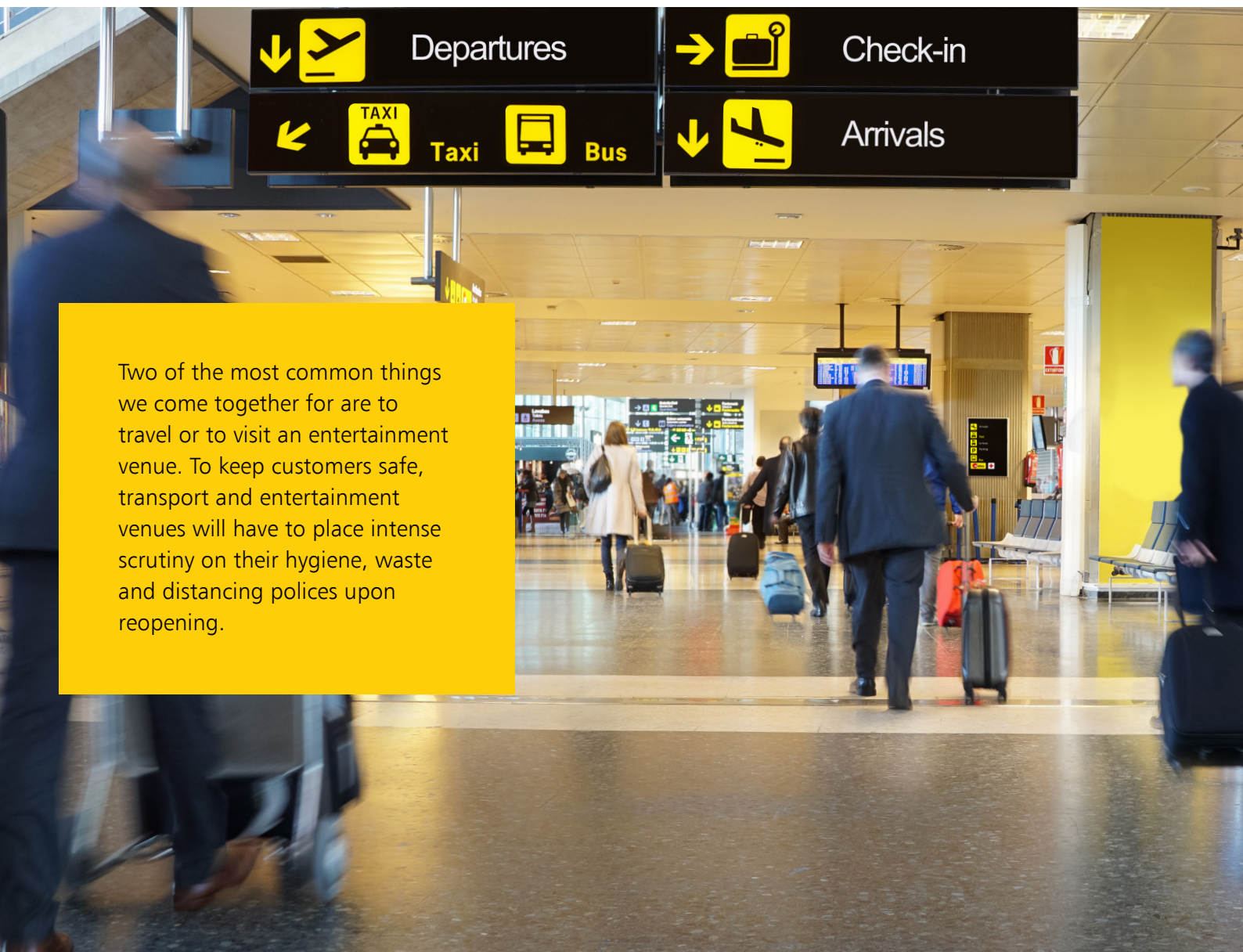


# BEST PRACTICE GUIDE

## HAND HYGIENE, CLEANING, WASTE MANAGEMENT AND SAFETY IN TRANSPORT & ENTERTAINMENT FACILITIES



The essential guide for all transport and entertainment facilities looking to implement cleaning, hygiene, safety and waste management best practices.



Two of the most common things we come together for are to travel or to visit an entertainment venue. To keep customers safe, transport and entertainment venues will have to place intense scrutiny on their hygiene, waste and distancing policies upon reopening.

### TIPS

**HAND HYGIENE** – Frequent effective handwashing and the use of hand rubs helps prevent the spread of germs and infections.

**CLEANING** – Regularly cleaning surfaces keeps them free of microbes and prevents the spread of germs.

**WASTE MANAGEMENT** – Isolating contaminated waste limits the cross-contamination potential.

**SAFETY** – Keeping a safe distance from one another keeps staff and the public safe.

# BEST PRACTICE

## IMPLEMENTING EFFECTIVE PROCEDURES IN TRANSPORT & ENTERTAINMENT FACILITIES

Institutions such as the World Health Organisation (WHO) and the Centre for Disease Control (CDC) provide guidelines to help facilities equip and prepare for a return to full operations. They cover four key areas:



### HAND HYGIENE

Transport and entertainment facilities are places where people meet, mix and interact with each other as well as with furniture and objects in the environment. Up-to-date hand hygiene policies are now of the utmost importance:

- Perform bathroom audits, update signage and guidance. <sup>1</sup>
- Across high-footfall areas, deploy hand hygiene stations to mitigate risk. <sup>2</sup>
- Employees interacting with the public should be given their own hand hygiene supplies. <sup>4</sup>



### CLEANING

From wide open concourses, to the arms on a seat, transport and entertainment venues must be well prepared to keep every surface as clean as possible:

- Audit high touch areas (surfaces, counters, railings, etc) and object exchange points (money, tickets, documentation, etc.) to create enhanced hygiene policies. <sup>3</sup>
- Each section within a facility, such as ticketing, restaurants and platforms should have their own allocation of cleaning supplies to maintain hygiene levels. <sup>5</sup>



### WASTE MANAGEMENT

Within entertainment venues and transportation facilities such as airports and train stations, discarded waste can present an infection threat. Facilities should incorporate updated guidance to keep staff safe:

- Waste removal should occur prior to the commencement of cleaning. <sup>5</sup>
- Waste that is accumulated back of house should be in sealed containers. <sup>5</sup>
- Ensure regular cleaning of waste containers between uses to eliminate lingering threats. <sup>5</sup>



### SAFETY

As the number of people returning to entertainment venues and transport networks rises, so too must the insistence on social distancing measures.

- In public areas, barriers can be used to establish a one-way system. <sup>5</sup>
- Signs and barriers can control customer traffic when queuing and in open spaces. <sup>5</sup>
- At points of contact where the public cannot be 2m from staff, shielding must be used. <sup>5</sup>

## TIP

Clear communication of your procedures for hand hygiene, cleaning, safety and waste management to staff and customers drives adoption and supports lasting behaviour change, and as a result, keeps everyone safe.

<sup>1</sup> <https://www.cdc.gov/handwashing/campaign.html>

<sup>2</sup> [https://www.who.int/gpsc/clean\\_hands\\_protection/en/](https://www.who.int/gpsc/clean_hands_protection/en/)

<sup>3</sup> [https://www.ilo.org/wcmsp5/groups/public/-ed\\_protect/-protrav/-safework/documents/publication/wcms\\_742463.pdf](https://www.ilo.org/wcmsp5/groups/public/-ed_protect/-protrav/-safework/documents/publication/wcms_742463.pdf)

<sup>4</sup> [https://www.cdc.gov/nceh/ehs/ehsnet/docs/JFP\\_Food\\_Worker\\_Hand\\_Hygiene.pdf](https://www.cdc.gov/nceh/ehs/ehsnet/docs/JFP_Food_Worker_Hand_Hygiene.pdf)

<sup>5</sup> <https://assets.publishing.service.gov.uk/media/5eb965d5d3b7f5d3c74a2dd/working-safely-during-covid-19-factories-plants-warehouses-110520.pdf>

# OUR SOLUTION

## DELIVERING BEST PRACTICE WITH THE RIGHT PRODUCT SOLUTIONS



The Rubbermaid Commercial Products Workplace Essentials Range contains a variety of products that can help implement increased standards of hygiene, without putting a strain on budgets.

### HAND HYGIENE

Our range includes wall-mounted dispensers and free-standing hand hygiene stations deployable throughout a facility. Cross-contamination risks are reduced in manually operated units by integrated antimicrobial touchpoints. With touch-free dispensers, user contact is eliminated completely.

Hand hygiene units are complemented by high-capacity sealed refills containing soap or hand rubs that make them a flexible hand hygiene solution for users.



### CLEANING

HYGEN™ cloths and mop pads are ideal for surface cleaning, even where there are restrictions on cleaning products. Their microfibre composition removes 99.9% of microbes whether they are used with an active SARS-COV-2 grade disinfectant or with a neutral solution. A range of colours minimises cross-contamination risks during a cleaning cycle. Disposable cloths and mops are also available to minimise the risk of cross contamination.



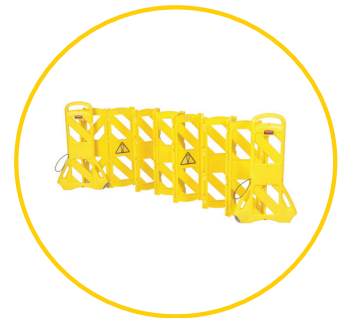
### WASTE MANAGEMENT

Our range of waste management products deliver safety by isolating contaminated waste within a closed-lid system. Isolating disposed materials from the open-air means germs are prevented from spreading. Germ transmission is reduced further through foot pedal operation, rather than hand operation. Each unit's smooth surfaces and sturdy structural design make them easy to clean between uses, removing lingering viral threats.



### SAFETY

Our safety barriers are durably designed to withstand constant use in high-traffic areas and are lightweight, making them easy to deploy and stow away. Once in place, these units are adept at enforcing social distancing requirements at counters, windows and other points of interaction. Their presence within a space can also help to manage movement in open spaces and highlight impromptu one-way systems.



For more information please contact us at [RCPenquiries@newellco.com](mailto:RCPenquiries@newellco.com)



WASTE  
MANAGEMENT



CLEANING



SAFETY



MATERIAL  
HANDLING



HAND  
HYGIENE



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