



CLEANING GUIDELINES

The following measures will be in effect before and during class resumption at TIS Macao:

Environmental Management, Cleaning and Hygiene

- School campus cleanings have been increased and intensified, with specific attention to:
 - Daily clean in every classroom, learning space and office workspace;
 - Bathrooms thoroughly cleaned and sanitized daily;
 - All soap and sanitizer dispensers topped up and monitored regularly throughout the day;
 - Hourly cleaning of door windows, doorknobs, handrails (each cleaning staff person has been assigned a specified area of responsibility).
- Physical spaces adjusted and arranged to allow for social distancing; spreading out desks, tables, and other furniture as much as possible in all classrooms, learning spaces, and office spaces.
- Hand cleaner antiseptic supplied to every classroom, office and work space.

Sanitary Facilities

- Toilets will be cleaned and disinfected several times a day according to the frequency of use and the soiled condition;
 - When cleaning the toilet, wipe the toilet board with diluted bleach and wipe it dry; in addition, put down the toilet lid when flushing,
- Ensure that the drains and pipes are free of blockage or leakage;
- Each drain pipe should be fitted with a trap; pour water and a tablespoon of diluted bleach into each drain once a day to maintain the water column in the pipe and prevent the spread of microorganisms.

Food Preparation & Eating Environment

- Venues will be cleaned and disinfected thoroughly after each meal;
- Garbage bins will be cleaned and disinfected in a timely manner;
- Ensure that the drains and pipes in food prep and kitchen areas are free of blockage or leakage;
- Each drain pipe should be fitted with a trap; pour water and a tablespoon of diluted bleach into each drain once a day to maintain the water column in the pipe and prevent the spread of microorganisms.
- All catering utensils such as lunch boxes, drinking fountains, etc., will be kept clean at all times in accordance with the "Sanitary Guidelines for Cleaning and Disinfecting Catering Utensils" issued by the Municipal Affairs Bureau;
- Disinfected catering utensils will be air-dried or heat-dried and then stored in storage equipment promptly;
- Storage equipment will be cleaned and disinfected regularly to ensure that disinfected catering utensils are stored in a hygienic environment.



清潔指南

以下措施為澳門國際學校在復課前及復課期間實施的措施：

環境管理、清潔及衛生

- 提升及加強校園清潔工作：
 - 每天打掃課室、學習地方及辦公區域；
 - 每天徹底清潔及消毒衛生間；
 - 每天監測並定時補充肥皂及消毒液；
 - 每小時清潔一次門窗、門把手、扶手（每位清潔員工均有指定的負責區域範圍）。
- 調整並開放更多活動空間，讓學生可以保持社交距離；在課室、學習空間和辦公空間裡盡量分開放置桌椅及家俱，以防社交密集情況。
- 在每個課室、辦公室以及工作間放置洗手液等設備。

衛生設施

- 洗手間將按其使用頻率及髒污情況，每天進行數次清潔及消毒；
 - 清潔馬桶時，先使用稀釋的漂白水拭擦廁板，然後再抹乾；另外，沖水請前先蓋上廁板；
- 確保渠管沒有淤塞或滲漏；
- 每個排水管都應裝上疏水閥；每天向各個排水口管注清水及一湯匙稀釋的漂白劑，以防止水管內部有微生物滋生及擴散。

餐點準備及飯堂環境

- 每頓飯後會對場所進行徹底清潔及消毒；
- 及時清理及消毒垃圾筒；
- 確保餐點準備區域和廚房的排水管沒有堵塞或滲漏；
- 每個排水管都應裝上疏水閥；每天向各個排水口管注清水及一湯匙稀釋的漂白劑，以防止水管內部有微生物滋生及擴散。
- 所有餐具如飯盒、飯水機等都應按照市政署頒佈的「餐飯用具清潔消毒指南」的要求，時刻保持清潔；
- 消毒後的餐飲用具應在風乾或熱乾後，即時存放在儲存設備中；
- 儲存設備須定期清潔及消毒，以確保已消毒的餐飲用具存放在一個衛生的環境中。