

UNIQUE AREAS

Many buildings and facilities contain unique areas and rooms that may require special protocols to protect health and safety and reduce risk. From the dining area in a restaurant to shopping and merchandise areas in retail facilities to concourses, waiting areas, and jetways in airports, breaking the chain of transmission is crucial. As is the case with most areas and rooms, hand hygiene and constant servicing of high-touch/high-risk areas are keys.



PARTNERS IN PROTECTION

PROTECTING THE PUBLIC

The success of airports, hotels, retail facilities, and arenas relies on keeping guests safe and healthy. Such facilities face heightened expectations and need to instill confidence in visitors.



1

Hotel Health

Special protocols need to be established for the hotel lobby, meeting rooms, and pool/fitness area.



2

Airport Areas

Ensure enough hand sanitizer, consider making wipes available, and disinfect high-risk areas every 2-3 hours.



3

Stadium Safety

Seats, handrails, stairways, and walkways should be serviced following an event. Consider making individual wipe packets available for visitors.



4

Retail Challenges

Actively promote hand hygiene and guest use of wipes while disinfecting high-risk surfaces as often as practical.



INDUSTRIAL REVOLUTION

Most industrial/manufacturing spaces are difficult to keep clean due to the constant activity and use. The key to limiting and preventing transmission is hand hygiene, personal protective equipment, and doing everything possible to limit risk. Ensure the availability of hand washing stations and sanitizer, make sure workers are provided with the necessary PPE, and implement protocols that reduce interaction (Minimize the number of individuals who use/touch equipment, assign tools to a single person, etc.)

RESTAURANT RISKS

- Sanitize/disinfect tables, seats, etc. immediately after diners leave the restaurant.
- Consider disposable or digital menus and single use utensils.
- Food court employees should do their best to sanitize/disinfect tables, seats and high-risk surfaces after diners have finished eating.
- Consider making wipes available for diner use to maximize confidence.
- Apply the above protocols in general, private, and bar dining areas.