

## COVID-19 Stage 2

The Clean start to re-entering your building for staff and public access for Business to resume. We need to have a robust process followed, that offers all occupied buildings a proven system that places the Health and Hygiene of the personnel that enter either a leased space/office space as a priority.

These Business owner's employees and Customers need to feel confident that are entering a Safe Hygienic environment.

We need to consider also that the building owner/property manager, who manages the common-area spaces does not necessarily have control over the tenanted spaces and these can be left to the existing protocols in place by their Cleaning Company or their own staff who may be responsible for the Hygiene of their premises.

This is where it becomes difficult to manage, as in some instances a high rise for example, there could be 100 businesses within, and 40 cleaning service providers all with different ideas, specifications, cleaning products and methods. Some of these will be satisfactory' possibly even excellent but some may fall down in this area and with that we end up with the transfer of staff from a poorly cleaned area mixing in a common area-staffroom's, meeting areas, building common areas and Toilet areas that all staff utilise.

In this instance we recommend that the Building owner whether through themselves or through their Management company follow our 'Clean Start' procedures and instigate Testing for Clean.

Testing for Clean is an important ISSA (International Sanitary Supply Association ) Clean Standards which establishes a framework to help schools , Institutional and Commercial Facilities objectively assess the effectiveness of their cleaning processes.

As a wider Assessment this Testing for Clean needs to be something every business thinks about as it is common place everywhere in the world and it needs to be seriously implemented here in New Zealand. This is in effect an audit of your cleaning processes and is the basis for providing a Healthy, Safe and Productive indoor Environment for occupants.

This leads to cleaning-businesses have to be a registered as a 'Clean Start approved' cleaning operator, that allow ATP testing to be performed by an outside qualified ATP-operator This then will eliminate the poor performing contract cleaning and in-house cleaning operators or bring them up to a satisfactory standard.

There will be a "Specification of Standards" format. Yes, this is a SOS call especially now and into the future whether it is a Covid-19, Measles or Gen2 Flu there will always be something we need to protect everyone from. This specification will be sent out to clients with recommendations of what is appropriate for their premises type and what would be eligible to be a qualified 'Clean Start' premise. This could be a combination of all the buildings occupiers, as a group to ensure they only use qualified cleaning operators that have 'Clean Start' approval to operate and abide by both the premises specification and 'Clean Start's' cleaning standards.

This is also a 'Work-safe' issue as in **HEALTH** & Safety, with the Hygiene now taking as much importance as the Safety precautions of the past. Qualification will be from a regular inspection audit of the premises.

Many food institutions, both sit-in and takeaway have low hygiene delivery in the People/public use part of their business, there are controls and testing in the Food preparation areas with legislation and training available to meet requirements but not in the seating, amenities or serviced areas.

Often staff are expected to do the end of trade cleaning, again unqualified to do so and have no training or understanding of hygienic practices or appropriate standards through training or other measurements of hygiene acceptance.

Our Building 'tick' notification would be proudly displayed alongside the 'Health department' rating of A to D rating, except we only have one rating being Pass, no exception.