



Employer Checklist No.5 - Cleaning and Disinfection

These checklists have been prepared to help employers, owners and managers to get their business up and running again in a way that will help prevent the spread of COVID-19. This checklist will help you to put additional cleaning and disinfection measures in place at your workplace.

Detailed information on cleaning and disinfection can be found <a href="https://example.com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-business-specification-com/here-

Further information can be found at www.Gov.ie, www.hse.ie, www.hpsc.ie and www.hsa.ie

No.	Controls	√Yes	√No	Action Required
	Procedures and Information			
1.	Have you a system in place for checking and keeping up to date with the latest public health advice from Government and to adjust your cleaning procedures in line with that advice?			
2.	Have you a system in place of thorough and regular cleaning of frequently touched surfaces?			
3.	If disinfection of contaminated surfaces is required, has it been done following cleaning?			
4.	Have the following frequently touched surfaces been included in your cleaning plan: for example • table tops and desks • door handles and light switches • toilets and toilet doors, taps • remote controls • kettles, coffee machines, toasters, microwave, fridge handles • kitchen surfaces and cupboard handles?			
5.	Are frequently touched surfaces visibly clean at all times and cleaned at least twice a day?			
6.	Are washrooms and surfaces in communal areas being cleaned at least twice a day and whenever visibly dirty?			

Page 1 of 3 Revision No.1

No.	Controls	√Yes	√No	Action Required
7.	Have you provided workers with cleaning materials such as disinfectant or wipes to keep their own workspace clean?			
8.	Have you told workers what they need to do to keep their own workspace clean?			
9.	Workers are responsible for cleaning personal items that have been brought to work and are likely to be handled at work or during breaks. e.g. mobile phone. Have you told workers to clean personal items that they have brought to work, such as mobile phones, to avoid leaving them down on communal surfaces or they will need to clean the surface after the personal item is removed?			
10.	Have no-touch bins been provided, where practical?			
11.	Have arrangements been made for the regular and safe emptying of bins?			
12.	Have you sufficient cleaning materials available to allow for increased cleaning?			
13.	Have cleaning staff been trained in the new cleaning arrangements?			
14.	Have staff been instructed to read and follow instructions on the product label / Safety Data Sheet for any cleaning product(s) before use and that where relevant appropriate PPE is worn by cleaners?			
15.	If cleaning staff have been instructed to wear gloves when cleaning are they aware of the need to wash their hands thoroughly with soap and water, both before and after wearing gloves?			
16.	Is there is system in place for the disposal of cleaning cloths and used wipes in a rubbish bag? (Current HSE guidance recommends waste such as cleaning waste, tissues etc. from a person suspected of having COVID-19 should be double bagged and stored in a secure area for 72 hours before being presented for general waste collection)			

No Action Required

Name:	Signature:	Date:

The information contained in this guidance is for educational purposes only and is non-exhaustive. It is not intended to provide legal advice to you, and you should not rely upon the information to provide any such advice. We do not provide any warranty, express or implied, of its accuracy or completeness. The Health and Safety Authority shall not be liable in any manner or to any extent for any direct, indirect, special, incidental or consequential damages, losses or expenses arising out of the use of this checklist.