### Checklists for hygiene inspection in the workplace

# Department store And shopping centers

#### Basic standards

# Hygiene of the workplace and its facilities.

No	Item	Yes	No
1	Workplace, surrounding areas and areas that may be		
	contaminated or frequently exposed to physical contact such		
	as floors, walls, bolts, doorknobs, handrails, public relations		
	points, checkout points. light switches, elevator buttons and		
	remote control buttons are cleaned regularly with cleaning		
	agents.		
2	The restrooms and all sanitary wares, for example, toilet bowls,		
	toilet seats, flushing levers or urinals, bidet sprays, bolts or		
	doorknobs, faucets and sinks are cleaned regularly with		
	cleaning agents. The restrooms are ready for usage all the time,		
	sufficient for users, and safe for users of all genders and ages;		
	including disabled people and people who have a health		
	problem.		
3	Ventilation system in the workplace is suitable and cleaned		
	regularly.		

### Cleaning equipment provision to prevent the spreading of viruses and bacteria.

NO	Item	Yes	NO
1	Hand wash gel with at least 70% alcohol is provided in		
	common areas such as a public relation points, entrances, exits		
	and elevators.		
2	Sinks and toilets must be clean and provided with soap.		
3	Cleaning equipment and cleaning agents are provided, such		
	as floor cleaning agents, toilet cleaning agents and long-		
	handled grips for garbage collection.		

### Protection for workers

NO	Item	Yes	NO
1	Workers that are at risk of exposure, such as receptionists,		
	public relation staff, porters, customer relation staff and		
	janitors must take appropriate self-protection measures such		
	as wearing a cloth mask, washing their hands regularly, avoiding		
	unnecessary touching of their faces, eyes, mouths and noses,		
	and janitors must wear gloves while working.		
2	If the worker has any illness such as fever, cough, sneezing,		
	sore throat, runny nose or panting, have the worker stop		
	working and get treatment at a health facility.		
3	Regularly wash hands with water and soap or hand sanitizer		
	before commencing on duty, after touching anything dirty,		
	after removing personal protective equipment, and after		
	finishing a duty.		
4	Hand washing signs in the bathroom to remind employees		
	and customers should be provided.		
5	Staff that collect waste must protect yourself by wearing a		
	cloth mask or sanitary mask, rubber gloves, and rubber apron.		
	Staff must use a long-handled grip to collect waste. After		
	collecting waste, staff must close the waste bag tightly, leave		
	the waste bag at the waste disposal area, and wash hands		
	with water and soap properly after every operation.		
6	Knowledge, advice and media are provided.		
7	Media or knowledge channels on how to prevent the risk of		
	spreading COVID-19 virus to staff are provided, such as		
	methods for identifying suspects infected with COVID-19.		
	Suggestions for proper conduct.		

# SHA standard requirements

# Entrepreneur

NO	Item	Yes	NO
1	Provide one way access for service recipients. In the event that		
	there are multiple entrances and exits, there must be a		
	screening point for every route.		
2	Taking temperature of employees and service recipients at		
	screening points and make a mark for those who pass the		
	screening (If the temperature is higher than 37.5 degrees		
	Celsius, the person must stop working or using services and go		
	to a doctor).		
3	Record employees' backgrounds and travel records.		
4	Maintain at least 1 meter distance between people at the		
	roaming points such as public relation points, registration		
	points, service payment points, etc.		
5	Provide an antiseptic doormat at the entrance.		
6	Provide wash basin with soap and water or alcohol gel		
	adequately at entrances, exits and roaming points.		
7	For food and beverage service, must comply with restaurant		
	regulations and maintain at least 1 meter apart for each		
	table.		
8	Clean public facilities such as such fitting rooms, bathrooms,		
	cashiers, trolleys and supermarket every hour with cleaning		
	agents.		
9	Clean food court card / parking card before and after use		
	with antiseptic.		
10	Clear directions should be provided for accessing the service,		
	such as lines or colored spots. Maintain at least 1 meter		
	distance between people to reduce congestion.		
11	Provide equipment for pressing a button in an elevator for		
	employees and customers or provide staff in an elevator.		

NO	Item	Yes	NO
12	Provide proper ventilation system in the building to prevent		
	accumulation of bacteria or virus.		
13	Communicate, give knowledge, suggestions in various channels		
	about COVID-19 to reduce the risk and prevent it.		
14	There are appropriate disposal of waste, toilet paper or used		
	sanitary masks		
15	Secure payment service should be provided to reduce amount		
	of contact between service providers and clients.		
16	Limit the number of service recipients in proportion to the		
	establishments' accommodate capability.		

# Service provider

NO	Item	Yes	NO
1	Staff must maintain cleanliness of the body, wear cloth mask		
	or sanitary mask or face shield, while working.		
2	Wash hands with soap and water or alcohol gel regularly.		
3	In case of fever, coughing, sneezing, runny nose, or panting,		
	stop working and see a doctor immediately.		
4	Maintain at least 1 meter distance between people.		
5	Employee who is in charge of waste disposal must wash hands		
	immediately after completion of work. Toilet paper, cloth		
	mask or used mask must be in proper management before		
	throwing into the trash.		
6	Receiving cash should be done without direct contact with		
	hands. Staff may wear gloves or use a money tray when		
	receiving money and those equipment and money should be		
	cleaned regularly.		