OPEN FOR BUSINESS
IN THE COVID-19 ERA
WEBINAR #1 AGENDA

• Current CDC Guidelines
• State Re-opening Requirements
• COVID-19 Survey-Checklist
• COVID-19 Preparedness Plans
IT’S ABOUT MAKING PEOPLE FEEL SAFE

• Employees
• Visitors
• Customers
• Students
• Staff
MAKING THE DECISION

Re-Opening a business in the COVID-19 era takes planning.
IS YOUR BUSINESS READY?

**DECISION TOOL**

**Prerequisites**
- Is it legal
- Can you protect the vulnerable

**Health and Safety Actions**
- Health
- Social Distancing

**Ongoing Monitoring**
- Signs and Symptoms Check
- Stay home
- If an employee gets sick
CDC GUIDELINES FOR BUSINESS RE-OPENING

• Considerations

• Decision Trees
  • Businesses
  • Restaurants
  • Daycares
  • Schools
OPEN FOR BUSINESS SURVEY-CHECKLIST

Reduce your risk of coronavirus infection:

1. Clean hands with soap and water or alcohol-based hand rub
2. Cover nose and mouth when coughing and sneezing with tissue or flexed elbow
3. Avoid close contact with anyone with cold or flu-like symptoms
4. Thoroughly cook meat and eggs
5. No unprotected contact with live wild or farm animals

World Health Organization

4+ Steps

1. Sick Workers Stay Home
2. Social Distancing
3. Hygiene and Source Controls
4. Cleaning, Disinfecting and Ventilation

Business Specific
1. KEEP SICK WORKERS HOME

- Health Screening
- Identify and Isolate
- Exposure Protocols
- Sickness Reporting
- Adjust Sick Leave Policies
- Protect Vulnerable Populations
- Post Sick Leave Policies
2. SOCIAL DISTANCING

- Telecommuting work from home
- Stagger shifts and breaks
- Evaluate Traffic Patterns
- Limit gatherings of workers
- Ensure Physical Distancing
- Limit Non-Essential Worker Interactions
- Increase physical distance between workers and customers
3. HYGIENE AND SOURCE CONTROLS

- Promote Handwashing and add more access
- Provide supplies i.e. masks, gloves, disinfectants, guards/shields
- Establish and post masking policy
- Prohibit onsite food prep and sharing
- No Touch Disposal of waste
4. CLEANING, DISINFECTION AND VENTILATION PROTOCOL

- Continue and enhance routine cleaning
- High Touch Cleaning plan and frequency
- Exposure Cleaning/Disinfecting Strategy
- EPA List N disinfectants
- Review labels, SDS, and instructions for use
- Maximize Fresh air intake
- Minimize fans and blowers directed at people.
5. BUSINESS SPECIFIC PROTECTIONS AND PROTOCOLS

- Restaurants and Food Service Operations
- Retail
- Warehouse/Manufacturing
- Office
- Healthcare
BUSINESS PREPAREDNESS PLAN TEMPLATE

• Template that meets CDC and Local Guidelines
• Template
THANK YOU

TARVIN.M@MULTI-CLEAN.COM

WWW.MULTI-CLEAN.COM