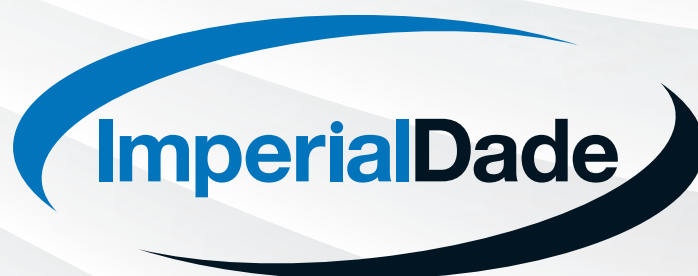


HYPROTECTION ZONE EDUCATIONAL FACILITY SANITATION GUIDE



Imperial Dade's HyProtection Zone Program is a straight-forward guide designed to assist educational facilities in improving their cleaning, disinfecting, and hand-hygiene protocols. The program includes best practices and product recommendations.



Classroom/Lab, Office/Conference Room, Gymnasium, and Common Area Best Practices:

- Clean surfaces, removing soil load, before disinfecting.
- Use a disinfectant cleaner on all high-touch surfaces. Follow the product label directions and ensure proper dwell time.
- Use color-coded microfiber cloths or disposable wipers to prevent cross-contamination.
- Keep shared supplies and tools to a minimum and disinfect between use.
- Place sanitizing wipe dispensers throughout facility for occupant use.

Disinfectant Cleaner	
Microfiber Cloths	
Sanitizing Wipes	
Paper Wipers	
Chemical Management System	
Other Products	
Comments:	

CLASSROOMS / LABS

TOUCHPOINTS:



Door Handles



Lab Equipment



Switches



AV Equipment



Desks



Chairs



Computers



Tablets



Counters



OFFICES / CONFERENCE ROOMS

TOUCHPOINTS:



Door Handles



Switches



Desks



Chairs



Conference
Tables



Computers



Telephones



File Cabinets



Copy
Machines



Supplies

GYMNASIUM

TOUCHPOINTS:



Door Handles/
Push Plates



Switches



Balls



Benches



Equipment Handles



Free Weights



Mats



Seating



COMMON AREAS

TOUCHPOINTS:



Door Handles



Tables



Seating



Water
Fountains



Vending
Machines



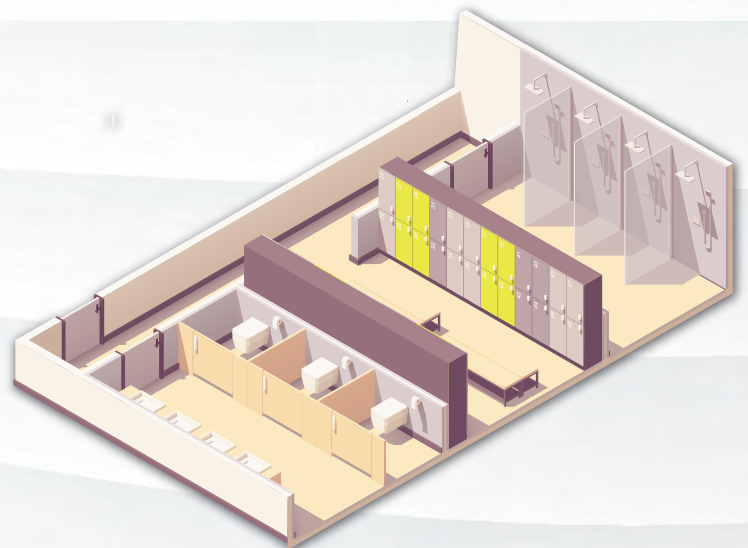
Railings

RESTROOMS / LOCKER ROOMS

Restroom/Locker Room Cleaning Best Practices:

- Use a disinfectant bowl cleaner in toilet bowls and urinals. Allow dwell time, per instructions, before swabbing, flushing, and rinsing.
- Use a disinfectant cleaner on all high-touch surfaces, sink basins, and showers. Follow the product label instructions and ensure proper dwell time.
- Use touchless dispensers, flushers, and faucets.

Disinfectant Cleaner	
Bowl Cleaner	
Glass Cleaner	
Odor Control System	
Bath Tissue	
Paper Towels	
Door Tissue	
Microfiber Cloths	
Paper Wipers	
Bowl Brush	
Other Products	
Comments:	



TOUCHPOINTS:



Door Handles



Switches



Soap & Towel
Dispensers



Toilet Flush
Handles



Faucets



Shower
Handles



Lockers

Cafeteria and Back-of-House Best Practices:

- Clean surfaces, removing soil load, before disinfecting.
- Use a disinfectant cleaner on all high-touch surfaces. Follow the product label directions and ensure proper dwell time.
- Use color-coded microfiber cloths or disposable wipers to prevent cross-contamination.
- Use a foodservice sanitizer on food contact surfaces.
- Verify warewashing machines are operating at the required wash and rinse temperatures and with appropriate detergents and sanitizers.

Disinfectant Cleaner	
Foodservice Sanitizer	
Microfiber Cloths	
Sanitizing Wipes	
Paper Wipers	
Warewashing Equipment	
Register Shields	
Mechanical Sprayer	
Other Products	
Comments:	

CAFETERIA

TOUCHPOINTS:



BACK OF HOUSE

TOUCHPOINTS:



FLOOR CARE

Floor Care Best Practices:

- Floors require disinfecting.
- Use a color-coded microfiber mopping system to prevent cross-contamination.
- Use a neutral pH quat disinfectant on resilient tile flooring. Apply with a microfiber mopping system and allow proper dwell time. Mop again to pick up any excess solution.
- Post a wet-floor sign during cleaning.
- Mop from the far corner of the room towards the entrance.
- Pay attention to corners and baseboards and be sure to clean crevices where bacteria can collect.
- Use specialty floor cleaners for rubber and wood surfaces.
- Follow a detailed floor maintenance schedule for hard and soft surface flooring.
- Use entrance matting to reduce the soil coming into the facility.

Disinfectant Floor Cleaner	
Carpet Cleaner	
Carpet Spotter	
Specialty Floor Cleaner	
Microfiber Mop	
Microfiber Mop Pad	
Broom	
Dust Pan	
Dust Mop	
Mop Bucket & Wringer	
Matting	
Auto Scrubber	
Vacuum	
Carpet Extractor	
Other Equipment	
Other Products	
Comments:	



OTHER AREAS

Other Products	
Comments:	

HAND HYGIENE

Hand Hygiene Best Practices:

- Place hand sanitizing dispensers at entrances and high traffic areas with signage reminding people to use the product.
- Post hand-washing signage in all restrooms and in the kitchen reminding people that handwashing is required.
- Use touchless dispensers for soap, sanitizer, and paper towels.

Hand Soap	
Hand Sanitizer	
Paper Towels	
Other Products	
Comments:	



PERSONAL PROTECTIVE EQUIPMENT

PPE Best Practices:

- Use PPE compliant with local regulations.
- Gloves should be changed frequently.

Gloves	
Masks	
Goggles	
Coveralls	
Thermometers	
Comments:	



ABOUT IMPERIAL DADE

Founded in 1935, Imperial Dade is the leading independent distributor of foodservice packaging, janitorial supplies, and cleaning equipment in the United States, Puerto Rico, and the Caribbean. We offer our customers over 25,000 items in stock and ready for next-day delivery. Our strategically located distribution centers deliver to over 45,000 customers nationwide.

Contact us today for a complimentary consultation.
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