



# MANAGING COVID-19 AT PSSI: CLEANING & DISINFECTANT EFFORTS

COVID-19 is an unprecedented global pandemic that is challenging our customers and their operations across the country. At PSSI, we are focused on keeping our employees safe while providing essential sanitation and decontamination services for our customers during this challenging time.

To ensure the highest standards of sanitation, PSSI is continuing to implement its 8 Step Sanitation Process, as well as implementing additional safety protocols in communal areas at the over 450 facilities we clean throughout North America.

## FOGGING/MISTING INFECTED AREAS

PSSI can quickly decontaminate facilities that may have been exposed to the virus by conducting an initial fog or mist of the infected areas before a team conducts the 8 Steps of Wet Sanitation or other cleaning and disinfecting methods.

PSSI applies chemical disinfectants in the form of a fog or aerosolized mist, to reduce airborne micro-organisms to disinfect surfaces that may otherwise be difficult to reach.

## 8-STEP SANITATION PROCESS

PSSI's scientifically proven 8 Steps of Wet Sanitation process ensures that customer facilities are clean and safe to work in, as well as adding additional safety measures for our team members.

1. DRY PICKUP
2. FIRST RINSE
3. APPLY DETERGENT TO SURFACES AND HAND SCRUB
4. RINSE AND INSPECT
5. REMOVE AND ASSEMBLE
6. PREOPERATIVE INSPECTION
7. SANITIZING
8. DOCUMENTATION

## HIGH-TOUCH COMMUNAL SURFACE SANITATION

PSSI conducts targeted sanitation of high-touch surfaces, such as buttons, switches, door handles, sinks, handrails, etc. in the processing environment, for an additional layer of protection. Common areas such as restrooms, cafeterias, breakrooms, offices, and locker rooms are also treated.



# OUR 8-STEP SANITATION PROCESS EXPLAINED



## 1 DRY PICKUP

Employees pickup dry trash and product from the facility floor and dispose of it in garbage bins.



## 2 FIRST RINSE

The first rinse uses water to remove visible soils from the facility, so that surfaces are as clean as possible for subsequent steps.



## 3 APPLY DETERGENT TO SURFACES AND HAND SCRUB

Detergent is applied to hard surfaces which are scrubbed to remove film, fats, and proteins.



## 4 RINSE AND INSPECT

Detergent is rinsed off of surfaces to ensure that the remaining debris is effectively removed. Employees also inspect the surface to ensure that it has been thoroughly rinsed.



## 5 REMOVE AND ASSEMBLE

PSSI team members and plant personnel will begin the process of set-up and condensation removal.



## 6 PREOPERATIVE INSPECTION

Employees look at each piece of equipment prior to use and gauge whether it has been cleaned.



## 7 SANITIZING

The entire processing area and equipment is sanitized prior to resuming operations.



## 8 DOCUMENTATION

Cleanliness of the facility is conducted through both visual inspection and swabs and documented by employees.

## ABOUT PSSI

PSSI is North America's leading provider of food safety and contract sanitation services for food processing facilities. Its team of more than 17,000 skilled food safety sanitors, microbiologists, technical design experts and safety specialists are committed to protecting people and brands by keeping USDA, FDA and CFIA processing facilities clean, safe and audit-ready. Our unified Food Safety Solutions and Chemical Innovations team works together to protect more than 450 food processing plants across the U.S. and Canada every day, with an emphasis on reducing chemical overuse, improving cost and process control and increasing water savings.

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