COVID-19: Re-opening after Closures

Everyone has a role in ensuring community health and helping contribute to a strong recovery. Lodging establishments should educate themselves about COVID-19 symptoms and how to prevent the spread of COVID-19.

Surfaces
• Wear disposable gloves when cleaning and disinfecting surfaces. Discard after each use and wash hands immediately after gloves are removed.
• If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.
• Clean and disinfect all “high-touch” surfaces, such as counters, tabletops, doorknobs, bathroom fixtures, toilets, and phones frequently.
• Breakfast bars should have tables placed at least six feet apart and no parties larger than 10 people should be allowed to dine together.
• For disinfection, diluted household bleach solutions (1/3 cup of unscented household bleach per one gallon of water), alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants should be effective.
• Be sure to allow the disinfectant to remain on the surface for the appropriate contact time, as directed on the label. This will allow the disinfectant to work properly.
• For soft (porous) surfaces such as carpeted floor, rugs, and drapes, remove visible contamination if present. Clean with appropriate cleaners as indicated for use on these surfaces. After cleaning, launder items as appropriate in accordance with the manufacturer’s instructions.

Clothing, Towels, Linens & Other Laundry Items
• Housekeeping staff should wear proper PPE (masks and gloves) when cleaning rooms and preparing items for laundering. Discard gloves after each use and then promptly wash your hands with soap and water.
• Do not shake dirty laundry. This will minimize the possibility of dispersing viruses through the air.
• Launder items in accordance with the manufacturer’s instructions. Launder items using the warmest appropriate water setting for the items and machine dry items completely using the warmest appropriate setting.

If the Lodging Establishment has been Closed or at Minimal Capacity
• Lodging establishments that have been completely closed or operating at a considerably lower occupancy rate than before COVID 19, should consider flushing out all lines of the facility. A flush can be completed by turning on all hot water faucets and running water for a minimum of 20 minutes at a temperature of at least 140°F. This will flush the lines and clear out any stagnant water, reducing the growth of bacteria.
Other considerations
• Avoid cash, if at all possible, and rely on online payment or debit/credit card transactions.
• Sanitize the debit card pin pads between each guest.
• Recommend staff take their temperature before heading into work and stay home if they are ill.
• Recommend that management complete a daily check on employees arriving at work, which
  would include taking their temperature and asking a number of questions to determine if they are
  ill or not.
• Make sure all surfaces are wiped down frequently.
• Pools and Spas should be maintained in good working order. The facility is responsible for
  ensuring that there are no more than 10 people in the pool/spa area at a time and that those
  patrons are maintaining the proper social distancing protocols.
• If you have questions about guidance for your specific lodging establishment, or other questions
  about this guidance, contact your state or local health department.
• You can also find links to our other documents: "Cleaning Recommendations for Lodging
  Establishments to Prevent the Spread of COVID 19" and “Cleaning Practices for Lodging
  Establishments Housing those in Isolation/Quarantine” at the following link; https://health.mo.gov/

For additional information please visit:
Missouri Department of Health and Senior Services website at: https://health.mo.gov/

1 For home care guidance, see DHSS Home Care Guidance Fact Sheet or visit: https://www.cdc.gov/coronavirus/2019-ncov/hcp/guidance-prevent-spread.html