



Table 3:

Cleaning Frequency Chart

VA259-18-AP-3844

Rocky Mountain Regional VA Medical Center (All Facilities)	PWS Paragraph Reference	Daily		Weekly		Bi-Monthly		Semi-Annually		Stained - Soiled	
		(7 Days A Week)		(Once A Week)		(Twice A Month)		(Twice A Year)			
		1st Shift	2nd Shift	1st Shift	2nd Shift	1st Shift	2nd Shift	1st Shift	2nd Shift	1st Shift	2nd Shift
<b>Cleaning Space and ID</b>											
Specific to the Fishers House and Domiciliary: Floor is to be kept free of all dust, dirt, and food debris.	4.1.2	X	X								
Floor is to be free of scuff marks and dirt tracks.	4.1.2	X	X								
Floor is to be swiffer mopped with a VA approved germicidal cleaning product.	4.1.2	X	X								
Floor care will take place when patient, visitor and staff traffic are low.	4.1.2	X	X								
<b>Stairwells - 2001</b>											
Stairwells are to be kept free of all dust, dirt, and debris.	4.1.2	X	X								
Stairwell floor is to be free of scuff marks and dirt tracks.	4.1.2	X	X								
Door knobs, Handrails PIV touchplates, and any other horizontal surfaces are to be wiped down with a VA approved germicidal cleaning products.	4.1.6	X	X							X	X
Exit signs and door jams are to be dust free.	4.1.13	X	X								
Hi dust all facility piping in the stairwell area.	4.1.13					X	X				
<b>Elevators - 3001</b>											
Elevators are to be kept free of all dust, dirt, and debris.	4.1.4	X	X							X	X
Elevator floor is to be kept free of scuff marks and dirt tracks.	4.1.2	X	X							X	X
Careful attention must be paid to high touch areas both inside and outside of the Elevator as this is an <b>Infection Control Issue</b> . Great care must be exercised to wipe all stainless steel surfaces, control panels, PIV touchplates, and handrails with a VA approved germicidal cleaning product.	4.1.6	X	X							X	X
Floor outside of the Elevator well is to be free of all dust dirt, and debris.	4.1.2	X	X							X	X
Elevator Door jams and all other horizontal surfaces are to be dusted.	4.1.13	X	X							X	X
Glass surfaces are to be cleaned with a VA approved window cleaning product. Glass surfaces to be free of, dirt, debris and smudge marks.	4.1.7	X	X							X	X
<b>Restrooms - 3001, 4000s, 5001</b>											
Empty all waste containers, clean and disinfect trash receptacles; inside and out	4.1.5	X	X							X	X
All restroom floors shall be swept and swiffer mopped with a VA approved germicidal cleaning product.	4.2.3	X	X							X	X
Replace Trash Liners.	4.1.5	X	X							X	X
Sanitation cleaning with VA approved germicidal cleaning product of lavatories, sinks, toilet seats, bowls and urinals (inside and out), urinal splash tiles, mirrors, dispensers and trash cans.	4.2.1	X	X							X	X
Clean and sanitize with VA approved germicidal cleaning product all fixtures (lights, light switches, ledges, pipes, faucets, and handles; all doors, including hinges, knobs, and kick plates.	4.2.1	X	X							X	X
Restock all paper products and soap dispensers	4.2.4	X	X							X	X
Spot clean all doors, door frames, and areas around light switches.	4.2.1	X	X							X	X
Thoroughly clean all glass.	4.1.7	X	X							X	X
Damp wipe light fixtures, handrails, and door frames.	4.2.1			X	X					X	X
All medical waste receptacles to be damp wiped.	4.2.1			X	X					X	X
All restroom partitions are to be damp wiped free of debris and smudges.	4.2.1			X	X					X	X
All window ledges and blinds shall be dusted and then damp wiped clean.	4.1.10			X	X					X	X
Air vents and diffusers are to be vacuumed/dusted.	4.1.10			X	X					X	X







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Windows on the Second and Third floor Walkways will be cleaned top to bottom with the VA approved window cleaner.	4.1.7	X	X							X	X
<b>Veterans Canteen Service Cleaning</b>	<b>See Table 6</b>										
<b>Nutrition And Food Service Cleaning</b>	<b>See Table 7</b>										