Standard Operating Procedure (SOP) Venue Cleaning and Trash Disposal

This SOP details the procedures for **venue cleaning and trash disposal**, covering systematic cleaning schedules, appropriate cleaning agents and equipment use, waste segregation and disposal methods, recycling protocols, and maintenance of hygiene standards. It aims to ensure a clean, safe, and sanitary environment for all visitors and staff by promoting effective cleanliness practices and responsible waste management throughout the venue.

1. Purpose

To outline the step-by-step procedures for cleaning the venue and disposing of waste responsibly, thus maintaining hygiene, safety, and regulatory compliance at all times.

2. Scope

This SOP applies to all cleaning staff, maintenance personnel, and any staff responsible for venue hygiene and waste disposal.

3. Responsibilities

- Cleaning Staff: Carry out daily and periodic cleaning tasks as per schedule.
- Supervisors: Monitor cleaning activities and ensure adherence to procedures.
- All Staff: Practice proper waste segregation and disposal in daily operations.

4. Procedure

1. Systematic Cleaning Schedules

- o Daily, weekly, and monthly checklists must be followed for routine and deep cleaning.
- o Complete high-traffic area cleaning multiple times daily.
- · Document all completed cleaning tasks in the cleaning log.

2. Use of Cleaning Agents and Equipment

- Select approved, surface-appropriate cleaning agents and disinfectants.
- o Utilize personal protective equipment (PPE) such as gloves and masks when handling chemicals or waste.
- o Clean and maintain equipment after each use.

3. Waste Segregation and Disposal

- o Provide clearly labeled bins for general, recyclable, and hazardous waste at accessible locations.
- o Ensure waste is segregated at source and not mixed.
- Transfer waste to designated storage safely and arrange timely removal by authorized contractors.

4. Recycling Protocols

- Place appropriate recycling bins for paper, plastic, glass, and organic waste.
- Regularly educate staff on updated recycling procedures and local regulations.
- Record recycling metrics as required by the venue's sustainability policies.

5. Maintenance of Hygiene Standards

- o Sanitize high-touch points (e.g., door handles, railings, switches) multiple times daily.
- Provide hand sanitizers and signage promoting hygiene in restrooms and public areas.
- Report and address any pest infestations or maintenance issues immediately.

5. Documentation

Record	Responsible	Retention Period
Cleaning Logs	Cleaning Staff/Supervisor	6 months
Waste Transfer Notes	Supervisor	1 year
Incident Reports	All Staff	As needed

6. Health and Safety Precautions

- Always use PPE when handling chemicals or waste.
- Ensure proper ventilation during cleaning.

- Follow manufacturer instructions for all cleaning products.
- Keep emergency contact numbers visible and accessible.

7. Review and Training

- Review and update SOP annually or as regulations change.
- Conduct training and refresher sessions for all cleaning-related staff regularly.

8. References

- Local Health and Safety Regulations
- Venue Safety Policy Manual
- Manufacturer Guidelines for Cleaning Agents