ROCHESTER READY LODGING CHECKLIST



Date completed://			
Ву: _	(Make note where improvements made)		
Physical distancing:			
	Employees who are able to are working from home.		
	Physical distancing of at least 6 feet is maintained among all employees and guests in all areas of the establishment:		
	Reception, break area, offices and common areas, etc.		
	Protective barriers are in place where a 6-foot separation is not possible.		
	The number of people in elevators and restrooms is limited.		
	Crowding in entrances, hallways, waiting areas and common areas is eliminated by expanded traffic patterns, designated spacing, and floor cues.		
Employee reporting and exclusion of sick employees and guests:			
	All employees have been trained to monitor and report COVID-19 symptoms before they come to work.		
	Employees with COVID-19 symptoms are immediately sent home and do not come back to work until all of these are true :		
	Improvement of symptoms.		
	 At least 10 days have passed since illness onset. At least three days have passed since a fever was gone (without fever-reducing medicine). 		
	A <u>policy and plan</u> are in place to guide a response should guests arrive with COVID-19 symptoms.		

Hygi	ene and respiratory droplet control:
	Protective supplies are provided to employees.
	Nonmedical (cloth) face coverings are used by all employees.
	Guests are encouraged to wear nonmedical (cloth) face coverings.
	Employees are monitored for appropriate handwashing and hand sanitizer use.
	Signs about proper handwashing and covering one's cough are posted.
Clea	ning and sanitizing:
	For common and shared areas, there is a <u>cleaning and sanitizing</u> schedule and checklist, and the most recent cycle met the required frequency. • Checklists include a list of high-touch surfaces that should be disinfected more frequently (doorknobs, countertops, barriers, railings, handles, etc.).
	For guest rooms, the current housekeeping checklist is approved and regularly confirmed by management. Recent checklists/reviews are available for confirmation and guest review.
Build	ding and ventilation controls:
	Ventilation system is maintained at an increased outdoor air-percentage to dilute contaminants while maintaining indoor air conditions
	Airflow is minimized from units that blow air across people
	The ventilation system is supplemented by portable HEPA filter unit(s) whenever possible. Locations:
	If HVAC
	recirculates air, central-air filtration is at least MERV-13 and edges of filters are sealed to limit bypass around filters

Work with Olmsted County Public Health when guests or employees become ill with COVID-19:			
	Employee as-worked schedules are retained for at least 30 days		
	Guest stay and contact information are retained for at least 30 days		
	Complaints or reports of COVID-19 illness for employees or guests are directed to that person's health care provider		
	Supplies for cleaning and disinfecting are available and a <u>response plan is</u> <u>in place</u> for when employees or guests become ill with COVID-19.		
Our establishment's additional operational controls:			
	Guest reservation process includes comprehensive description of hotel and guest expectations		
	Adjusted housekeeping policies (less frequent or <u>not</u> provided during guest stay) are shared with, or are choices for, guests		
	Hand sanitizer stations are maintained in following locations:		
	Express checkout procedures are provided to guests		
	Methods of payment that reduce face-to-face or physical contact are offered and encouraged		
	Door hangers or other form of confirmation that a room is ready for a guest		