



# KEEP SAFE FROM COVID-19

## TATTOOS/PIERCINGS

### PROTECT YOUR STAFF

- 1** Don't let Employees work when ill. Make sure they stay home for at least 3 days after symptoms subside and no fever for 24 hours without medication
- 2** Barrier installed at ordering/payment counters to protect staff and guests
- 3** Workers with prolonged face to face contact with patrons should wear a mask and face shield
- 4** Check all employee's temperature at the start of shift
- 5** Wear gloves when possible
- 6** Use disposable materials when available

### PROTECT YOUR PATRONS

- 1** Ask patrons about symptoms prior to coming to appointment
- 2** By appointment only-no walk-ins
- 3** Limit to 1 patron per employee separated by 6 feet between chairs
- 4** No magazine or paper reading material may be provided
- 5** No self service of any kind
- 6** Patron should wash hands before services
- 7** Enable method to alert patron waiting outside until appointment is ready
- 8** Disinfect all payment machines/phones after each use

### ENVIRONMENTAL CONTROLS

- Post sign on door that no one with a fever or symptoms may enter the building.
- Handwashing **MUST** be priority #1 for staff. Make sure hot water, soap and paper towel are always available
- Disinfect multi-touch surfaces hourly (doorknobs, handles, faucets, railings)
- No waiting area
- Must sanitize all chairs and sinks after each patron
- Products and other retail should not be accessible for patron, handled and bagged by employee only
- Provide hand sanitizer for employee and patrons



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## RELIGIOUS ENTITIES

### PROTECT YOUR STAFF

- 1** Don't let Employees work when ill. Make sure they stay home for at least 3 days after symptoms subside and no fever for 24 hours without medication
- 2** Workers with prolonged face to face contact with patrons should wear a mask
- 3** Check all employee's temperature at the start of shift
- 4** Church to provide materials needed for services on papers to be taken home or disposed of by members immediately after services.
- 5** NO hymnals or bibles provided
- 6** No community holy water

### PROTECT YOUR PATRONS

- 1** Encourage hand sanitizer upon entering/exiting the facility
- 2** Practice social distancing of 6 feet between non family members
- 3** Disinfect furniture after each service
- 4** No magazine or paper reading material may be provided
- 5** No social gathering before or after service inside/outside
- 6** Monetary offerings at doorway not to be passed around
- 7** Individual disposable communion cups/plates
- 8** Nothing served directly to hands or mouth
- 9** Remove all toys, games and puzzles from baby/toddler area

### ENVIRONMENTAL CONTROLS

- Post sign on door that no one with a fever or symptoms may enter the building.
- Handwashing MUST be priority #1 for staff. Make sure hot water, soap and paper towel are always available
- Disinfect multi-touch surfaces hourly (doorknobs, handles, faucets, railings)
- Provide hand sanitizer for employee and patrons
- 8 customers per 1000 square feet inside the store at one time
- Provide adequate number of trash receptacles for paper materials to be disposed of after services



# KEEP SAFE FROM COVID-19

## BED & BREAKFAST

### PROTECT YOUR STAFF

- 1 Limit guests to less than 10 persons.
- 2 Don't work when ill. Wait at least 3 days before returning to work.
- 3 Recommend use of EPA-registered household disinfectant.
- 4 Staff should wear gloves when cleaning. Consider other PPE equipment like cloth masks.
- 5 Do not shake dirty laundry.
- 6 Educate employees on handwashing. Make sure staff is washing hands after cleaning and before eating or drinking

### PROTECT YOUR GUESTS

- 1 Encourage guests to reserve & pay online and to call in requests.
- 2 Serve in room breakfast only -no buffet or dining room seating allowed at this time
- 3 Consider using wrapped single service items
- 4 Allow an extra day for rented rooms to sit between guests, as soft surfaces are difficult to clean and sanitize between guests.
- 5 Launder all bedding between guests-this includes blankets and comforters. Remove decorative bedding.
- 6 Disinfect commonly touched surfaces - remote controls, light switches or lamps, phones, doorknobs, cabinet knobs, refrigerator doors, railings and hair dryer

### HOUSEKEEPING, CLEANING & SANITIZING

- Increase the cleaning frequency of shared toilet facilities, including other shared spaces within the home. Disinfect high touch areas frequently - Entrance & Exit Doors, stair railings, tables and ice/vending machines. Pens at the front desk and room keys/cards
- Launder all items according to manufacturers' instructions. Use the warmest water and dryer settings allowed according to the manufacturer's instruction
- Provide and maintain adequate handwashing supplies (hand soap, running water, disposable hand towels, waste cans, etc.) and hand sanitizer
- Use 1/3 C bleach to 1 gallon water to make up disinfecting solution. Use in a spray or in your sanitizing bucket. Follow manufacturer guidance for other disinfections.
- Post signs throughout the facility describing ways to prevent spread of germs



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## HOTELS & MOTELS

### PROTECT YOUR STAFF

- 1** Limit staff interaction - stagger breaks and encourage physical distancing.
- 2** Don't let Employees work when ill. Wait at least 3 days before returning to work.
- 3** Consider a sneeze guard or other physical barrier for employees who have face to face contact with guests.
- 4** Staff should wear gloves when cleaning. Consider other PPE equipment like cloth masks.
- 5** Do not shake dirty laundry
- 6** Educate employees on handwashing. Make sure staff is washing hands after cleaning and before eating or drinking

### PROTECT YOUR GUESTS

- 1** Encourage guests to reserve & pay online and to call in requests
- 2** Allow an extra day for rented rooms to sit between guests, as soft surfaces are difficult to clean and sanitize between guests.
- 3** Launder all bedding between guests-this includes blankets and comforters. Remove decorative bedding.
- 4** Provide hand sanitizer in shared areas for public and staff use.
- 5** Disinfect commonly touched surfaces -remote controls, light switches or lamps, phones, doorknobs, cabinet knobs, refrigerator doors, railings and hair dryer
- 6** Consider using wrapped single service items

### HOUSEKEEPING, CLEANING & SANITIZING

- Use 1/3 C bleach to 1 gallon water to make up disinfecting solution. Use in a spray or in your sanitizing bucket. Follow manufacturer guidance for other disinfectants.
- Disinfect High Touch areas hourly - Entrance & Exit Doors, tables, elevator buttons, water fountains, and ice/vending machines. Pens at the front desk and room keys/cards
- The front desk, need to be cleaned frequently. If possible, provide disposable disinfectant wipes to front-of-house staff to disinfect surfaces between guests.
- Launder all items according to the manufacturer's instructions. Use the warmest water and dryer settings allowed according to the manufacturer's instruction
- Provide and maintain adequate handwashing supplies (hand soap, running water, disposable hand towels, waste cans, etc.) and hand sanitizer.
- Post signs throughout the facility describing ways to prevent the spread of germs.



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## TOURIST ROOMING HOUSES

### PROTECT YOUR STAFF

- 1** Staff should wear gloves when cleaning. Consider other PPE equipment like cloth masks.
- 2** Educate employees on handwashing. Make sure staff is washing hands after cleaning and before eating or drinking
- 3** Don't work when ill. Wait at least 3 days before returning to work.
- 4** Recommend use of EPA-registered household disinfectant.
- 5** Do not shake dirty laundry. Have guests strip bedding at end of stay.
- 6** Encourage guests to reserve & pay online and to call in requests.

### PROTECT YOUR GUESTS

- 1** Disinfect commonly touched surfaces - remote controls, light switches or lamps, phones, doorknobs, cabinet knobs, refrigerator doors, railings and hair dryer
- 2** Allow an extra day for rented rooms to sit between guests, as soft surfaces are difficult to clean and sanitize between guests
- 3** Launder all bedding between guests-this includes blankets and comforters.
- 4** Remove decorative bedding.
- 5** Food contact surfaces (plates, silverware, bowls ) MUST be sanitized between guest turnovers. Do NOT rely on guests to sanitize their own.

### HOUSEKEEPING, CLEANING & SANITIZING

- Disinfect all high contact areas, including those you may not regularly disinfect - Entrance & Exit Doors, door knobs, cabinets, refrigerator doors, alarm clocks, stair railings, tables, TV, DVD players and DVD's, chairs and room keys/cards/locks.
- Launder all items according to the manufacturer's instructions. Use the warmest water and dryer settings allowed according to the manufacturer's instruction
- Provide and maintain adequate handwashing supplies (hand soap, running water, disposable hand towels, waste cans, etc.) and hand sanitizer.
- Use 1/3 C bleach to 1 gallon water to make up disinfecting solution. Use in a spray or in your sanitizing bucket. Follow manufacturer guidance for other disinfectants.
- Remove other commonly touched surfaces that cannot be disinfected - cabin journals, books, DVD's , magazines, and common food containers (salt, pepper, coffee)