INFECTION PREVENTION:

Cleaning, Disinfection and Hygiene



GENERAL GUIDELINES

- HOSPITALITY Follow local public health recommendations related to local infection 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 applicable disinfectant products (check with your Ecolab representative for a list of products).

SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION

GUEST ROOMS

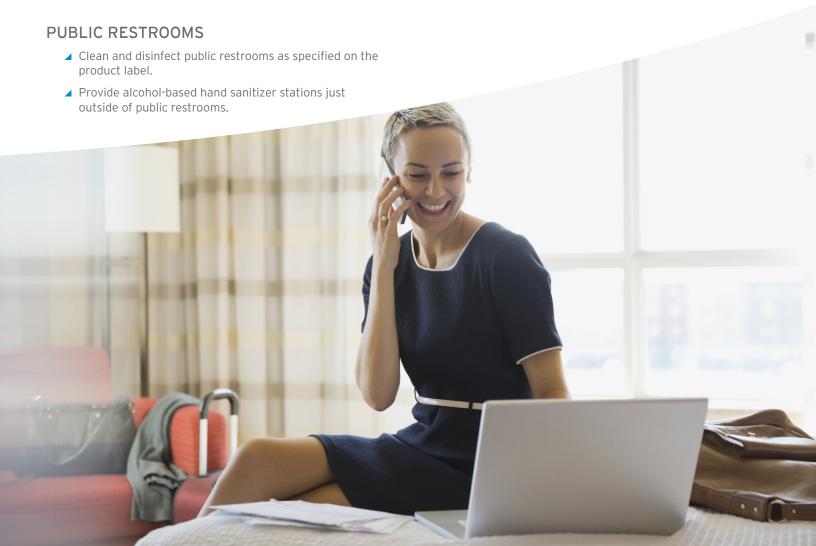
▲ Thoroughly clean and disinfect all hard surfaces.

PUBLIC AREAS

▲ Increase cleaning and disinfecting frequency for hightouch surfaces.

DINING ROOM

- Provide alcohol-based hand sanitizer stations.
- ▲ Increase cleaning and disinfecting frequency for hightouch surfaces.
- Consider offering take-out service only.



INFECTION PREVENTION:

Cleaning, Disinfection and Hygiene



SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION (CONT)

HOSPITALITY

KITCHEN AND BACK OF HOUSE

Provide alcohol-based hand sanitizer stations.

LAUNDRY

✓ Follow high level infection control procedures to collect laundry, such as use of individual bags for each room.

EMPLOYEES

- Identify critical staff members and functions develop 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 from list provided by your Ecolab representative.
- Have employees disinfect all personal hard surfaces referenced on the product label.
- ▲ Educate and inform all employees of infection status and proper infection control procedures.

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 and 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

▲ Trash receptacle touch points

- Vending and ice machines
- Public information kiosk
- ▲ High chairs



KITCHEN AND BACK OF HOUSE

- Door handles and push plates
- Handles of all the equipment doors and operation push pads
- ▲ Handles of the dispensers (beverage, etc.)
- ▲ Ice scoops
- Walk-in and other refrigerator handles
- Walk-in refrigerator and freezer plastic curtains
- ▲ Freezer handles
- ▲ 3-compartment sink and mop sink
- ▲ Handwashing 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

