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premiere cleaning
service provider

Statement COVID – 19

Prepared for Client Base

How to Prevent Germs from Spreading

Mobilisation to control effected areas

Germs can be spread from person to person or by touching unclean equipment or surfaces

Professional cleaning and hygiene operations should work hand in hand with approved Health and Safety practices.

A lack of awareness of both procedures and Health and Safety can lead to a reduction in the overall standards and may even result in damage to surfaces or staff.

Mr. John Davie MBICSc



BICS British Institute of Cleaning Science

Cover in light of COVID-19 being present.

We can supply personnel

- **Supply Cleaning Personnel** to carry out cleaning and Sanitising in accordance to agreed SOP'S, KPI's & SLA's should Corona Virus be identified in your premises.
- **Provide all necessary PPE** in line with site specifications. All COSHH sheets, MSDS's and all other relevant H&S documentation including risk assessments and method statements, standard operating Procedures to be provided for the task and maintained for the duration the works.
- **Pre-Engagement** all staff to undergo Safety induction to complex, Site(s).
- **Provide all necessary Equipment & Materials** to execute the works.
- **All sundry items** to be disposed off via environmentally safe removal.

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Good housekeeping Practices

In light of **COVID-19** we are advising clients to Sanitise door push plates, reception counters and all initial contact surfaces throughout the day by deploying a daytime Janitor.

To stop the spread of germs, focus your efforts on cleaning areas where germs are more likely to spread, such as the Offices, Kitchens, Washrooms.

To rinse the germs away you will require a disinfectant to kill them, **Selden Selgiene Ultra** see Attached Specifications of this product, other products may suffice.

Make sure your dry surfaces such as worktops and chopping boards thoroughly after cleaning. **Dampness** helps any remaining germs to survive and, if there's enough water, multiply.

You should clean germ hotspots on a regular basis after use, rather than the customary once-a-day /week deep clean.

Cleaning aids, such as cloths or mops, must be germ-free or they'll spread germs to other surfaces.

Here are some general cleaning tips to help prevent the spread of germs in your home:

Cloths and sponges

- use disposable cloths or paper towels when possible
- reusable cloths should be disinfected or washed at 60C (140F) after each use

Washing-up brushes

- wash brushes in a dishwasher regularly or clean with detergent and warm water after each use

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Mops and buckets

- use two buckets for mopping – one for detergent and the other for rinsing
- mops and buckets should be cleaned and dried after each use

Washrooms

- keep the U-bend and toilet bowl clean by flushing after each use
- use a toilet cleaner and brush every few days
- limescale should be regularly removed using a descaling product
- keep the toilet seat, handle and rim clean by using a disinfectant

Baths and sinks

- clean baths and sinks frequently, if they're used regularly
- use disinfectant if they've been used by someone who's ill

Showers

- clean shower trays frequently, if used regularly
- if a shower hasn't been used for a while, let it run with hot water before using it

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Tiles and shower curtains

- keep tiles and grout in good condition
- clean shower curtains frequently

Kitchen/Canteens

- ensure food-preparation surfaces are clean before use
- use separate chopping boards for uncooked food – such as raw meat – and food that doesn't need cooking, like salad leaves
- wash and dry your hands after handling foods such as raw meat
- clean surfaces immediately after use

Floors

- clean floors regularly with warm water and detergent to remove visible dirt
- if soiled with vomit, urine or poo, the floor should be cleaned using a disposable cloth and warm water, then disinfected – make sure the floor is dry before allowing children on it

Carpet and soft furnishings

- steam cleaning is effective against germs on carpets and furnishings
- curtains can be cleaned by laundering or disinfected by steam cleaning

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Pets and other animals

- keep pet food separate from human food
- always wash your hands after touching animals and their food, toys, cages and litter trays
- dishes, utensils and tin openers used for pet food should be stored separately

Laundry

- wash your hands after handling dirty laundry
- all underwear, towels and household linen should be washed at 60C (140F) or at 40C (104F) with a bleach-based laundry product to prevent germs from spreading
- don't leave laundry in the washing machine – any remaining germs can multiply rapidly

Waste disposal

- foot-operated bins are more hygienic because they reduce the risk of getting germs onto your hands from touching the bin lid
- always wash your hands after handling waste material
- throw rubbish away carefully to avoid attracting vermin and insects

Trusting the above information, meets with your approval and that, should you require any additional information, please do not hesitate to contact me.

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