OPERATIONAL READINESS:

HOSPITALITY REOPENING CHECKLIST

Guidance to safely and successfully resume operations across your properties.

Clean Environments Start with Your Team

- o Identify heightened high-touch point disinfection procedures and create processes and expectations by role. Refer to Hospitality Reopening Procedures.
- Hold trainings for both new hire and experienced employees. Create audit process to ensure proper adherence.
- Cross-train staff where applicable to use labor more efficiently and allow for just-in-time cleaning.
- o Build out schedules for regular and routine cleaning of public spaces.

Maintaining Safety and Guest Confidence in Public Spaces

- o Monitor capacity in public spaces and move furniture to create adequate social distancing.
- Where necessary, provide queuing that is marked for recommended physical distancing.
- o Provide disinfectant to allow guests to self-clean equipment before and after use.
- Where hand washing with warm water is not available, provide hand sanitizer for guests and staff.
- Post guidance of public space cleaning standards and behaviors for guests.

Safe Hands Everywhere you Need Them

- o Provide guidelines and stress the importance of increasing the frequency of hand washing.
- Where hand soap and warm water is not available, provide alcohol-based hand sanitizer.
- Set up wall charts and hand washing reminders in staff break rooms and restrooms. Go to Ecolab Customer Portal.
- Encourage guests to follow safe hand hygiene practices.







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Keep Your Most Valuable Resources Safe - Your People

- o Encourage social distancing across all roles.
- If social distancing is not possible, consider adding PPE for associates in line with Public Health recommendations.
- Create safety guidance for Housekeeping staff on when and how to safely clean guest rooms, public spaces, and employee spaces.
- o Communicate sick time policy to staff. Encourage staff to stay home if feeling unwell.

Protect Your Properties and Set Your Hotels up for Success

- Provide reopening checklists to ensure operations are ready to reopen. Refer to <u>Hospitality Reopening Procedures</u>.
- Advise staff to set up consultations with equipment and chemical providers to ensure it is properly working.
- Provide management staff with detailed procedures for all aspects of their hotel.
 Refer to Hospitality Reopening Procedures.
- Equip staff with the correct products to use across all areas of the hotel.

Create a Communication Plan to Instill Confidence in Your Guests

- Provide details on new cleanliness standards and safety practices through loyalty programs, email and digital advertisements.
- Have resources available in guest rooms explaining the changes and protocols.
- o Create procedures to clean public spaces more frequently during public hours.
- Provide transparency on remediation protocol if a guest or staff member were to be diagnosed with Covid-19.

Always follow local guidance when reopening your facility, including guidance on social distancing and other measures to lessen the spread of Covid-19



