

Site Office:

Field Cleaning Check List

[Revised: April 7, 2020]

To provide a safe and healthy jobsite for all essential individuals accessing our jobsite we have outlined a regular cleaning and disinfecting protocols. Trade partners and/or subcontractors are expected to have similar protocols and practices. The following items must be disinfected and sanitized **frequently** with the appropriate solutions as outlined by the CDC or Health Canada.

Site office, break and lunchroom areas must be cleaned frequently. Individuals performing cleaning are to wear proper Personal Protective Equipment ("PPE"), such as nitrile, latex, or vinyl gloves, as recommended by the CDC or Health Canada.

It is recommended that cleaning techniques, such as those employing pressurized air or water sprays, **not** be used during this time in order to ensure that those processes do not result in the generation of bioaerosols.

☐Main entrance door handle and deadbolts	☐Conference table/desks/shared work surfaces
□Individual office(s) door handle and deadbolt	□Computer keyboard
□Light switches	□Mouse
□Coffee table	□Phones
□Coffee maker/pot	□Arm rests on chairs
□Refrigerator door handles	□Copy machine
□Waste receptacle lids/handles	☐File cabinet handles and surfaces
gloves. □Regular servicing of porta-potties on site • Note: Site porta-potties should be cleaned twice per week and disinfected on the instance.	the jobsite, individuals must wear nitrile, latex or vinyl and sanitized by the leasing company at a minimum side. Hand sanitizer dispensers should be regularly anitization wipes should be placed in each unit to assist pulls).
Completed by:	Date: