Reopening Your Facility

COVID19 Prevention and Toxics Use Reduction

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Overview

- Massachusetts Reopening Plan Overview
- Current Guidance on COVID-19 Protocols
- Product Selection
- Example: How the TURI Lab is Preparing to Re-open
- Best Practices From MA Protocols
### Massachusetts Business Reopening Plan

<table>
<thead>
<tr>
<th>Phase 1: Start</th>
<th>Phase 2: Cautious</th>
<th>Phase 3: Vigilant</th>
<th>Phase 4: New normal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essential businesses only (Remain open across all phases with guidelines)</td>
<td>With restrictions, some capacity limitations, staggered start: <strong>On May 18:</strong>  - Essential business  - Manufacturing  - Construction</td>
<td>Potentially updated guidance for Phase 1 businesses  - Retail  - Restaurants*  - Lodging*  - Additional Personal Services  - e.g., Nail salons  - e.g., Day spas</td>
<td>Potentially updated guidance for Phase 1 &amp; 2 businesses  - Bars  - Arts &amp; Entertainment  - e.g., Casinos  - e.g., Fitness, gyms  - e.g., Museums  - All other business activities resume except for nightclubs and large venues</td>
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<tr>
<td>On May 25:  - Lab space  - Office space  - Limited Personal Services  - Hair  - Pet grooming  - Car washes  - Retail  - Remote fulfilment  - Curbside pick-up</td>
<td></td>
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<td>Full resumption of activity (e.g., large venues and night clubs)</td>
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<tr>
<td>On June 1:  - Office space: Boston</td>
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</tbody>
</table>

*Restaurant & Hospitality workgroup convened May 15 to develop procedures for opening.*

<table>
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<tr>
<th>Most certain</th>
<th>Degree of certainty given the progression of COVID-19</th>
<th>Least certain</th>
</tr>
</thead>
</table>

https://www.mass.gov/info-details/reopening-four-phase-approach#phased-approach-and-reopening-summary-plan-
Number of Daily Exposures to Cleaners and Disinfectants Reported to U.S. Poison Centers

During January–March 2020, poison centers received 45,550 exposure calls related to cleaners (28,158) and disinfectants (17,392)!

MA Current Guidance Protocols

● Social Guidance

- Clean and disinfect sites regularly
  - After shift/More frequently
- Keep a cleaning log
  - Date, time, scope of cleaning
- Disinfect high touch surface areas
- Create plan for possibility of a positive case
  - Deep clean and disinfection

As residents of Massachusetts, we are all in this together. Across all phases of reopening, please:

- Cover your face
- Wash your hands
- Socially distance
- Be vigilant for symptoms
- Stay home if you feel sick

Current state: Stay at home

Phase 1: Start
Phase 2: Cautious
Phase 3: Vigilant
Phase 4: New normal
Cleaning

- Cleaning must be performed prior to disinfecting to ensure optimal performance
- Conduct cleaning daily – more if feasible
- Frequently clean all high-touch areas
  - Benchtops
  - Doorknobs, drawers, and cabinet handles
  - Faucet handles and sprayer grips
  - Chair back and arms
  - Bottles, lids, and other containers
  - Keyboards, touch pads
Ways to Reduce Constant Contact of Surfaces

- No-touch doorknobs/pulls
  - Implementing in the Lab
Disinfect with Safety Precautions

• After cleaning all surfaces must be disinfected using an EPA registered disinfectant.
  – Select products with safer active ingredients.
• Follow manufacturer's recommendations for dilutions and contact time
  – Dwell time matters
    • Time mentioned is based on testing
      – i.e., if it says must have contact time for 5 minutes on surface before wiping, you need to do that for it to properly work
• Never mix cleaning and/or disinfecting chemicals
• Maintain a cleaning and disinfecting log with date, time, and scope of cleaning
  – Consider scheduling of workers and training needed
Product Selection

• Where to look
  – FAC 85 List
    • Environmentally Preferable Cleaning Products, Program, Equipment, and Supplies Statewide Contract (Updated: 05/21/2020)
      – https://www.mass.gov/doc/fac85/download
    – Recommended Lists
      • EPA N-List (https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2)
  – Customise your cleaner and disinfectant choices
    – Questions to ask when deciding
      • How frequently will you feasibility able to clean and disinfect?
        – Dwell time matters
          » Don’t pick a disinfectant that needs a 10-minute contact time if you only have 2 minutes to disinfect a surface.
      • What is your budget?
        – Steam cleaning is economical - you aren’t constantly buying chemicals
What the TURI Lab Chose

• Electrolyzed Water Technology
  – Equipment needed after purchase
    • Capsules
      – Salt, water, vinegar mixture
  – Type of product
    • Spray
      – Hypochlorous acid
        » Hazards:
          . Mild skin and eye irritation (higher conc.)
      – Keeps for 2 weeks
        » Label bottles after making
  – How are we using it?
    • Using for high-touch surfaces
  – Personal Protective Equipment (PPE)
    • Safety Glasses
    • Gloves

https://www.forceofnatureclean.com/
What Else the Lab is Using

- **Steam vapor system**
  - Equipment needed after purchase
    - None - water
  - Type of product
    - Steam Cleaner
      - Water
        - Hazards
          - High temperature
        - Refill when needed
  - How are we using it?
    - Clean and disinfect floors
  - PPE
    - Safety Glasses
    - Gloves

Best Practices from MA Protocols

• Re-engineer workstations to increase distance between workers
  – Visual distancing markers at workstations (6ft)
    • Lab is using painter’s tape
  – Place throughout facility

• Close or reconfigure worker common spaces and high-density areas of facilities
  – Not using multi-bathroom stalls and only using unisex single bathrooms
    • Assume others have not cleaned and disinfected
      – TURI shares bathroom space with another company
    • Leaving cleaners and disinfectants in bathrooms with poster instructions

Best Practices Continued

• Address areas where workers are likely to congregate (e.g., break rooms, eating areas)
  • Eat in your own office, no deliveries, communicate virtually or plan breaks.
  • Set up cleaning and disinfection routine

• Allow only one person at a time in small spaces (e.g., elevators, control rooms, vehicles) whenever feasible
  • Think of timing and needs in certain spaces

• Install physical partitions separating workstations for areas that cannot be spaced out (partitions must be taller than a standing worker)
  • Front desk has a partition for package delivery
Thinking About Your Space

• Assign designated workspaces for employees to limit movement through the Lab
Take Home Messages

• Clean first then disinfect
• Select products with safer active ingredients
• Follow product usage recommendations - concentration, dwell times, rinse or not
• Do NOT mix chemicals
• Keep cleaners/disinfectants near stations to minimize moving around
• Protocols are a living document
  – Evaluate, Edit, Get Feedback from Users