

Hotels and Motels

Travel by infected persons can spread COVID 19 from state to state and community to community, so it is critical that the tourism and hospitality industry take a leading role in protecting the lives and health of Wisconsinites. Although the statewide Safer at Home Order is no longer in place, the science and data supporting best practices for COVID-19 prevention have not changed.

Keep Your Staff Safe

- Limit staff interaction - stagger breaks and encourage physical distancing.
- Staff should wear gloves when cleaning. Consider other PPE equipment like cloth masks.
- Educate employees on handwashing. Make sure staff is washing hands after cleaning and before eating or drinking
- Do not allow staff to work when ill. They need to wait at least 3 days after symptoms resolve before returning to work.
- Consider a sneeze guard or other physical barrier for employees who have face to face contact with guests.
- Do not shake dirty laundry. Recommend guests remove all bedding prior to check out.
- Encourage guests to reserve & pay online and to call in requests.

Keep Your Guests Safe

- Disinfect commonly touched surfaces - remote controls, light switches or lamps, phones, doorknobs, cabinet knobs, refrigerator doors, railings and hair dryer.
- Consider allowing an extra day for rented rooms to sit between guests, as soft surfaces are difficult to clean and sanitize between guests.
- Launder all bedding between guests-this includes blankets and duvet covers on comforters.
- Remove decorative bedding that cannot be laundered between guests.
- Consider using wrapped single service items.
- Provide hand sanitizer in shared areas for public and staff use.

Housekeeping, Cleaning, and Sanitizing

- Use 1/3 C bleach to 1 gallon room temperature not hot water to make up disinfecting solution. Do not add soap or other cleaners to this mixture. Use in a spray bottle 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.