

Getting ready to open up shop? Here are some things you need to consider for proper sanitizing.

What products should I be using?

It's important to choose a disinfectant/sanitizer not simply a grime remover. While many products say things like, "three times the cleaning power" that doesn't mean that it necessarily sanitizes surfaces, killing viruses. Look for products that specifically have sanitizing or disinfecting instructions on them. Here is a great resource in choosing and using cleaning products. [Cleaning and disinfecting](#)

Other factors to consider when choosing the right product:

- Will the smell be overwhelming? -Remember you will be using this all day long.
- Is it sustainable to keep using this method?
- Is there enough of the product available?
- Is the product designed for this (ie does it need to be food safe? Will it leave behind residue? Will it damage my surface overtime?)

Reminder – Many chemicals (think bleach) can be very harmful if mixed in the wrong proportions or with other chemicals. Please follow label instructions and remember that stronger is not always better.

How often do I need to be cleaning?

It will depend on how many people are coming into your space, how many touch points you have and how frequently people and employees are interacting. Generally sanitizing surfaces like doorknobs, pay terminals, light switches and counters that people touch frequently is a good start. Having hand sanitizers available on both sides of exterior doorways also helps to prevent the spread both into and from your space. Remember, even if you are wearing gloves, you still need to ensure those gloves are kept clean by washing and/or sanitizing the gloves while wearing them.

What are the high risk points in your business? How can you make them safer?

Generally door knobs, counters, light switches, pay terminals, phones and shared computers.

In retail settings also: carts, baskets check out counters among others

In office settings also: Kitchen surfaces, lunch rooms, fridge handles and generally anything that is touched by multiple people a day

Should my employees be wearing masks?

While masks are not mandated, even just simple cloth face coverings have been proven to reduce the likelihood of spreading the virus by up to 60%. If you are going to be in close contact,

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at a cashier desk or next to other employees, it may be a simple way to decrease spread. While there are many types of masks, it doesn't have to be anything complicated for a non-medical setting. [Here is a great video on how to make one using a tshirt](#)

Do I need cashier shields?

Up to you, but it is a good way to keep your employees and customers just a little bit safer.

What have other businesses like you been doing?

1. Installing hand sanitizers on the interior and exterior of major traffic doorways in your business.
2. Come up with a routine for staff during the day to be sanitizing high traffic surfaces in between customers. Then ideally have a more thorough clean done professionally after closing.
3. Limit the number of people that are allowed into your space at any given time.
4. Consider wearing non-medical masks, particularly if close contact is inevitable in your space.
5. Ensure that staff have the ability to stay home when they have any symptoms.

Stay tuned: Kicking Horse Janitorial will be releasing a series of short videos to help guide you through this tricky time.

Does your business sell or have access to any PPE? Please let us know and we will include you in the business owner resource list.

- [IGA](#)
- [Golden Installations](#)
- [Kicking Horse Janitorial](#)
- [Home Hardware](#)
- [Rona](#)
- [Save-on-foods](#)
- [Ace Hardware](#)

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