



Maintaining Healthy Environments Task Force Cleaning Protocols for School Reopening

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Task Force Participants

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Categories

- Cleaning and Disinfection
- Shared Objects
- Ventilation
- Water Systems
- Food Services

(Guidance taken from the Centers for Disease Control - CDC)

Cleaning and Disinfection

- Develop a schedule for increased, routine cleaning and disinfection.
- Ensure safe and correct use and storage of cleaning and disinfection products, including storing products securely away from children. Use products that meet EPA disinfection criteria.
- Clean and disinfect frequently touched surfaces (e.g., playground equipment, door handles, sink handles, drinking fountains) within the school at least daily or between use as much as possible.

Shared Objects

- Ensure adequate supplies to minimize sharing of high touch materials to the extent possible (e.g., assigning each student their own art supplies, equipment) or limit use of supplies and equipment by one group of children at a time and clean and disinfect between use.
- Use of shared objects (e.g., gym or physical education equipment, art supplies, toys, games) should be limited when possible, or cleaned between use.
- Discourage sharing of items that are difficult to clean or disinfect.
- Keep each child's belongings separated from others' and in individually labeled containers, cubbies, or areas.

Ventilation

- Ensure ventilation systems operate properly and increase circulation of outdoor air as much as possible, for example by opening windows and doors.

Water Systems

- Ensure that all water systems (e.g., sink faucets, drinking fountains) are safe to use after a prolonged facility shutdown.
- Drinking fountains should be cleaned and sanitized and encourage staff and students to bring their own water to minimize use and touching of water fountains.

Food Services

- All Child Nutrition Team Members must frequently wash their hands between tasks, wear disposable single use gloves while preparing food, and wear a face covering while onsite working in the kitchen.
- All food contact surfaces are washed, rinsed, and sanitized at minimum every four hours during operation, and in between tasks by the Child Nutrition Team.
- All kitchen equipment and utensils used in the preparation of food is washed, rinsed, and sanitized after each task.

Food Services - Continued

- Meals served to students are prepared in disposable prepackaged individual servings and made available for students in a grab-and-go setting.
- Site Custodians sweep and mop the kitchen floors on a daily basis.
- Site Custodians clean and disinfect the kitchen and the hand-washing sink on a daily basis.

District Staffing to Address Cleaning Protocols

- Prior to Coronavirus minimal disinfecting performed on Wednesdays
- Additional disinfecting required as a result of Coronavirus
- District staffing capable of disinfecting sites on Wednesdays per guidelines
- Additional assistance required to disinfect on Fridays/Saturdays

District Equipment and Materials to Address Cleaning Protocols

- Additional Cleaning Products - Purchased
- Additional Equipment (Disinfecting Machines) - Purchased
- Additional Filters for Ventilation Systems due to More frequent replacement of filters - Purchased

Next Steps

- District meeting with representative from Breast Cancer Prevention Partners to review list of cleaning products utilized by the District
- BCPP may make recommendations to the District
- District may make recommendations to the Board of Trustees