

# Pandemic Preparedness Planning Considerations - Hospitality



	GUEST ROOMS	PUBLIC AREAS	FOODSERVICE	RESTROOMS	EMPLOYEES	LAUNDRY
Phase 1- Low risk of human cases	Follow Current Procedures					
Phase 2 - Higher risk of human cases	Follow Current Procedures					
Phase 3- No or very limited human-to-human transmission	<p>Follow current procedures. Assess your preparedness status and collaborate with vendor partners on response readiness. CDC's Pandemic Influenza Planning Checklist may be useful- <a href="http://www.pandemicflu.gov/plan/businesschecklist.html">http://www.pandemicflu.gov/plan/businesschecklist.html</a>. Evaluate facility usage, lead times and stock shelf life and their impact on ordering supplies. Identify essential employees and visiting vendors. Reinforce hand hygiene and cough etiquette.</p> <p>Begin employee training regarding infection control, essential employee status, PPE use and communicate Influenza Control Procedures .</p>					
Phase 4 - Evidence of significant human-to-human transmission (localized)	<p>Follow Phase 6 procedures in impacted areas.</p> <p>Consider ordering any supplies needed for possible pandemic, including additional cleaning, sanitation and PPE. Foodservice may consider planning for an expanded take-out menu.</p> <p>Facilities receiving travelers from impacted areas should follow Phase 6 procedures as appropriate. Finalize and educate all associates on Influenza Control Procedures.</p>					
Phase 5 - Evidence of significant human-to-human transmission (regional)	<p>Follow Phase 6 procedures in impacted area.</p> <p>Reinforce procedural training.</p> <p>Maintain inventory as needed.</p> <p>Facilities receiving passengers from impacted areas should follow Phase 6 procedures as appropriate .</p>					
	Consider providing hand sanitizer.	Consider providing hand sanitizer.	Review inventory and orders for take-out menu.	Follow current procedures.	<ul style="list-style-type: none"> <li>• Closely monitor employee health.</li> <li>• Reinforce personal hygiene.</li> <li>• Consider only essential travel to and from affected region.</li> </ul>	Follow current procedures.
Phase 6 - Efficient and sustained human-to-human transmission (global)	<p>Follow local public health recommendations related to local activity and need for isolation or closing.</p> <p>Consider offering masks for symptomatic guests.</p> <p>Limit face-to-face contact between employees, customers, and vendors and modify practices (e.g. hand shakes, work station layout, etc.).</p>					
	<ul style="list-style-type: none"> <li>• Increase cleaning and disinfection frequency especially for touch points such as door handles and phones</li> <li>• Provide alcohol based hand sanitizers.</li> <li>• Consider limited room cleaning for infected guests.</li> </ul>	<ul style="list-style-type: none"> <li>• Consider closing non-essential public gather areas such as bar and fitness center.</li> <li>• Increase cleaning and disinfection frequency especially for touch points such as door handles, etc. hourly in high use areas.</li> <li>• Provide alcohol-based hand sanitizers in public areas (dispenser preferred) especially near touch points.</li> </ul>	<ul style="list-style-type: none"> <li>• Diligently practice food safety procedures, especially the potential for cross contamination or contamination by infected individuals.</li> <li>• Reduce staff to essential employees.</li> <li>• Consider closing buffet, bar and table service.</li> <li>• Consider offering only room service and/or take out boxed meals, especially if occupancy is very low.</li> </ul>	<ul style="list-style-type: none"> <li>• Deep clean public restroom at least 3 times/day, with hourly touch point disinfecting when frequently used.</li> </ul>	<ul style="list-style-type: none"> <li>• Provide hand sanitizer, RTU disinfectant spray or wipes, and tissues for employees.</li> <li>• Have employees wipe down all persona hand contact surfaces like register, k eyboard and phones frequently. Clean staff areas hourly.</li> <li>• Implement telecommuting for non-essential personnel.</li> <li>• Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Send symptomatic employees home.</li> </ul>	<ul style="list-style-type: none"> <li>• Follow the high level influenza control procedures to collect laundry, such as use of individual bags for each room.</li> <li>• Consider use of dissolving bags for laundry collection.</li> <li>• Follow standard procedures for washing and drying, minimizing shaking of soiled laundry</li> </ul>