

## Enhanced Cleaning of Guestrooms During COVID-19 Pandemic



Facilities throughout Nevada have been closed due to the COVID-19 pandemic. As facilities reopen, the Southern Nevada Health District is recommending steps to reduce further transmission in our communities. The following information is based on Centers for Disease Control and Prevention (CDC) guidance and public health principles to help facilities open in a safe manner. SNHD's recommendation is to sanitize and disinfect as many of the surfaces guests come in contact with, including laundering as much of the linen as possible between guests.

The CDC states the length of time that coronavirus can live on surfaces is from a "few hours to several days". Time is a critical control with virus viability and SNHD recommends keeping rooms vacant for at least 24 hours between guests to minimize any possible virus spread.

Ultimately a facility needs to determine what their best management practices will be, keeping in mind SNHD's recommendations and their operational ability. These guidelines are intended for the initial phase of reopening the economy and are subject to change depending on how the outbreak progresses. The guidelines are intended to supplement your routine cleaning procedures.

### Clean and Disinfect

- Clean visibly dirty surfaces using detergent and water. Follow with a registered disinfectant on [EPA's List N](#). Follow the directions on the label for use, including contact time, to ensure safe and effective use of the products.
- Practice routine cleaning and disinfection of frequently touched surfaces. These include: tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, sinks, etc.
- If your facility provides dishware in guest rooms, it is recommended that it is only provided upon guest request. Consider using disposable items where possible.

### Soft Surfaces

- For soft surfaces such as carpeted floor, upholstered furniture, rugs, and drapes: clean the surface using soap and water or with cleaners appropriate for use on these surfaces as needed. Launder per manufacturer's directions or use a registered disinfectant from [EPA's List N](#).
- Consider removing decorative pillows and other hard-to-clean items from guest rooms. All bed linens, blankets, comforters, pillow protectors, and towels must be changed upon guest checkout.
- When possible, bed pillows in guest rooms should be washed upon guest checkout or pillows can be fitted with an impervious cover. In that case, the used cover can be washed and a replacement provided for the next guest. If these options are not feasible, the next best practice is to enclose pillows in two cotton pillowcases that are changed in between guests. Any soiled or damp pillows should be laundered or discarded.

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- When possible, duvets or comforters should be washed upon guest check out. If this is not feasible, the next best practice is to enclose duvets or comforters in a cover to prevent direct contact with guests and launder the covers between guests. Ensure duvets and comforters are washed after a predetermined number of guest rentals as required by the Public Accommodation Regulations.
- Mattress encasements are recommended, covered with an extra pad or sheet which may be washed upon guest checkout.

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## **Electronics**

- For electronics, such as tablets, touch screens, keyboards, remote controls, consider putting a wipeable cover on electronics. Follow the manufacturer's instructions for cleaning and disinfecting.

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## **Wear Disposable Gloves, Gowns and Masks for All Tasks in the Cleaning Process, Including Handling Trash**

- Additional personal protective equipment (PPE) might be required based on the cleaning/disinfectant products being used and whether there is a risk of a splash. Additional personnel may be required, as the use of additional PPE may decrease staff productivity.
- Gloves and gowns should be removed carefully to avoid contamination of the wearer and the surrounding area.

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## **Handwashing**

- Always wash immediately after removing gloves and after contact with a person who is sick.
  - Hand sanitizer: If soap and water are not available and hands are not visibly dirty, an alcohol-based hand sanitizer that contains at least 60% alcohol may be used. However, if hands are visibly dirty, always wash hands with soap and water.
- Additional key times to wash hands include:
  - After blowing one's nose, coughing, or sneezing
  - After using the restroom
  - Before eating or preparing food
  - After contact with service animals or pets.
- Consider installing soap and hand towel dispensers at all available sinks so staff have increased availability to adequate handwashing facilities.

## Public Accommodations Operating Checklist



To reduce the spread of COVID-19 and comply with the Governor's orders and guidelines provided by the Centers for Disease Control and Prevention (CDC), the permit holder should consider implementing the following public health best practice interventions on this checklist.

### Physical Facility

- Social distance cues are in place to maintain social distancing of 6 feet between people.
- If the facility has been partially or entirely closed, ensure that the water system has been properly flushed to prevent legionellosis. This may need to be done more than once when opening different floors, wings, or towers. If not already done, please complete this internet form: [SNHD Baseline Survey COVID-19 Response](#).
- High-touch surfaces are removed or reduced where possible.
- Frequently clean and disinfect the floors, walls, and equipment.
- Follow an increased cleaning schedule for restrooms, customer areas, and employee areas.

### Facility Operation

- Review the Biohazard Response Plan to ensure it is up to date.
- Ensure a Biohazard Event Log system is in place to document possible cases of COVID-19 for both employees and guests.
- Screen employees for illness daily using the Employee Screening Questionnaire.
- Screen all guests for fever and symptoms upon entry into the facility.
- Train all employees on the Employee Illness Policy and signs/symptoms of COVID-19.
- Verify that all employees are trained and have personal protective equipment (PPE) such as cloth face coverings, gloves, etc.
- Document all trainings provided to staff.
- Hand sinks and restrooms are stocked and operational.
- Portable handwashing stations are provided in areas where permanent facilities are not available.
- Ensure that the disinfectants used are listed as being effective for coronavirus and are on [EPA's List N](#). Ensure that the products are not past their use-by date and are mixed at the proper concentrations and used following the label directions.
- Ensure housekeeping staff is trained on the increased sanitation and PPE requirements needed to maintain the facility.
- If a response team will be handling the cleaning of rooms which have been occupied by known or suspected cases of COVID-19, ensure training is up-to-date and that proper PPE is available. See the "[Cleaning and disinfecting of guest rooms and common areas used or occupied by a guest suspected or known to have coronavirus \(COVID-19\)](#)" handout for more detailed information.
- Frequently clean and disinfect high-touch surfaces (e.g., doorknobs, touch screens, counters, etc.).
- Recommend increased handwashing for employees.

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- Provide hand sanitizer for customers and employees, if possible.
  - Post informational signs (social distance, wear a cloth face covering, hand hygiene, respiratory etiquette, etc.).
  - Create a system where staff can confidentially report persons exhibiting COVID-19 symptoms within the facility.
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### **Program-specific**

- Person in Charge is available and knowledgeable.