

## **FAQs: Housing Non-Traditional Guests in a Converted Property (e.g., Sanctuary Housing for Healthcare Professionals or Field Hospital)**

### **Is there a government body that regulates healthcare cleaning & disinfection procedures or guidelines?**

The CMS (Centers for Medicare & Medicaid Services) regulates healthcare infection control procedures including cleaning and disinfection. They have broad, non-specific requirements such as, “ensure a clean environment.” CDC writes the evidence-based guidelines that inform actual practices. Any guidance published by Ecolab aligns with CDC guidance.

### **Are there standards for Healthcare foodservice, laundry, and housekeeping?**

Healthcare foodservice should follow the Food Code. CDC’s environmental infection control guidance related to patients with suspected or confirmed COVID-19 in healthcare settings is that management of laundry, food service utensils, and medical waste should be performed in accordance with routine procedures<sup>1</sup>.

### **Do disinfection requirements change in healthcare environments?**

The EPA requirements for disinfectant registration is the same regardless of whether the product will be used in a healthcare environment or not. The product must meet a specific set of requirements that demonstrate product effectiveness against the organisms on the label at the recommended dilution and contact time using the proper application methods according to label instructions.

### **Are there any product or PPE requirements or differences in Healthcare cleaning/disinfection?**

The PPE requirements are based on anticipated exposure to a pathogen, not by setting. The recommended PPE for contact transmission is gowns and gloves; for droplet transmission it is a mask, for airborne transmission (or in an abundance of caution with COVID-19), it is N95s regardless of setting. For this reason, CDC refers to them as transmission-based precautions. Additionally, Ecolab has PPE requirements for each of our chemicals listed on the Safety Data Sheet (SDS) and product label. Consult with local hospital and public health guidelines to determine if additional PPE is required when housing contagious individuals.

### **How should a converted property handle check-in/check-out of non-traditional guests?**

Follow local public health guidelines for proper personal protective equipment requirements of your staff in public areas. Consider implementing self-guided check-in/check-out and use of digital room keys (if available).

### **Is there a maximum recommended stay for guests?**

There is no recommended maximum stay for guests. Each operation should make a decision in line with local outbreak risk.

### **Do guests need to have their temperature taken upon entry?**

Follow local public health guidelines to determine if this is necessary.

**Do the staff working in public areas need to wear any Personal Protective Equipment (PPE)?**

Follow local public health guidelines for recommendations related to COVID-19. If staff are using a chemical to clean or disinfect, also follow the PPE guidelines on the SDS for that chemical.

**Should furniture and other non-essential items be removed from public spaces and individual rooms?**

If possible, remove all non-essential items including soft-surface furniture or any items that may be difficult to disinfect when reopening the area.

**What public areas do you recommend closing in these converted properties?**

It is recommended to close non-essential public gathering areas to limit close guest contact and any possible transmission. Public areas may include: the dine-in section of the restaurant, the bar, the pool and spa, fitness center, and public restrooms. If these areas are not closed, refer to Ecolab guidance for cleaning and disinfection of public spaces.

**What is the recommended approach to foodservice in a converted property including disposal of foodservice remnants (packaging, excess food, etc.)?**

Consider offering only no-contact take-out or delivery options to guests. Process ware following standard food safety procedures prior to putting back into service. Alternatively, offer single-service, disposable ware. If housekeeping has been discontinued for the duration of a guest's stay, excess packaging and food remnants should be disposed of outside rooms or in a designated collection area to minimize risk of pests.

**How should waste from individual rooms be handled?**

If possible, provide guests extra trash liners. Request that guests collect garbage, remove and securely tie-off trash liner before leaving the bag outside of the room or in a designated collection area.

**What should a converted property do if a guest begins to feel unwell?**

Isolate symptomatic guests following CDC guidelines<sup>1</sup>. Wait as long as practical (at least 24 hours if possible) after check-out to clean and disinfect the room.

**What additional video resources does Ecolab have available?**

COVID-19 Hospitality Resource Library:

<https://ecolab.widencollective.com/portals/armw0ait/LodgingCOVID-19ResourceLibrary>

Laundry Procedure Video: <https://www.ecolabsalessupport.com/email-share/BdKvunrrvtcRsmG>

Housekeeping Procedure Video: <https://www.ecolabsalessupport.com/email-share/G2fTV0b6hV2Ia12>

Long-Term Care Housekeeping Procedure Video: <https://www.ecolabsalessupport.com/email-share/mGaHVdTb3s9NfGd/>

## **CONTACT INFORMATION:**

**Where can I direct my customers for more information?**

Contact your local Ecolab representative for additional information.

<sup>1</sup>[https://www.cdc.gov/coronavirus/2019-ncov/infection-control/control-recommendations.html#infection\\_control](https://www.cdc.gov/coronavirus/2019-ncov/infection-control/control-recommendations.html#infection_control)