

8 KEY MOMENTS TO BE AWARE OF



Here is a list of the 8 specific moments when the risk of infection in the workplace is high.

To easily remember these key moments, think of the anagram WASH HAND.

MOMENTS OF RISKS	GOALS	PREVENTIVE ACTIONS FOR BUSINESSES	JAN-PRO CLEANING & DISINFECTINON CERTIFIED PROGRAM
 Work station Leaving/Returning	To minimize the risk of infecting others or being infected from others through surface transmission	Place hand sanitizers on workstation or easy access to hand hygiene facilities	Daily disinfection of workstations, desks
 After entering/exiting a buildings	To minimize the risk of infecting others or being infected from others through surface transmission	Place signage and ask employees and visitors to wash or sanitize hand	Daily cleaning and disinfection of entrance doors and lobby
 Savoring a meal Having lunch	The minimize risk of getting infected	Ask employees to disinfect personal areas after use Place hand hygiene signage and facilities	Daily sanitization or disinfection of eating furniture and surfaces
 High touch surfaces	To minimize the risk of infecting others or being infected from others through surface transmission	Place signage and hand sanitizers in strategic common areas like conference rooms	Daily disinfection of high touch surfaces
 Handling garbage/recycling	To minimize risk of getting infected or infecting surfaces	Place hand hygiene signage and facilities	Daily cleaning of garbage and recycling bins
 After bathroom use	To minimize risk of infecting others or getting infected from others in restrooms	Place hand hygiene signage and facilities Place disinfecting wipes	Daily disinfection of hand touched surfaces and sanitary equipment
 Nose blowing, sneezing, coughing	To minimize risk of infecting others	Place face tissue and hand sanitizers on workstations	Daily disinfection of workstations and garbage bins
 Dressing/preparing food	To minimize risk of food becoming contaminated To minimize foodborne infection	Facilitate access to hand hygiene facilities	Daily sanitization or disinfection of food preparation surfaces and shared appliances and utensils

The above goes along with Public Health recommendations to wear a mask and respect social distancing.

*International Forum on Home Hygiene (IFH); Dr Elizabeth Scott, Associate Dean, Simmons University; Professor Sally Bloomfield, Honorary Professor, London School of Hygiene and Tropical Medicine; SC Johnson Professional.