A CHECKLIST FOR HOTEL & LODGING INDUSTRY | KEY AREAS OF FOCUS

ROOM ODORS

☐ Clean hard surfaces with multi-purpose cleaner/disinfectant.

☐ Use the right odor control product for the smell. There are specific odor control products that address certain odors such as smoke, pet and food odor.

☐ Find and treat the source of odor. Common areas include HVAC equipment, drapery, sink and bathtub drains.

STAINS

☐ Use commercial-grade stain removal products for carpets and upholstery.

☐ Follow commercial-grade laundry best practices for treating and washing stained linens.

DIRTY BATHROOMS

☐ Use a daily cleaner effective against mold & mildew commonly found in showers, bathtubs and caulking.

☐ Use specialized cleaning products for chrome, granite and other bathroom finishes.

HEALTH ISSUES

☐ Use disinfectants that have claims against common viruses for high-touch surfaces (norovirus, influenza, etc.).

☐ Ensure proper disinfection by following surface dwell times and having proper dilution control; consider installing automatic dispensers.

☐ Engage a proactive pest management partner to mitigate pest-related irritants and health risks.

PESTS

☐ Train all hotel staff to recognize and report signs of pest activity.

☐ Maintain an exterior barrier: keep doors closed, use window screens, repair holes and gaps in external walls and eliminate pest attractants such as food, water and shelter.

☐ Partner with a proactive pest management provider to provide proactive treatments and ongoing consultation.

BED BUGS

☐ Train all hotel staff to regularly examine furniture in guest rooms and shared spaces (lobbies, fitness centers, etc.).

☐ Choose furniture that can easily be inspected and thoroughly cleaned (minimal cracks and crevasses, non-organic materials when possible).

☐ Partner with a pest management provider with proven bed bug elimination experience.

FOOD SAFETY

☐ Create a dedicated food safety program—unique and separate from housekeeping and general facility cleaning.

☐ Choose a cleaning chemical partner that offers compliance consultation (proactive food safety audits, best practices for compliance, etc.).

LEARN MORE AT: www.ecolab.com/solutions/pest-solutions-for-hospitality

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