



March 23, 2020

We have entered very uncertain times, which seem to change by the hour. At this point, most states are requiring everyone to “stay in place” and hunker down. Many of us passionately involved in all things kitchen exhaust cleaning and service are experiencing disruption following the drastic reduction in scheduled work as the food service industry comes to a halt. Many are witnessing customers closing and temporarily shutting down, as we are doing the same with our own business or going into idle mode. What can we as kitchen exhaust cleaning businesses do to weather the storm and prepare for the eventual “return to normal”?

### **Protect Your Team and Your Facilities**

During these times of uncertainty, we can take a few steps to ensure the health and safety of our own teams and facilities. Take this time to clean and sanitize your offices and equipment; this includes your crews still out providing services: their offices, trucks and equipment. As PPE supplies are becoming harder to obtain, ensure you are taking the required steps to keep supplies on hand. If your crews are on site, you may offer a sanitized wipe down of your work area. A good practice to implement even after COVID-19!

### **Remain in Contact with, and Protect, Your Customers**

We do not know how long we will be in “stay in place” or “essential services” mode, as defined within your community. While we are, there are still ongoing commercial operations that are meeting the needs of the community and which still require a level of service. As we are considered Cleaning Specialists, we can offer the cleaning, disinfecting and Sanitizing services required to ensure safe and healthy operations:

- If the cooking operations are still in operation mode, providing “to go” service or facilities that are taking of in house personal, the equipment still needs to be serviced. You can offer these beneficial additions that assist them in minimizing the spread of germs etc.
- If the cooking operation is in shut down mode, you can be preparing for “Post Event” start up cleaning, disinfecting and sanitizing.

Here are a few terms to know and develop as you communicate with your customers.

**Cleaning** a surface simply removes visible debris, dirt and dust. Sanitizing a surface makes the surface sanitary or free of visible dirt contaminants that could affect your health.

**Sanitizing** is meant to reduce, not kill, the occurrence and growth of bacteria, viruses and fungi.

**Disinfecting** a surface will “Kill” the microscopic organisms as claimed on the label of a particular product. If we start with 1 million organisms on a surface than a disinfectant MUST kill 100 percent of the organisms; Zero left. A sanitizer is only required to reduce that number down to 1,000 and does nothing about the virus and fungus.



If you choose to offer a program to any of your customers here are a few areas to include:

### **Cleaning Commercial Appliances and Equipment:**

One of the most crucial steps in equipment maintenance is cleaning. All the appliances should be wiped down. It is recommended that deep cleaning to be performed weekly. A check list should include:

- **Fryers**- should be boiled out and cleaned
- **Burners, flat tops and cook tops** - soak and clean these parts and use disinfectants or soapy water
- **Grills**- Brush off food debris and build up, empty drip trays and clean as needed
- **Refrigeration units with cook tops** - clean cutting boards and equipment surfaces where the cutting boards sit

### **Cleaning Kitchen Floors, Walls and Ceiling:**

Grease and food particles can make their way onto floors, walls and ceiling. You can detail these surfaces.

### **Hand and Food Sinks:**

These washing stations are used to clean cooking ingredients, dishes, utensils and hands. They also incorporate spraying nozzles, faucets and back splashes.

### **Be Informed:**

You can obtain additional information for products and procedures from:

- **OSHA** - a resource for safety standards, regulation and guidance on preventing exposure to infection of COVID 19 in the work place.
- **CDC- Center for Disease Control** has a wide variety of information available for kitchen environments that are being updated frequently
- **The World Health Organization (WHO)** provides daily updates on COVID 19 and provides online information and learning materials to help prevention and monitoring
- Reach out to your regular **chemical provider** on proper cleaning, disinfecting and sanitizing products and information.

The above are suggestions for staying aware, remaining safe and healthy within your organization, and supporting your customers. If you are currently in contact in facilities, be prepared, be educated and if you have the opportunity to offer these services, include them in your current service or remain in communication with your customers as a resource. We hope this material is beneficial to help minimize the spread of COVID 19, and keep us all safe, healthy as we look forward to the return to life as we remember it.

**A well-educated and protected community can remain strong and viable during these times.**

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