PROTECT YOUR STAFF

1. Staff should wear gloves when cleaning. Consider other PPE equipment like cloth masks.
2. Educate employees on handwashing. Make sure staff is washing hands after cleaning and before eating or drinking.
3. Don’t work when ill. Wait at least 3 days before returning to work.
4. Recommend use of EPA-registered household disinfectant.
5. Do not shake dirty laundry. Have guests strip bedding at end of stay.
6. Encourage guests to reserve & pay online and to call in requests.

PROTECT YOUR GUESTS

1. Disinfect commonly touched surfaces - remote controls, light switches or lamps, phones, doorknobs, cabinet knobs, refrigerator doors, railings and hair dryer.
2. Allow an extra day for rented rooms to sit between guests, as soft surfaces are difficult to clean and sanitize between guests.
3. Launder all bedding between guests-this includes blankets and comforters.
4. Remove decorative bedding.
5. Food contact surfaces (plates, silverware, bowls) MUST be sanitized between guest turnovers. Do NOT rely on guests to sanitize their own.

HOUSEKEEPING, CLEANING & SANITIZING

- Disinfect all high contact areas, including those you may not regularly disinfect - Entrance & Exit Doors, door knobs, cabinets, refrigerator doors, alarm clocks, stair railings, tables, TV, DVD players and DVD’s, chairs and room keys/cards/locks.
- Launder all items according to the manufacturer’s 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 disinfectants.
- Remove other commonly touched surfaces that cannot be disinfected - cabin journals, books, DVD’s, magazines, and common food containers (salt, pepper, coffee).