

**Location:**  
**Date:**  
**Contact:**  
**Performed by:**

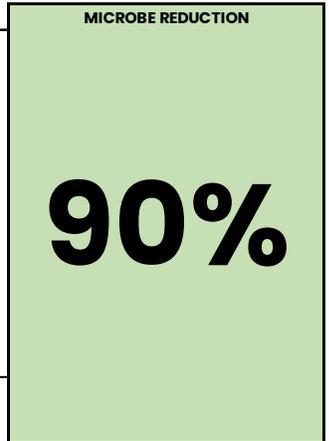
### Key Takeaways

- Fogging is a great way to disinfect many touch points quickly (floors, soft surfaces, bins, etc) that normally do not get wiped down
- Important to remember that this is about your long term cleaning protocol...not a magic bullet!
- ATP testing (measured in RLU) is done to detect the amount of organic matter that remains after cleaning an environmental surface, a medical device, etc
- RLU under 60 is generally considered hospital-grade sanitary (with the meter we use)...under 100 is a reasonable target for the office...under 150 for warehouse
- We used a food safe, hospital grade disinfectant with a 10 minute dwell time to kill most bacteria and virus
- We used 10 gallons of chemical product, or the equivalent of 40 spray bottles!

### RESULTS

- Average before cleaning RLU score was 656..average after was 68...a 90% reduction in organic matter!
- We can tell that the traditional areas such as kitchen and bathroom had been cleaned, however, many other touch points were not (door handles, railings, etc).
- In our process, we fogged the entire facility (to kill microbes) then wiped high touch surfaces to ensure disinfection.
- The warehouse door handle was a 1,251 before and 10 after fogging and wiping. It was hospital-grade clean after this process with a 99% reduction in microbes.
- The wooden railings from front door to office also responded well with an 85% reduction in microbes.
- The kitchen table was hospital-grade clean with an RLU of 13!

Locations	BEFORE	AFTER	% Reduction	Notes
back door handle warehouse	1251	10	99%	
forklift 15 steering wheel	2285	103	95%	
warehouse office door left	1103	55	95%	
conf phone and desk	186	49	74%	
close to office leg press handles	234	52	78%	*1
CEO desk and drawer handle top	424	173	59%	*2
stair left railing	655	98	85%	*2
kitchen table	222	13	94%	
woman's bathroom paper dispenser	86	56	35%	*3
fridge door handle	117	73	38%	*3
<b>Averages</b>	<b>656</b>	<b>68</b>	<b>90%</b>	



\*1 - good case study for gym equipment...responds well to disinfection (easy to clean)  
 \*2 - both of these surfaces are wood, which tends to absorb high quantities of microbes over time!  
 \*3 - not an abnormal reduction because they were already clean to start with!

### Recommendations

- 1 - Cleaning is not just about wiping down, but rather about "dwell time." Dwell time refers to the amount of time it takes for the chemical to kill the bacteria / virus while being wet on the surface. This is where fogging shines...many of the surfaces in the office were wet for 10-15 mins after fogging!
- 2 - Add in fogging 1-2 times per month...Friday afternoon or over the weekend when no one is present. It will help keep the building sanitary. This is especially true for surfaces that cleaners do not disinfect consistently...door handles, wooden surfaces, gym equipment, warehouse, etc.
- 3 - Don't forget to clean the warehouse! We talked at one point about using the forklift to put equipment onto the second floor. Based on the data, you would have been jumping into the most dirty area we tested with an RLU on the steering wheel of over 2,000+! This is basically a rolling petri dish. We disinfected many surfaces in the warehouse, however, high touch points need to be included in your cleaning plan.

Thanks for the opportunity and feel free to pass along the word to any other gyms, restaurants, warehouses, etc looking for a similar result!

The Lavo Solutions Team