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 includes 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.