



STADIUMS & ARENAS

ENTRANCE, LOBBY AND RETAIL AREAS

DISINFECT MAIN ENTRANCE AND SECURITY ENTRANCES

Including doorways, glass entryways, railings, turn stiles, key card access points, etc.

- ☐ Regularly disinfect all high-touch surfaces with disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Clean and disinfect electronics (like electronic turn stiles, ticket scanners, metal detectors, etc.) according to manufacturers' instructions. If no guidance, use disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Wipe and polish all metal fixtures with blue glass cloth for a streak-free shine.

DISINFECT BOX OFFICE/TICKET SALES/WILL CALL

Including countertops, cash registers, hand-held devices and credit card terminals.

- ☐ Regularly disinfect all high-touch surfaces with a spray bottle of disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Clean and disinfect electronics (including credit card terminals and touch-screen monitors) according to manufacturers' instructions. If no guidance, use a spray bottle of disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ When exchanging paper and coin money, wipe counter between each patron at checkout using a spray bottle of disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Wipe and polish all plexiglass sneeze guards with a microfibre cloth and warm water with detergent.
- ☐ Wipe and polish all metal fixtures with a blue glass cloth for a streak-free shine.
- ☐ Ensure hand sanitiser stations are available for staff and patrons. Staff should use hand sanitiser after touching money or other objects touched by customers.

DISINFECT ELEVATORS, STAIRWELLS AND HALLWAYS

- ☐ Use disinfectant and a damp microfibre cloth or disposable microfibre wipe to disinfect all buttons, railings, door knobs and any other high-touch areas inside the elevator and within the elevator threshold, as well as the stairwell and escalator.

DISINFECT RETAIL AREAS

Including countertops, door handles, hand-held devices, credit card terminals, etc.

- ☐ Regularly disinfect counter surfaces and high-touch areas using disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Regularly disinfect all high-touch shelves and surfaces, including handles and glass using disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Clean and disinfect individual electronics (like computer monitors, keyboards, mice, printers) according to manufacturers' instructions. If no guidance, use disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Disinfect point-of-sale devices, including all touch screens and pagers.
- ☐ Wipe and polish all metal fixtures with blue glass cloth.

WASTE DISPOSAL

- ☐ Dispose of waste and recycling as often as needed.
- ☐ Place new liner bag in the waste container.
- ☐ Disinfect waste disposal area and clean rubbish bin regularly.

DUST MOP AND WET MOP THE FLOOR

- ☐ Regularly use a broom and dustpan to sweep up messes as needed.
- ☐ Check the floor for debris and use a scraper if needed before beginning.
- ☐ If applicable, use microfibre 45cm dust pad and begin dust mopping from the entrance door working backwards.
- ☐ Place wet floor sign on the ground to alert patrons of wet floor to help prevent slips and falls.
- ☐ Use sterile, disposable wet mop or freshly machine-laundered wet mop. Fill the mop bucket with diluted floor cleaning solution as recommended per chemical-specified guidelines.
- ☐ Begin mopping at the opposite end of the door and use a "Figure 8" motion to prevent cross-contamination and keep track of dirty and already cleaned surfaces.



DON'T FORGET

1. Clean visibly dirty surfaces with water and detergent prior to disinfecting.
2. Ensure proper dwell time is met and let air dry.



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TIP

The Centers for Disease Control and Prevention (CDC) recommends providing adequate supplies to support healthy hygiene behaviors, including alcohol-based sanitisers with at least 60% ethyl alcohol and touch-free rubbish containers.¹ Ensure hand sanitiser stations are refilled regularly.

High-touch disinfection recommendations based on CDC guidance for disinfection. Always work with your cleaning solution provider to identify the right chemicals and follow manufacturer and regulatory instructions regarding disinfection within the facility. ¹Interim Guidance for Businesses and Employers Responding to Coronavirus Disease 2019 (COVID-19), CDC, May 2020. ²What Grocery and Food Retail Workers Need to Know about COVID-19, CDC, April 2020.

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STADIUMS & ARENAS

STADIUM SEATING, CLUB LEVEL AND SUITE CLEANING CHECKLISTS

DISINFECT STADIUM SEATING



Including seats, armrest, cup holders, railings, etc.

- ☐ Collect and remove all rubbish from stadium seating areas prior to disinfection.
- ☐ Following an event, disinfect all seating surfaces with disinfectant. Follow supervisor guidelines to disinfect, which may include a combination of microfibre cloths, disposable microfibre cloths, spray and vac systems, and/or electrostatic sprayers dependent on facility policy.
- ☐ Regularly disinfect high-touch surfaces likely to have been touched by multiple patrons (such as hand railings) using disinfectant and a damp microfibre cloth or disposable microfibre wipe.

WASTE DISPOSAL



- ☐ Dispose of waste and recycling as often as needed.
- ☐ Place new liner bag in the waste container.
- ☐ Disinfect waste disposal area and clean rubbish bin regularly.

DISINFECT CLUB LEVEL, SUITE SEATING AND OTHER COMMUNAL SEATING AREAS



- ☐ Regularly disinfect all high-touch surfaces with disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Ensure tables, benches and chairs are disinfected, paying special attention to high-touch areas like arm rests, head rests and chair backs.
- ☐ Clean and disinfect electronics (like television screens) according to manufacturers' instructions. If no guidance, use disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Clean soft surfaces, such as carpeted floor, rugs and drapes with soap and water, or with cleaners appropriate for use on these surfaces. If possible, launder items according to manufacturers' instructions or use a disinfectant and a microfibre wipe to disinfect.

DISINFECT CLUB AND SUITE HIGH-TOUCH AREAS



Including doorway, door knob, light switch, glass entryway, railings, countertop, sink, fixtures, etc.

- ☐ Regularly disinfect all high-touch areas with a spray bottle of disinfectant and a damp microfibre cloth or disposable microfibre wipe.

DON'T FORGET



1. Clean visibly dirty surfaces with water and detergent prior to disinfecting.
2. Ensure proper dwell time is met and let air dry.

SANITISE CLUB AND SUITE BUFFETS/SERVING LINES



Including countertops, protective screens, condiment stations and waste receptacles.

- ☐ Regularly clean line railing using soap and water, then use sanitiser and a damp microfibre cloth or disposable microfibre wipe to sanitise the surface.
- ☐ Regularly change out serving utensils on a frequent basis.
- ☐ Ensure that dishes, flatware, linens, and/or paper products are replenished as needed at regular intervals.
- ☐ Regularly sanitise self-serve drink station (coffee, water, juice, etc.) by wiping down all handles and surfaces using sanitiser and a damp microfibre cloth or disposable microfibre wipe.

CARPET DISINFECTION



- ☐ Begin by plugging in the vacuum cleaner into a centrally located outlet to increase productivity.
- ☐ Overlap strokes slightly until the entire area is vacuumed. Make sure to use any helpful accessories to aid in hard-to-reach areas.
- ☐ Apply spot cleaner directly to any stains and necessary areas and follow specific label instructions.
- ☐ Use a circular motion and apply spot cleaner outside the perimeter of the spot to avoid spreading of the spot.
- ☐ Allow time for the area to dry and then use a tapping brush and blot with a white towel to absorb the soil.
- ☐ Rinse the area thoroughly with clean water.

DUST MOP AND WET MOP THE FLOOR



- ☐ Regularly use a Lobby Pro® broom and dustpan to sweep up messes as needed.
- ☐ Check the floor for debris and use a scraper if needed before beginning.
- ☐ Use microfibre 45cm dust pad and begin dust mopping from the entrance door working backwards. If a dust mop is not available, use a broom.
- ☐ Place wet floor sign on the ground to alert patrons of wet floor to help prevent slips and falls.
- ☐ Use sterile, disposable wet mop or freshly machine-laundered wet mop. Fill the mop bucket with diluted floor cleaning solution as recommended per chemical-specified guidelines.
- ☐ Begin mopping at the opposite end of the door and if using a string mop, use a "Figure 8" motion to prevent cross-contamination and keep track of dirty and already cleaned surfaces.



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TIP



The Centers for Disease Control and Prevention (CDC) recommends providing adequate supplies to support healthy hygiene behaviors, including alcohol-based sanitisers with at least 60% ethyl alcohol and touch-free rubbish containers.¹ Ensure hand sanitiser stations are refilled regularly.

High-touch disinfection recommendations based on CDC guidance for disinfection. Always work with your cleaning solution provider to identify the right chemicals and follow manufacturer and regulatory instructions regarding disinfection within the facility. ¹Interim Guidance for Businesses and Employers Responding to Coronavirus Disease 2019 (COVID-19), CDC, May 2020. ²What Grocery and Food Retail Workers Need to Know about COVID-19, CDC, April 2020.

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STADIUMS & ARENAS

EMPLOYEE, OPERATIONAL AND TEAM AREAS

DISINFECT OFFICES, BREAKROOMS AND OTHER EMPLOYEE AREAS



Including light switches, door knobs, railings, drawer handles, etc.

- ❑ Regularly disinfect desk surfaces and high-touch areas using disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ❑ Regularly disinfect appliance surfaces, including coffee machine and water dispenser, using disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ❑ Ensure benches and chairs are disinfected, paying special attention to high-touch areas like arm rests, head rests and chair backs.
- ❑ Clean and disinfect individual electronics (like desk phones, computer monitors, keyboards, mice, etc.) according to manufacturers' instructions. If no guidance, use disinfectant and a damp microfibre cloth or disposable microfibre wipe.

DISINFECT CONFERENCE ROOMS AND PRESS ROOMS



Including light switches, drawer handles, door knobs, push plates, remote controls, railings, HDMI cord plug-ins, etc.

- ❑ Regularly disinfect high-touch surfaces using disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ❑ Ensure the table and all chairs are disinfected, paying special attention to high-touch areas like arm rests.
- ❑ Clean and disinfect electronics (like speaker phones, touchscreen displays and monitors, keyboards, mice, etc.) according to manufacturers' instructions. If no guidance, use disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ❑ Wipe and polish all metal fixtures with blue glass cloth.

DISINFECT STORAGE AND LOADING DOCK AREA



Always clean and disinfect equipment and electronics according to manufacturers' instructions. If no guidance, the CDC recommends using disinfectant and a damp microfibre cloth or disposable microfibre wipe to disinfect the surface.

- ❑ Regularly disinfect receiving/loading machinery, including control panels, buttons, etc.
- ❑ Regularly disinfect computer workstations, scanners and other electronics, including keyboards, mouse and pad, buttons and controls, workstation surface areas and printer output areas.
- ❑ Regularly disinfect electric vehicles and equipment, including gearbox controls, display panels, key and ignition, screen, seat and all other surfaces within operator's reach.

DON'T FORGET



1. Clean visibly dirty surfaces with water and detergent prior to disinfecting.
2. Ensure proper dwell time is met and let air dry.

DISINFECT GYM AND WEIGHT ROOM



Including mats, weight stations, sports balls and all equipment.

- ❑ Regularly disinfect all high-touch surfaces with disinfectant and a damp microfibre cloth or disposable microfibre wipe, paying special attention to high-touch areas like arm rests and buttons.
- ❑ Clean and disinfect electronics (like speakers, touchscreen displays, etc.) according to manufacturers' instructions. If no guidance, use disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ❑ Launder any towels or other soft goods according to manufacturer instructions. Use the warmest appropriate water temperature and ensure items are dried completely.
- ❑ Ensure hand sanitiser stations are available and refill as needed.
- ❑ Ensure pre-moistened wipes and cleaning equipment are re-stocked.

DISINFECT LOCKER ROOM



Including doorway, door knob, light switch and locker handles.

- ❑ Regularly disinfect all high-touch surfaces with a spray bottle of disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ❑ If applicable, follow Restroom Cleaning Checklist to disinfect restroom/locker area.

DUST MOP AND WET MOP FLOORS AND HALLWAYS



- ❑ Clean soft surfaces, such as carpeted floor, rugs and drapes with soap and water, or with cleaners appropriate for use on these surfaces. If possible, launder items according to manufacturers' instructions or use a disinfectant and a microfibre wipe to disinfect.
- ❑ Check the floor for debris and use a scraper if needed before beginning.
- ❑ Use microfibre 45cm dust pad and begin dust mopping from the entrance door working backwards. If a dust mop is not available, use a broom.
- ❑ Place wet floor sign on the ground to alert patrons and staff of wet floor to help prevent slips and falls.
- ❑ Use sterile, disposable wet mop or freshly machine-laundered wet mop. Fill the mop bucket with diluted floor cleaning solution as recommended per chemical-specified guidelines.
- ❑ Begin mopping at the opposite end of the door and use a "Figure 8" motion to prevent cross-contamination and keep track of dirty and already cleaned surfaces.



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TIP



The Centers for Disease Control and Prevention (CDC) recommends providing adequate supplies to support healthy hygiene behaviors, including alcohol-based sanitisers with at least 60% ethyl alcohol and touch-free rubbish containers.¹ Ensure hand sanitiser stations are refilled regularly.

High-touch disinfection recommendations based on CDC guidance for disinfection. Always work with your cleaning solution provider to identify the right chemicals and follow manufacturer and regulatory instructions regarding disinfection within the facility. ¹Interim Guidance for Businesses and Employers Responding to Coronavirus Disease 2019 (COVID-19), CDC, May 2020. ²What Grocery and Food Retail Workers Need to Know about COVID-19, CDC, April 2020.

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STADIUMS & ARENAS

CONCESSION, DINING AND KITCHEN AREA CLEANING CHECKLIST

DISINFECT CONCESSION STANDS, VENDORS AND CHECKOUT LANES



Including countertops, cash registers, hand-held devices and credit card terminals.

- ☐ Regularly disinfect all high-touch surfaces with a spray bottle of disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Clean and disinfect electronics (including credit card terminals and touch-screen monitors) according to manufacturers' instructions. If no guidance, use a spray bottle of disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ When exchanging paper and coin money, wipe counter between each patron at checkout using a spray bottle of disinfectant and a damp microfibre cloth or disposable microfibre wipe.
- ☐ Wipe and polish all plexiglass sneeze guards with a microfibre cloth and warm water with detergent.
- ☐ Wipe and polish all metal fixtures with a blue glass cloth for a streak-free shine.
- ☐ Ensure hand sanitiser stations are available for staff and patrons. Staff should use hand sanitiser after touching money or other objects touched by customers.

SANITISE BARS AND LOUNGES



- ☐ Remove visible soils, spills and crumbs using a microfibre cloth and water with detergent.
- ☐ Rinse the surface with clean water to remove any detergent.
- ☐ Use sanitiser and a damp microfibre cloth or disposable microfibre wipe to sanitise the surface. Let air dry.
- ☐ Wipe and polish all metal fixtures with blue glass cloth for a streak-free shine.

SANITISE TABLETOPS AND COMMON AREAS



- ☐ Remove all items (salt and pepper shakers, napkin dispensers, condiment containers, etc.) from the table in order to fully clean the entire surface.
- ☐ Remove visible soil, spills and crumbs using a microfibre cloth and water with detergent.
- ☐ Rinse the surface with clean water to remove any detergent.
- ☐ Use sanitizer and a damp microfibre cloth or disposable microfibre wipe to sanitise the surface. Let air dry.
- ☐ Sanitise all tables at the start of the day, in between each group of patrons and again at the end of the day.
- ☐ Ensure any benches, chairs and high chairs are sanitised, paying special attention to high-touch areas like arm rests.

DON'T FORGET



1. Clean visibly dirty surfaces with water and detergent prior to disinfecting.
2. Ensure proper dwell time is met and let air dry.

SANITISE CONDIMENT AND SERVICE COUNTERS



Including countertops, protective screens, condiment stations, etc.

- ☐ Regularly clean line railing using soap and water, then use sanitizer and a damp microfibre cloth or disposable microfibre wipe to sanitise the surface.
- ☐ Ensure that condiments, flatware and paper products are replenished as needed at regular intervals. Use individually packaged items as possible.

SANITISE FOOD PREP AREA



Including doorway, door knob, light switch and locker handles.

- ☐ Remove visible soils, spills and crumbs using a microfibre cloth and water with detergent.
- ☐ Rinse the surface with clean water to remove any detergent.
- ☐ Use sanitiser and a damp microfibre cloth or disposable microfibre wipe to sanitise surface. Let air dry.
- ☐ Follow company policy regarding how and when to clean equipment, including: bbq, flat top, fryer, microwaves, toasters, refrigerators, etc.
- ☐ Clean and sanitise prep areas frequently throughout the day and again at the end of each day.

SANITISE SURFACE AREAS AND EQUIPMENT



Including cutting boards, stationary equipment, work tables and utensils, service equipment, flatware, door handles, cooler, freezer and access doors.

- ☐ Remove visible food particles and crumbs using a microfibre cloth and water with detergent.
- ☐ Rinse the surface with clean water to remove any detergent.
- ☐ Use sanitiser and a damp microfibre cloth or disposable microfibre wipe to sanitize the surface. Let air dry.
- ☐ Clean and sanitise prep surfaces frequently, regularly changing out sanitising water and cleaning cloths throughout each shift.

WASTE DISPOSAL



- ☐ Dispose of waste and recycling as often as needed.
- ☐ Place new liner bag in the waste container.
- ☐ Disinfect waste disposal area and clean rubbish bin regularly.



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TIP



The Centers for Disease Control and Prevention (CDC) recommends providing adequate supplies to support healthy hygiene behaviors, including alcohol-based sanitisers with at least 60% ethyl alcohol and touch-free rubbish containers.¹ Ensure hand sanitizer stations are refilled regularly.

High-touch disinfection recommendations based on CDC guidance for disinfection. Always work with your cleaning solution provider to identify the right chemicals and follow manufacturer and regulatory instructions regarding disinfection within the facility. ¹Interim Guidance for Businesses and Employers Responding to Coronavirus Disease 2019 (COVID-19), CDC, May 2020. ²What Grocery and Food Retail Workers Need to Know about COVID-19, CDC, April 2020.

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STADIUMS & ARENAS

RESTROOM CLEANING CHECKLIST

Follow the steps, in order below, to ensure that you move from the cleanest surfaces in the room to the dirtiest surfaces and from the top of the room to the bottom to help minimise cross-contamination.

Before starting, place a “Closed for Cleaning” sign in front of the restroom to reduce interruptions and ensure that the restroom can be fully cleaned.



DISINFECT SINK AND COUNTER



- ☐ Use damp yellow microfibre cloth for general cleaning, and a damp blue microfibre glass cleaning cloth for bright surfaces.
- ☐ Wipe top of sink and bowl, as well as the front of the counter with the yellow microfibre cloth.
- ☐ Wipe and polish faucet handles and all metal fixtures with blue glass cloth.
- ☐ Clean the piping and all the exposed surfaces of the entire unit.

CLEAN MIRRORS



- ☐ Use damp blue microfibre glass cleaning cloth.
- ☐ Lightly wet cloth with water and clean mirror from top to bottom.
- ☐ Remove fingerprints, splash marks and smudges as needed.

DISINFECT TOILET BOWL AND SURFACE



- ☐ Pour a small quantity of bowl cleaner in the toilet bowl water of the toilet.
- ☐ Dip bowl brush into the bowl water, now mixed with bowl cleaner, and move it around all inside surfaces including under the rim of the bowl, allowing to stand for proper dwell time.
- ☐ Clean and polish the piping, flush handle, seat and bowl with a yellow microfibre bathroom cloth.

RESTOCK SUPPLIES AND WASTE DISPOSAL



- ☐ Restock supplies at hand sink including soap and sanitiser.
- ☐ Dispose of waste as often as needed.
- ☐ Place a new liner bag in the waste container.
- ☐ Disinfect waste disposal area and clean waste container regularly.

WHAT TO DO: BODILY FLUID EVENT (VOMIT OR DIARRHEA)



- ☐ Ensure the employee cleaning the area is utilizing appropriate PPE.
- ☐ Segregate the area that has been contaminated. Clean and disinfect the area, including floor, walls and any objects contaminated by the incident.
- ☐ Dispose of any equipment used to clean up the area.

DUST MOP AND WET MOP THE FLOOR



- ☐ Check the floor for debris and use a scraper if needed before beginning.
- ☐ Use microfibre 45cm dust pad and begin dust mopping from the entrance door working backwards. If a dust mop is not available, use a broom.
- ☐ Place wet floor sign on the ground to alert patrons of wet floor to help prevent slips and falls.
- ☐ Use sterile, disposable wet mop or freshly machine-laundered wet mop. Fill the mop bucket with diluted floor cleaning solution as recommended per chemical-specified guidelines.
- ☐ Begin mopping at the opposite end of the door and use a “Figure 8” motion to prevent cross-contamination and keep track of dirty and already cleaned surfaces.
- ☐ Remove the used mop head after cleaning the restroom to avoid cross-contamination in other areas of the facility.



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TIP | Make sure to wear disposable gloves and ensure proper ventilation while cleaning and disinfecting the restroom.

High-touch disinfection recommendations based on CDC guidance for disinfection. Always work with your cleaning solution provider to identify the right chemicals and follow manufacturer and regulatory instructions regarding disinfection within the facility.

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