

Cleaning guidelines – Hospitality

Hospitality venue managers / operators / workers – Follow this COVIDSafe cleaning guide to help prevent the introduction of coronavirus (COVID-19) in the workplace.

Clean and safe environment

Owner-occupiers and business owners are responsible for ensuring buildings are cleaned to the necessary standard. Cleaning can be done by either in-house or contracted cleaners.

To meet cleaning standards, ensure cleaners have the appropriate equipment, cleaning products and personal protective equipment (PPE).

Remove clutter, food and waste prior to cleaning to allow effective cleaning to take place.

Training

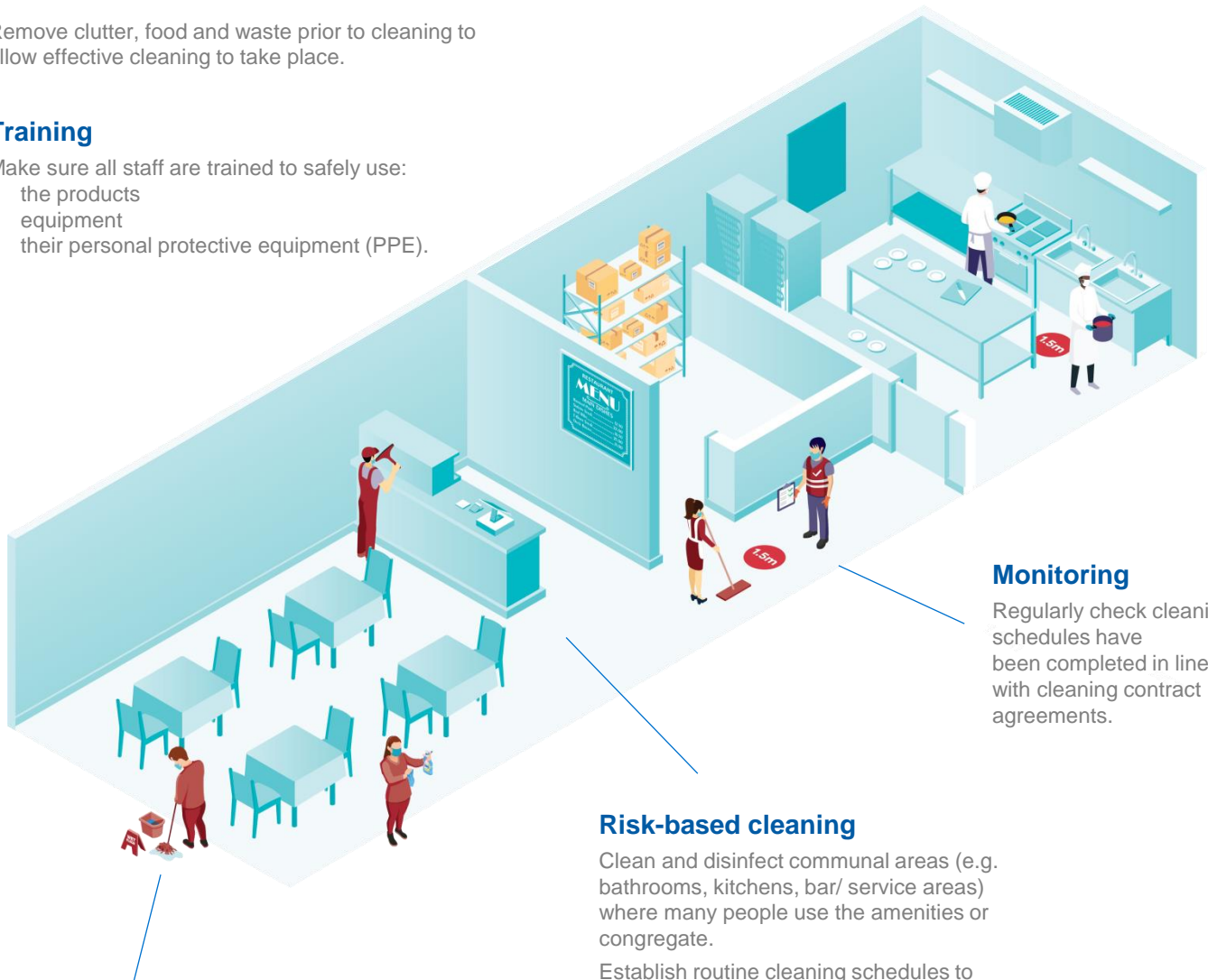
Make sure all staff are trained to safely use:

- the products
- equipment
- their personal protective equipment (PPE).

Cleaning products

Perform routine cleaning with products that meet your industry cleaning standards and equipment manufacturer guidelines.

Use detergent to clean your workplace regularly. Use disinfectant to clean frequently touched surfaces (e.g. doorknobs, light switches, handrails and lift buttons). Also use disinfectant to clean all areas if a staff member/visitor is a suspected or confirmed case of coronavirus (COVID-19).



Monitoring

Regularly check cleaning schedules have been completed in line with cleaning contract agreements.

Risk-based cleaning

Clean and disinfect communal areas (e.g. bathrooms, kitchens, bar/ service areas) where many people use the amenities or congregate.

Establish routine cleaning schedules to maintain a clean and safe environment. This includes increased cleaning and disinfection of frequently touched surfaces.

Cleaning equipment

Make sure your cleaning staff have the right equipment and products to clean buildings to the best standard. This includes maintaining all cleaning equipment.

Make sure the laundry and cleaners' rooms are clean and tidy and staff can come in and out easily.