GENERAL GUIDELINES

- Follow local public health recommendations related to local pandemic activity and need for isolation and closing.
- Reinforce personal hygiene (hand hygiene and cough etiquette) throughout your operation.
- Provide hygiene materials such as tissues and hand sanitizer stations.
- Stock properly applicable disinfectant products.
- Closely monitor employee health. Encourage symptomatic employees to stay home.

SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION

RESIDENT ROOMS

- Provide masks as directed for employees and infected individuals.
- Thoroughly clean and disinfect all hard surfaces per infection control protocol.
- Provide individual hand sanitizer or hand sanitizer stations in public areas.
- Room cleaning should be performed frequently to minimize spread of flu and employee risk.
- Isolate symptomatic patients and follow public health recommendations for infection control.

PUBLIC AREAS

- Increase cleaning and disinfection frequency, especially for surfaces frequently touched by patients, guests and employees.
- Provide hand sanitizer stations in high traffic areas.
- Public restrooms should be cleaned and disinfected per infection control protocol.
- Consider limiting non-essential visitors; restrict entry of symptomatic visitors or those who have been exposed. Post signs regarding restriction.
- Consider closing non-essential public gathering areas.

LONG TERM AND ACUTE CARE
SPECIFIC GUIDELINES FOR PROCEDURAL IMPLEMENTATION (CONT)

**FOODSERVICE**
- Provide alcohol-based hand sanitizer stations.
- Increase cleaning and sanitizing frequency. Begin disinfecting hard surfaces frequently touched by patients, guests and employees.
- Consider offering in-room meal delivery only.

**LAUNDRY**
- Follow high level influenza control procedures to collect laundry, such as use of individual bags for each room.

**RESTROOMS**
- Clean and disinfect public restrooms at least three times daily.
- Provide alcohol-based hand sanitizer stations just outside of public restrooms.

**EMPLOYEES**
- Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Encourage symptomatic employees to stay home.
- Identify critical staff members and functions – develop a business continuity plan. Consider the ability for employees to work from home.
- Provide hand sanitizer stations, Ready to Use (RTU) disinfectant spray or wipes, and tissues for employees.
- Have employees disinfect all personal hard contact surfaces, i.e., desk, telephone and computer keypad, etc.
- Educate and inform all employees of pandemic status and proper infection control procedures.

**SPECIFIC TOUCH POINTS**

**RESIDENT ROOMS**
- Door handles
- Desk, table, chairs and lamps
- Dresser drawer handle
- Light switches and thermostats
- Drapery pull handles
- Mini-bar, menu and room collateral
- Telephone and keypad, remote control keypad
- Alarm clock
- Television
- Safety latch and peephole
- Trash receptacle touch points
- Iron handle, hangers, and luggage rack
- Faucet and toilet handles

**PUBLIC RESTROOMS**
- Door handles
- Sink faucets and toilet handles
- Towel dispenser handle
- Soap dispenser push plates
- Baby changing station
- Trash receptacle touch points

**PUBLIC AREAS AND FOOD SERVICE DINING ROOM**
- Door handles, push plates, thresholds and hand railings
- Tables and chairs
- Coffee and beverage stations
- Vending and ice machines
- Public information kiosk
- Trash receptacle touch points
- Highchairs
- Telephone and keypad

**BACK OF THE HOUSE**
- Door handles and push plates
- Handles of all the equipment doors and operation push pads
- Handles of the dispensers (beverage, etc.)
- Ice scoops
- Walk-in and other refrigerator handles
- Walk-in refrigerator and freezer plastic curtains
- Freezer handles
- 3-compartment sink and mop sink
- Handwashing sink handles
- Soap dispenser push plates at handwash sink
- Towel dispenser handle at handwash sink
- Trash receptacle touch points
- Cleaning tools
- Buckets
- Telephone keypad and hand set
- Manager’s computer