

# Pandemic Cleaning, Disinfection and Hygiene Considerations

## Hospitality

### General Guidelines

- ▲ Follow local public health recommendations related to local pandemic activity and need for isolation and closing.
- ▲ Reinforce personal hygiene (hand hygiene and cough etiquette) throughout your operation.
- ▲ Provide hygiene materials such as tissues and hand sanitizer stations.
- ▲ Stock properly applicable disinfectant products.
- ▲ Closely monitor employee health. Encourage symptomatic employees to stay home.

### Specific Guidelines for Procedural Implementation

- ▲ Guest Rooms
  - Thoroughly clean and disinfect all surfaces.
- ▲ Public Areas
  - Increase cleaning and disinfection frequency, at least hourly for surfaces frequently touched by guests and employees.
- ▲ Dining Room
  - Provide alcohol-based hand sanitizer stations.
  - Increase cleaning and sanitizing frequency. Begin disinfecting surfaces frequently touched by guests and employees.
  - Consider offering take-out service only.
- ▲ Public Restrooms
  - Clean and disinfect public restrooms at least three times daily.
  - Provide alcohol-based hand sanitizer stations just outside of public restrooms.
- ▲ Kitchen and Back of House
  - Diligently practice food safety procedures to prevent cross contamination by infected individuals.
  - Provide alcohol-based hand sanitizer stations.
- ▲ Laundry
  - Follow high level influenza control procedures to collect laundry, such as use of individual bags for each room.
- ▲ Employees
  - Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Encourage symptomatic employees to stay home.
  - Identify critical staff members and functions – developed a business continuity plan. Consider the ability for employees to work from home.
  - Provide hand sanitizer stations, Ready to Use (RTU) disinfectant spray or wipes, and tissues for employees.
  - Have employees disinfect all personal hard contact surfaces, i.e., desk, telephone & computer keypad, etc.
  - Educate and inform all employees of pandemic status and proper infection control procedures.

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### Specific Touch Points

#### Guest Rooms

- ▲ Door handles
- ▲ Desk, table, chairs and lamps
- ▲ Dresser drawer handle
- ▲ Light switches and thermostats
- ▲ Drapery pull handles
- ▲ Mini-bar, menu and room collateral
- ▲ Telephone & keypad, remote control keypad and alarm clock
- ▲ Television
- ▲ Safety latch and peephole
- ▲ Trash receptacle touch points
- ▲ Iron handle, hangers, and luggage rack
- ▲ Faucet and toilet handles

#### Public Restrooms

- ▲ Door handles
- ▲ Sink faucets and toilet handles
- ▲ Towel dispenser handle
- ▲ Soap dispenser push plates
- ▲ Baby changing station
- ▲ Trash receptacle touch points

#### Lobby Area and Food Service Dining Room

- ▲ Door handles, push plates, thresholds and hand railings
- ▲ Telephone and keypad
- ▲ Tables and chairs
- ▲ Coffee and beverage stations
- ▲ Vending and ice machines
- ▲ Public information kiosk
- ▲ Trash receptacle touch points
- ▲ Highchairs

#### Kitchen and Back of House

- ▲ Door handles and push plates
- ▲ Handles of all the equipment doors and operating push pads
- ▲ Handles of the dispensers (beverage, etc.)
- ▲ Ice scoops
- ▲ Freezer and refrigerators handles
- ▲ Walk in refrigerator & freezer plastic curtains
- ▲ 3-compartment sink and mop sink handles
- ▲ Handwash sink handles
- ▲ Soap dispenser push plates at handwash sink
- ▲ Towel dispenser handle at handwash sink
- ▲ Trash receptacle touch points
- ▲ Cleaning tools
- ▲ Buckets
- ▲ Telephone keypad and hand set
- ▲ Manager's computer

