## Cleaning Check list Reminder - Vessel

Increasing the frequency of cleaning and disinfecting high-touch surfaces is significant in controlling the spread of viruses, and other microorganisms. All surfaces, especially those general surfaces that are frequently touched, should be cleaned at least twice daily and when soiled.

All soiled surfaces should be cleaned before disinfecting, unless otherwise stated on the product.

Check list	✓	✓
Tables;		
Microwaves;		
Kettle;		
Doorknobs;		
Handrails;		
Light switches, thermostats;		
Phones;		
Remote controls;		
Computer keyboards, screens and any commonly shared surfaces/areas		
around computers;		
Condiments in the galley; and		
Cupboard knobs.		
Accommodations areas, whether single or double/multiple occupancy;		
Shared or commonly used areas such as bathrooms, eating areas, etc;		
Commonly touched areas of operational equipment, i.e. START/STOP buttons,		
Steering wheels, etc;		
Other:		
Ventilate the rooms		

## Using Household bleach? Allow surfaces to air dry naturally

1000 ppm	
<ul> <li>1 teaspoon (5ml to 1 cup (250 ml) water or</li> <li>4 teaspoon (20ml_bleach to 1 litre (1000ml water</li> </ul>	

To avoid injury, use appropriate personal protective equipment during handling (read the label and refer to the material safety data sheet). • Chlorine bleach solution might damage some surfaces (e.g., metals, some plastics). • Never mix ammonia products with bleach or bleach-containing products. This practice produces chlorine gas - a very toxic gas that can cause severe breathing problems, choking and potentially death. • Clean the surface before using the chlorine bleach solution. • A bottle of bleach has a shelf life, so check the bottle for an expiry date. • Do not premix the water and bleach solution, as it loses potency over time. Make a fresh solution every day. | Office of the Chief Medical Officer of Health

