

Coronavirus CLEANING REOPENING Update

Here to Help®

The Centers for Disease Control and Prevention continues to respond to the novel Coronavirus outbreak. RWB Environmental professionals are uniquely prepared during this unprecedented time to clean and disinfect your home or business according to the protocols set forth by the CDC. The CDC encourages cleaning of counters, tabletops, doorknobs, and other high-touch surfaces with a hospital-grade disinfectant.

Visit our [Coronavirus](#) resource page at ww.rwbworldwide.com for more information or call 513-541-0900 to speak with a representative about our professional offering of these specialized cleaning services.

RWB Environmental can prepare your establishment for reopening by providing very detailed cleaning services and protocols which meet ALL THE CDC & State of Ohio mandates .

We utilize ALL CLEANING, SANITIZING, DISENFECTANT PRODUCTS & MATERIAL APPROVED by THE CDC and the State of Ohio Department of Health.

We'd welcome the opportunity to meet with you to discuss your goals and Objectives

Commercial Services

Your commercial property's appearance speaks volumes to your clients. So when the need arises for professional cleaning or emergency restoration services, RWB Environmental professionals have the training and expertise to help make it "Like it never even happened." With more than 1,700 franchises nationwide, there's a RWB professional nearby and ready to serve you. Our commercial services include the following:

- [Commercial Water Damage Restoration](#)
- [Commercial Fire Damage Restoration](#)
- [Commercial Mold Remediation](#)
- [Commercial Cleaning Services](#)
- [Commercial Storm and Major Events](#)

Mandatory

Customers & Guests

- **Ensure a minimum of six feet between parties waiting and when dining – if not possible, utilize barriers or other protective devices**
 - Post a list of COVID-19 symptoms in a conspicuous place
 - Ask customers and guests not to enter if symptomatic
 - Provide access to hand washing methods while in the food service establishment, and if possible, place approved hand washing/sanitizing products in high-contact areas
- Food service establishments offering dine-in service must take affirmative steps with customers to achieve safe social distancing guidelines

Physical Spaces

- Establish and post maximum dining area capacity using updated COVID-19 compliant floor plans. With maximum party size per state guidelines (currently 10)
- Post a kitchen floor plan, establishing safe social distancing guidelines and following established state health dept guidance for masks and gloves
- Daily cleaning for the entire establishment. Clean and sanitize tabletops, chairs, and menus between seatings. Clean all high touch areas every two hours, and more frequently as needed (e.g. door handles; light switches; phones, pens, touch screens)
- Provide approved hand washing/sanitizing products in common areas
- When appropriate, establish ordering areas and waiting areas with clearly marked safe distancing and separations per individual/social group for both restaurant and bar service
- Remove self-service, table, and common area items (e.g. table tents, vases, lemons, straws, stir sticks, condiments)
- Salad bars and buffets are permitted if served by staff with safe six feet social distancing between parties
- Private dining and bar seating areas within a foodservice establishment must follow all approved safe social distancing guidelines
- The open congregate areas in restaurants and bars that are not necessary for the preparation and service of food or beverages (billiards, card playing, pinball games, video games, arcade games, dancing, entertainment) shall remain closed

Confirmed Cases

- Immediately isolate and seek medical care for any individual who develops symptoms while at work
- Contact the local health district about suspected cases or exposures
- Shutdown area for deep sanitation if possible

Recommended Best Practices

- Face coverings are recommended at all times, except when eating
- Health questions for symptoms** posted at the entrance
- If possible, identify a dedicated entrance door and exit door. When possible, enable dining room ventilation (e.g. open doors and windows)
- When possible, encourage customers to make dine-in reservations or use drive through, pick-up, call-in, curbside or delivery options
- Encourage at-risk population to utilize alternative options such as using the drive through, pick-up, call-in, curbside, or delivery options

- Utilize barriers in high volume areas
- If possible, stagger workstations so employees avoid standing directly opposite or next to each other. If not possible, increase the frequency of surface cleaning, handwashing, sanitizing, and monitor compliance
- Limit entrance and exit options when possible while still maintaining code regulations
- Enhance weekly deep cleaning checklists. Consider posting communication to indicate table has been cleaned. Utilize disposable menus when possible
- Post health department "best practices" highlighting continuous cleaning and sanitizing of all food equipment and common surfaces
- Continue to emphasize employee education and compliance with hand washing, glove use, employee health, and food handler training
- Consider air filtration improvements within HVAC system
- Encourage and continue to use designated curbside pickup zones for customers

- Work with local health department to identify potentially infected or exposed individuals to help facilitate effective contact tracing/ notifications
- Once testing is readily available, test all suspected infections or exposures
- Following testing, contact local health department to initiate appropriate care and tracing

**Per the CDC, symptoms include cough, shortness of breath or difficult breathing, and two of the following: fever, chills, repeated shaking with chills, muscle pain, headaches, sore throat and new loss of taste or smell