



KEEP SAFE FROM COVID-19

BED & BREAKFAST

PROTECT YOUR STAFF

- 1 Limit guests to less than 10 persons.
- 2 Don't work when ill. Wait at least 3 days before returning to work.
- 3 Recommend use of EPA-registered household disinfectant.
- 4 Staff should wear gloves when cleaning. Consider other PPE equipment like cloth masks.
- 5 Do not shake dirty laundry.
- 6 Educate employees on handwashing. Make sure staff is washing hands after cleaning and before eating or drinking

PROTECT YOUR GUESTS

- 1 Encourage guests to reserve & pay online and to call in requests.
- 2 Serve in room breakfast only -no buffet or dining room seating allowed at this time
- 3 Consider using wrapped single service items
- 4 Allow an extra day for rented rooms to sit between guests, as soft surfaces are difficult to clean and sanitize between guests.
- 5 Launder all bedding between guests-this ncludes blankets and comforters. Remove decorative bedding.
- 6 Disinfect commonly touched surfaces - remote controls, light switches or lamps, phones, doorknobs, cabinet knobs, refrigerator doors, railings and hair dryer

HOUSEKEEPING, CLEANING & SANITIZING

- Increase the cleaning frequency of shared toilet facilities, including other shared spaces within the home. Disinfect high touch areas frequently - Entrance & Exit Doors, stair railings, tables and ice/vending machines. Pens at the front desk and room keys/cards
- Launder all items according to manufacturers' instructions. Use the warmest water and dryer settings allowed according to the manufacturer's instruction
- Provide and maintain adequate handwashing supplies (hand soap, running water, disposable hand towels, waste cans, etc.) and hand sanitizer
- Use 1/3 C bleach to 1 gallon water to make up disinfecting solution. Use in a spray or in your sanitizing bucket. Follow manufacturer guidance for other disinfections.
- Post signs throughout the facility describing ways to prevent spread of germs