

COVID-19 Store Disinfecting Guide:



During this pandemic, keeping the stores clean & sanitary goes beyond meeting customer expectations; it is our obligation to our community, guests, & Pro Drivers. When cleaning & sanitizing, be diligent and stay focused; try not to switch between tasks while sanitizing, as this will avoid unnecessary transfer & save gloves.

Use Sanibet on the below items/areas unless otherwise instructed - Attachment B: Sanibet use Instructions
DO NOT SPRAY SANIBET DIRECTLY ONTO ELECTRONICS – wet a rag and wipe them instead

Retail Store Sanitizing:

Focus on what our customers are touching

- **Doors & Door Handles**
 - Entry & Exit doors
 - Bathroom & Shower doors
 - All cooler doors
 - Backroom & employee doors
- **Counter Tops**
 - Coffee & Fountain areas
 - Check-out & Register area
 - Food service area & islands
- **ATM & Kiosk**
 - DO NOT Spray directly on electronics**
 - ATM pin pad, card reader, & input buttons
 - Kiosk keyboards & mouse
- **Fountain & Coffee Machines**
 - Fountain drink machine(s)
 - Cappuccino machine
 - Sugar & creamer dispensers
 - Tea & Coffee dispensers & spigots
- **Food Service Equipment**
 - Food warmers (particularly doors/handles)
 - Donut case (packaged donuts only)
 - Per KDHE Guidance we are discontinuing unpackaged self-service food (i.e. Roller Grill)*
- **Seating Areas & Lounges**
 - Close all seating areas & lounges
 - This will allow more time for other sanitizing
 - Discuss with DM if you feel there is a need to keep limited seating open for Truckers*

Cleaning Equipment:

- Mop & broom handles
- Spray bottles
- Bathroom cleaning cart

Restroom & Shower Sanitizing:

Focus on what our customers cannot avoid touching.

Follow normal cleaning practices for restrooms

- **Sanitize with Sanibet after normal cleaning:**
 - Toilets & Urinals (seat & flushing device)
 - Toilet paper dispensers & sanitary bins
 - Sinks & soap dispensers
 - Hand dryers &/or towel dispensers
 - Shower nozzles & valve handles

Forecourt Sanitizing:

Focus on what our customers are touching

- **Gasoline & Diesel Dispensers**
 - Nozzles, hoses, levers/soda buttons
 - Card readers, pin pads, & input buttons
- **Other Outside Items**
 - Trash cart & other tools
 - Trash cans (particularly the lids)
 - Squeegee handles & paper towel dispensers

Work Area Sanitizing

Focus on what you and other employees are touching.

DO NOT DIRECTLY SPRAY ELECTRONICS

- **POS (Register):**
 - Register Screen, Keyboard, & scanner
 - Credit card pin pads
 - Cash drawer during shift change
- **Cashier Area:**
 - Phones & printers
 - Surrounding counters
 - Writing utensils & clipboards
 - Tablet (MudFlap)
- **Back Office**
 - Computer keyboard & mouse
 - Writing utensils & clipboards
 - Chair & Counter tops

ATTACHMENT B - BETCO Sanibet Simplicity Disinfecting Directions:

These instructions are specifically for using Sanibet in a spray bottle for common disinfecting purposes. Using Sanibet for food service areas and equipment requires special considerations. Please refer to the website for complete use instructions - <https://www.betco.com/products/symlicity-sanibet/23725>

- Add 3 oz. of this product per 5 gallons of water to disinfect hard, nonporous surfaces
- Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces
- For sprayer applications, use a coarse spray device:
 - Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. (Do not breathe spray)
 - For spray applications, cover or remove all food products
 - Treated surfaces must remain wet for 10 minutes
 - Wipe dry with a clean cloth, sponge or mop or allow to air dry
 - Rinse food contact surfaces such as counter tops, tables, picnic tables, exteriors of appliances and / or stove tops with potable water prior to reuse
 - For heavily soiled areas, preclean first