switches with an EN1276 cleaner.
6. Make sure all other items provided by us are replaced, toilet paper, soap and cleaning supplies.
7. Clean windows.
8. Wipe all handles and switches down with an EN1276 cleaner.
9. Vacuum entire room last and once finished in the room vacuum out the door. As you vacuum check the carpet for any damage or stains. Remove any spots from food, drink or makeup using spot remover.
10. Double check that all is clean and then report room as ready for arrivals.

Bedroom corridor, Laing room, lounge, meeting rooms and office.

1. Dust from the top of the highest piece of furniture, picture or fitting to the bottom of every chair.
2. Wipe all handles and switches down with an EN1276 cleaner.
3. Vacuum entire area until out the door.

Dining room,

1. Dust from the top of the highest piece of furniture, picture or fitting, including sills to the carpet.
2. Wipe down tables, benches and chairs with an EN1276 cleaner.
3. Wipe all handles and switches down with an EN1276 cleaner.
4. Vacuum entire area until out the door.

Toilets and bathroom,

1. Clean all window sills, switches, walls, mirrors and dispenser's, starting from the highest point working your way down
2. Start with sink and showers and then lastly the toilet. Special attention is paid to the cleaning of the toilet seats and handles. From the showerhead to the floor all traces of the previous guest must be removed, especially any hair.
3. Jet wash shower area and bathroom floor, including drains
4. Wipe all handles, toilet handle, seats, taps and switches with an EN1276 cleaner

Kitchen

1. Clean the hobs
2. Clean the grill
3. Change foil linings of grill, range, and flattops
4. Use disposable blue roll with EN1276 cleaner on all surfaces
5. Put all aprons, chef's aprons and tea towels in the laundry. Tumble dry to disinfect
6. Wash and sanitize taps, cutting boards, prep tables with EN1276 cleaner.
7. Empty all bins, sanitise with EN1276 cleaner and replace bag.
8. Remove and jet wash rubber floor mats by sink and dishwasher
9. Wash and disinfect fridges.
10. Run hood filters through the dishwasher
11. Wipe all handles and switches down with a EN1276 cleaner.
12. Sweep and mop the kitchen floor

EN 1276 is the European standard for the bactericidal activity of chemical disinfectants as proof of effective infection control against harmful micro-organisms such as MRSA, Salmonella, E.Coli, Flu Virus (H1N1) and Pseudomonas Aeruginosa. In order to pass this standard, products have been tested by an independent laboratory and must prove a bacteria kill rate of 99.999% within 5 minutes.

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