



HOSPITALITY

STOP THE SPREAD CHECKLIST

These standards are supplementary to general business standards which all businesses should adhere to at a minimum. Businesses should adhere to all additional Federal, State, and local standards required for their industry.

- All staff should wear masks and follow strict, frequent hand-washing procedures. Cleaning/custodial staff should wear face masks and gloves when cleaning rooms, and frequently change gloves. Guest rooms must be thoroughly sanitized after check-out in accordance with industry standards.
- Increase cleaning measures for rooms, elevators, 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.
- Limit housekeeping/laundry and other services that require staff to enter guests' rooms during their stay
- 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.

