

Resuming Operations Checklist

Public Areas

	Ok.	Needs Attn.	Note.
▪ Clean and dusted wall, floor, carpet, mirror, furniture and any hard surface.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Disinfect high touch point areas	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clear waste/ trash	<input type="checkbox"/>	<input type="checkbox"/>
▪ Manage musty odor (mouldy, damp smell)	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean and disinfect restrooms.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Set up hand soap / sanitizer dispenser in public areas and restrooms.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Set up schedule for cleaning team to disinfect high touch points	<input type="checkbox"/>	<input type="checkbox"/>

High-touch points

- Room key / keycards
- Door Handles and push plates
- Handrails / doorknobs
- Glass surfaces and surrounds
- Elevator buttons (inside and out)
- Bell stand
- Concierge
- Water fountains
- Screens & Printers
- Escalator and stairwell railings
- Reception Desk Counter
- Table surface
- Public Phones / computers
- Public toilet, sink, faucets
- Switches
- Sofa, Chair and armrests

Increase cleaning/disinfecting frequency to every 2 hours

Recommended Solution

- ANTIBACTERIAL HAND SOAP
- HAND SANITIZER
- HARD SURFACE CLEANER & DISINFECTANT (EPA APPROVED)
- RESTROOM CLEANER & DISINFECTANT
- GLASS CLEANER
- URINAL SCREEN
- AIR FRESHENER
- FURNITURE POLISH
- CARPET CLEANER & EXTRACTION
- DISINFECTANT WIPES

 **Contact your Ecolab Representative**

Indonesia Tel: +62 21 2932 7960 Singapore Tel: +65 6500 4900
 Malaysia Tel: +603 7628 5200 Thailand Tel: +66 2 126 9499
 Philippines Tel: +632 8548 9500 Vietnam Tel: +84 28 3528 5100
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Resuming Operations Checklist

Guest Room

	Ok.	Needs Attn.	Note.
▪ Clean and dusted wall, floor, carpet, mirror, curtain, furniture and any hard surface.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Disinfect high touch point areas	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clear waste/ trash.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Manage Musty odor (mouldy, damp smell)	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean and disinfect toilet and bathroom.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Inspect mattress for bed bug infestation	<input type="checkbox"/>	<input type="checkbox"/>
▪ Replace new guest room linens and bedclothes set.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check if air conditioner, ventilator and utility supply are in good conditions.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check running water is not yellow in bathroom	<input type="checkbox"/>	<input type="checkbox"/>

High-touch points

- Door Handles & push plates
- Glass surfaces & surrounds
- Phones
- TV remote control
- Switches
- Chair armrests
- Thermostat or control panel
- Dresser handles, inside drawers, hangers, luggage rack
- Ironing board & iron
- Coffee makers, microwave, refrigerator
- Pens
- Floors & carpets
- Wand or pull chords for sheers & drapes

Recommended Solution

- AIR FRESHENER
- ANTIBACTERIAL HAND SOAP
- HARD SURFACE CLEANER & DISINFECTANT (EPA APPROVED)
- BATHROOM CLEANER
- GLASS CLEANER
- FLOOR CLEANER & DISINFECTANT
- SOAP SCUM REMOVER
- FURNITURE POLISH
- CARPET CLEANER & EXTRACTION

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Resuming Operations Checklist

Laundry

	Ok.	Needs Attn.	Note.
▪ Clean and dusted wall, floor, shelves, mirror, linen chute pipe, furnishing and any hard surface.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check if equipment in good condition:			
▪ Washer extractor	<input type="checkbox"/>	<input type="checkbox"/>
▪ Dryer	<input type="checkbox"/>	<input type="checkbox"/>
▪ Iron flat work	<input type="checkbox"/>	<input type="checkbox"/>
▪ Boiler / air compressor	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check if chemical dispensing system are working well.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean trash and water drain area, sink.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Manage Musty odor (mouldy, damp smell)	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean and disinfect high touch points.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Set up hand soap / sanitizer station in area.	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check if water supply to laundry machine are to standard, suggest flushing main water pipe	<input type="checkbox"/>	<input type="checkbox"/>

High-touch points

- Door Handles & push plates
- Linen, housekeeping carts
- Folding tables
- Linen shelves.
- Washer, dryer door handles and controllers
- Chemical dispensing controllers
- Switches
- Faucets

Recommended Solution

- ANTIBACTERIAL HAND SOAP
- HAND SANITIZER
- DETERGENT
- BUILDER
- SOUR
- SOFTENER
- BLEACH
- EMULSIFIER
- HAND SOAP
- SURFACE SANITIZER
- FLOOR DISINFECTANT
- LIMESCALE REMOVER

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Resuming Operations Checklist

Restaurant

	Ok.	Needs Attn.	Note.
▪ Disinfect high touch point areas	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean & sanitize tabletops and chairs	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean windows, front doors and walls	<input type="checkbox"/>	<input type="checkbox"/>
▪ Sweep and mop floor	<input type="checkbox"/>	<input type="checkbox"/>
▪ Wash & sanitize food contact surfaces	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check foreign odors (glass display case etc.)	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check presence of pests	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean sanitize and disinfect restroom	<input type="checkbox"/>	<input type="checkbox"/>
▪ Set up hand soap & sanitizer for guests and employees	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check chemical inventory for cleaning and sanitizing processes	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean & sanitize cashier counter & menus	<input type="checkbox"/>	<input type="checkbox"/>

High-touch points

- Dining tables
- Salad bar
- Buffet area
- Beverage stations
- Door/drawer handles
- Plate cart
- Switches
- Faucets
- Cupboards
- Menu holders
- Chairs and booths
- Trash receptacle touch points
- Touch screen for tills and ordering
- Condiment station

Increase cleaning/disinfecting frequency to every 2 hours

Recommended Solution

- ANTIBACTERIAL HAND SOAP
- HAND SANITIZER
- HARD SURFACE CLEANER & DISINFECTANT (EPA APPROVED)
- GLASS CLEANER
- FLOOR CLEANER & SANITIZER
- AIR FRESHENER

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Resuming Operations Checklist

Kitchen

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▪ Disinfect high touch point areas	<input type="checkbox"/>	<input type="checkbox"/>
▪ Inspect food in chillers & freezers	<input type="checkbox"/>	<input type="checkbox"/>
▪ Clean & sanitize kitchen equipment and wares	<input type="checkbox"/>	<input type="checkbox"/>
▪ Inspect and delime dishmachine	<input type="checkbox"/>	<input type="checkbox"/>
▪ Wash rinse sanitize food contact surfaces	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check foreign odors (drains, floors, chillers)	<input type="checkbox"/>	<input type="checkbox"/>
▪ Reinforce hand wash procedures	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check presence of pests	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check if chemical dispensing systems are working	<input type="checkbox"/>	<input type="checkbox"/>
▪ Check chemical inventory for cleaning and sanitizing processes	<input type="checkbox"/>	<input type="checkbox"/>

High-touch points

- Counters/Food-prep surfaces
- Cupboard/Drawer handles
- Tables
- Sinks
- Food storage equipment
- Thermometers
- Beverage stations
- Switches
- Faucets
- Hand soap/Sanitizer
- Dispensers
- Towel dispenser
- Labeling system keypads
- Buttons on equipment (i.e., bump pads& control)

Increase cleaning/disinfecting frequency to every 2 hours

Recommended Solution

- ANTIBACTERIAL HAND SOAP
- HAND SANITIZER
- FOOD SURFACE SANITIZER
- EPA APPROVED DISINFECTANT
- DELIMER
- DISHMACHINE DETERGENT
- DISHMACHINE RINSE ADDITIVE
- MANUAL DETERGENT
- PRESOAK
- VEGGIE WASH
- DEGREASER
- STAINLESS STEEL CLEANER
- FLOOR CLEANER
- DRAIN TREATMENT

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