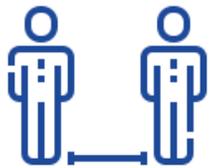


# HOSPITALITY



## Guidelines

### HOTELS

- Train housekeeping staff to use the disinfectants safely and correctly. Staff should wear gloves when cleaning. Many of these cleaning products need to remain on hard surfaces for several minutes in order to work. Follow the manufacturer's instructions for proper use to get the most virus killing protection. Schedule and perform routine cleaning and disinfection of all contact surfaces in public areas, guestrooms, television remote controls, toilet flush handles, door handles, water faucet handles, and flooring.
- Train hotel staff and post signage to remind guests and workers to wash hands with soap and warm water frequently, for at least 20 seconds each time. If possible, provide alcohol-based hand sanitizer that contains at least 60% alcohol in all guest contact areas and to all staff. In addition, staff should be advised not to touch their faces and to practice "social distancing" by standing at least six feet away from guests and other workers.
- Educate staff on the most common signs and symptoms of coronavirus infection, which are fever, dry cough, and shortness of breath. Symptoms typically occur 1-14 days after exposure, though a small proportion of people who are infected don't have symptoms.

### OTHER HOSPITALITY BUSINESSES

- All staff should wear masks or face coverings and follow strict, frequent handwashing procedures.
- Increase cleaning measures for public spaces, door handles, and other high contact touch points.
- Place hand sanitizer or hand-washing stations at entrance and high-traffic areas.
- Include signage explaining hygiene and social distancing policies to guests and visitors.
- Discontinue operations that require customers to use common utensils or dispensers, such as salad bars, buffets, and beverage service stations.
- Remove "help yourself" food items where multiple people are in contact with the same product, such as peanuts, mints, bar items, etc.