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# Cleaning Protocols Overlay for B&B and Guest House Properties in the Context of Covid-19

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Adapted from & including  
the Self-Catering Cleaning Protocols  
April 2021



With thanks to the ASSC & PASC

## Table of Contents

1. High level guidelines.....	4
Background to COVID-19 .....	4
General advice .....	5
Risk Assessments .....	6
Guidelines for Cleaning at Change-over.....	6
2. Specific Guidance for Bed and Breakfast Owners .....	8
3. Guidance for Self Catering Operators and Hosts .....	12
4. What to do if you or a staff member develops COVID-19 symptoms .....	13
5. What to do if a guest develops or arrives with COVID-19 symptoms .....	13
6. Further Information & Resources .....	15
Further information on COVID-19.....	15
More detailed guidance .....	15
What products should I be using? .....	15
Log Kill Rates .....	16
Alternative cleaning methods .....	18
Legionella.....	19
Hot Tubs, Pools or Spas .....	20
Septic Tanks .....	20
What is Oxygen Bleach? .....	21
UK legislation related to health and safety .....	22
Additional links .....	22
Additional Accreditation.....	23
Good to Go Standard:.....	23
Appendix.....	24
A1) Risk Assessment Template.....	24
A2) Cleaning Check List .....	24
Appendix.....	31
B1) Bed and Breakfast Risk Assessment Template.....	31
B2) Bed and Breakfast Cleaning Check List .....	31
Appendix.....	37
C1) FAQ : Cleaning Protocols and Additional Guidance.....	37
Should we follow the cleaning protocols strictly? .....	38

<i>The issued Cleaning Protocols are guidance, rather than exact steps that you must take, or indeed law. The most important thing to do is to properly risk assess your business, and update that risk assessment periodically.....</i>	38
Should bedding be washed at 60 degrees? .....	41

## Introduction

This document is designed for all short-term accommodation operators: owners, hosts, and property management companies and bed and breakfast owners. The original ASSC guideline document has been amended to incorporate the needs of bed and breakfast & guest house owners and operators.

It contains guidelines and suggestions of how to provide a COVID-19 safe environment whilst still providing guests with a quality and personal hospitality experience. It contains guidelines on how to clean properties safely in the context of COVID-19, and how to reduce the risk of spreading the virus.

It is the responsibility of every owner/operator to ensure that they and their properties comply with health and safety legislation in relation to not only the accommodation, but also to ensure the safety of guests and staff in relation to Covid-19. Limiting the spread of the Covid-19 Virus is therefore an additional consideration beyond your existing responsibilities.

In light of the Covid-19 pandemic, B&B and guest house operators have a public health responsibility to ensure that their accommodation is clean, not only to the eye, but also that any potential virus is removed to the best of their ability to prevent any spread. We must commit to adapting our procedures to fit the advancement of science and our knowledge of this virus, and other viruses that may be identified in the future.

Owners and operators have a duty of care to customers and staff even where specific legislation does not exist.

It is essential that housekeepers and cleaners are reminded, or retrained to ensure that they understand what they need to do and why they are doing it.

It is important to have a strict cleaning protocol and guest interaction procedures in place and that this is clearly identified to both cleaners and guests.

This document is divided into two main parts:

2. **high-level guidelines**
3. **further information and resources.**

# 1. High level guidelines

## Background to COVID-19

COVID-19 is a disease which is caused by the SARS-CoV-2 virus, which can be passed via respiratory secretions (i.e. saliva) and faeces, and which can successfully live for up to 2 to 3 days on certain surfaces. COVID-19 is an “enveloped” virus, meaning that it is surrounded by a protective layer of fats and proteins.

SARs-Cov-2 is thought to be primarily transmitted via droplets through talking, coughing and sneezing from person-to-person. However, transmission may also occur through other routes, including contaminated surfaces, although this route of the spread of the disease remains contested<sup>1</sup>.

Soap and hand sanitiser are effective at denaturing the fats and proteins surrounding the virus, and therefore good ways to neutralise the virus.

Evidence published in The Lancet and The New England Journal of Medicine illustrates that information and knowledge is evolving all the time. Currently it is thought that the virus can live on some common household surfaces for:

Surface Type	Present	No Longer Present
Air	2-3 hours	
Paper and tissue	30 minutes	3 hours
Copper	4 hours	8 hours
Wood, cloth and cardboard	1 day	2 days
Glass	2 days	4 days
Plastic and stainless steel	4 days	7 days

\*This is based on testing initially, then at 4 days and then 7 days, when the virus was entirely neutralised.

Therefore, these surfaces need to be cleaned and disinfected before they are safe to touch. All surfaces which are touched frequently, such as light switches, door handles, kitchen surfaces, and bathroom surfaces should be regularly disinfected.

You can find more information about how to disinfect surfaces, as well as more background detail later in this guide.

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<sup>1</sup> [https://www.thelancet.com/journals/laninf/article/PIIS1473-3099\(20\)30561-2/fulltext](https://www.thelancet.com/journals/laninf/article/PIIS1473-3099(20)30561-2/fulltext)

## General advice

You may want to consider increasing the time required to clean, or indeed leave guest rooms/properties empty between guests. There is no requirement to leave a guest room or property empty for 72 hours. Individual B&B and guest house operators, property owners or managers will have to make a professional judgement in terms of what is right for their businesses.

We would like to highlight the essential wearing of masks when you are meeting anyone who is not in your immediate family/bubble inside a property – eg when doing a meet & greet. For self-catering properties, if possible guests should be met outside to be given keys if they cannot collect keys without any contact. For guests staying in B&Bs and guest houses, leaving keys ready in room doors might be sufficient.

Ventilation has been evidenced as a key factor in trying to reduce the risk of spread of the virus. Good ventilation in our properties while anyone is working in them and encouraging guests to keep the guest room well ventilated both while they are there and also when packing up to leave is best practice.

We recommend that government guidelines are followed in reference to protective clothing for cleaners and housekeepers. Cleaners should consider wearing gloves, aprons and masks when in contact with others and where appropriate, which should be changed between cleans. Cleaners should also wash their hands frequently or use hand sanitiser.

A potential risk when cleaning is accidentally transporting the virus from one part of the property to another, for instance via a cleaning cloth. Operators should ensure their property has the required equipment so that cleaners can renew between guest rooms/properties. In addition, consider how a property can be cleaned in a way which minimises entering parts of the property after they have been cleaned. It is a good idea to create a plan ahead of a clean which does this, and to execute that plan when cleaning.

Do remember to consider those who are at high risk, particularly those with underlying health conditions or the elderly, and that includes you and your family. If you deem the risk too high it may be in your interests to even defer from opening until such time as the threat has passed.

For each guest changeover, cleaners should follow these steps:

- Risk Assessment
- Load reduction: removal of waste and increased ventilation
- Deep cleaning process to remove any residual dirt on surfaces etc
- Professional disinfection: removes the unseen virus and leaves the space safe

Guests should be reminded about their responsibility to maintain personal hygiene levels and they must be provided with adequate hand washing facilities/supplies.

More detail can be found in part 2: further information and resources.

## Risk Assessments

The core principle of this guidance is risk management. Therefore, all operators should conduct a risk assessment of their property and bed and breakfast procedures.

Broadly speaking a risk assessment involves identifying potential risks within a property and your procedures, and taking active steps to mitigate those risks.

**One size does not fit all:** Whilst every business and property's requirements are different the issues raised here are those which most will have in common. It will be up to you to identify your businesses specific risks and the mitigation required. After all you know your business better than anyone else.

The basic steps for undertaking a risk assessment are as follows:

1. **Look:** for the points of transmission for Covid-19, i.e. high touch points and identify rooms with minimal ventilation.
2. **Decide:** the likelihood of transmission via various touch points.
3. **Evaluate:** whether your current regime is sufficient or whether you need to do more and assess whether it is 'reasonably practicable' i.e. you may now need to wipe all the door handles with a disinfectant cleaner, which is reasonably practicable, but it will not be reasonably practicable to wipe down the garden gate!
4. **Record:** your findings and draw up a simple list of guidance points for the person/s who are going to do the cleaning, even if it is yourself.
5. **Review:** as the danger of the virus recedes you may want to gradually alter your regime, e.g. reduce the rate of disinfection or re-introduce removed items.

A risk assessment template for self-catering properties and another for bed and breakfast owners is attached in the appendix as part of this guidance.

## Guidelines for Cleaning at Change-over

The following steps will minimise the risk of the people responsible for cleaning, contracting the virus and ensuring the accommodation is safe for incoming guests.

1. Carry out a **Risk Assessment**. This should be done in advance and there will be protocols put in place (A risk assessment template is attached as part of this guidance).
2. Ask guests to **ventilate** the property during the stay and to strip beds / bag up linen on departure. (Not necessarily applicable to bed and breakfast owners)
3. Provide the correct **protective clothing and cleaning products** for the cleaners.
4. Cleaners should follow the following **cleaning process**:
  - Ensure property is ventilated whilst cleaning. If it is safe to do so, and doesn't compromise insurance, suggest that guests leave windows open prior to departure. This will ensure a reduction in any air borne virus in the property.
  - Understand the clean level required and have the appropriate equipment.
  - Wear appropriate protective clothing (gloves, apron and mask where appropriate).

- Prepare the area to be cleaned (reducing the load) – remove waste, remove dirty linen and towels and carry out initial cleaning required (ie load dishwasher, clear out fridge for leftovers, clear surfaces, etc).
- Bedding & Linen: Use gloves to remove dirty linen carefully directly into bags (if it has not been stripped by guests). Linen should not be shaken to minimise virus dispersal through the air. Ensure used linen is removed from the room prior to cleaning. Clean pillow and mattress protectors should be used for each changeover. Remove gloves and dispose of them after stripping beds. Wash hands. The same applies to towels, bathmats, tea towels and any other removable linen items. You may consider rotating bedding such as duvets and pillows and protectors (leaving a set in quarantine while the other set is used), if you have space to store a spare set, or if not, you may want to spray pillows and duvets with disinfectant spray.
- Disposal of waste: waste of any kind should be placed in a plastic bag, tied and removed from the property and disposed of in an external bin. Hazardous waste should be disposed of according to government or council guidelines.
- Clean using general cleaning products – or hot soapy water. We suggest that all mugs/cups, cutlery, glassware (items that may have direct mouth contact are more important than hand contact) in the guest room are put through the dishwasher to ensure virus free if possible. Alternatively wash in hot soapy water.
- Disinfect using appropriate products and ensuring it is left on the surface for the required time to kill the virus: make sure the product will work on enveloped viruses. Look for EN14476 and follow manufacturers guidelines, some products can be misted onto soft furnishings.
- Wash hands fully after the removal of protective clothing. Hand sanitiser can be used if hot running water is not available.

## 2. Specific Guidance for Bed and Breakfast Owners

This section is based on the customer journey and is intended as guidance on the preparation of your own risk assessment of your safety and the reassurance of guests in a COVID-19 environment.

### 1. Communication

#### a. Your Bed and Breakfast / Guest House Website

It is important that the bed and breakfast website reflects your accommodation and service in order to reassure potential guests that it is a safe and healthy environment. For example, include a prominent message about your focus on your cleaning, disinfecting and social distancing measures and any additional accreditation (See Additional Accreditation), e.g. "Good to Go" status. It avoids any confusion and lets guests know what to expect and what is expected of them. The more detailed information that you can provide the more such reassurance will be validated.

You could consider whether to include some up to date room photos on the website so that guests see what they look like at this time in the COVID-19 pandemic.

Given the changes to personal information required for contact tracing registration have a look at your Privacy Statement on your website and adjust where necessary.

#### b. Pre-Arrival Communication

This will be particularly important to reassure guests, and to ensure clear expectations, and may take the form of both telephone and email communication.

1. Email guests prior to arrival with full information on what you do to make them safe and what is expected of them regards hygiene, communication and social distancing. If appropriate, point out any differences from what you had normally delivered pre-COVID-19 and what they may have previously experienced at your accommodation. The health and safety of them and you as home-owner living in the property is the priority.
2. Ask for completion and email return of the registration form with details for contact tracing. It may be useful to call guests the day before arrival to ensure they are still well and still able to come.
3. Ask for arrival time and let them know it's important to stagger guest arrivals to ensure social distancing so keeping to plans or informing you of changes is important.
4. You should be clear that they should not arrive if they are feeling unwell and advise them of any changes to your refund policy in the event they cannot come due to illness.
5. Send some choice information about places to visit. Ask them about their interests and proposed visits as some may need to be pre-booked or are closed. Tell them about local walks. Encourage research before arrival with the SBB&B, VS website or local area. You can provide selected leaflets for them on arrival where appropriate and verbal advice.

#### c. Visual - In reception hall and/or their room.

There is no requirement to avoid paper notices or leaflets and you can make your own risk assessment as to how much and where these are used. Note the current period of the life of the virus on paper surfaces on page 4 and the evolving science in this area.



Provide notices in appropriate places to:

- Ensure awareness of social distancing and hygiene requirements.
- What to do in case they develop symptoms during their stay or 14 days after departure.
- Breakfast/evening meal protocol and menu sheet
- Agree/advise guests who are staying the time of the cleaning schedule and its likely duration including request to open window and facilitate your daily cleaning.

#### **d. Telephone or Social media guest/host communication**

A social distance method of communication should replace much of the close face to face and personal interaction (where appropriate). Ensure social distancing in your property and use of masks. Otherwise owners could identify a good and responsive means of communicating with guests in your home such as mobile phone.

The success of these communication methods will be important in defining the level of satisfaction with their experience.

#### **e. Post-Visit Email**

Include in the usual post visit communication a reminder about what to do if they become unwell within 14 days of their stay with you. You can email their receipt to them.

## **2. Arrival of Guest**

Arrange with guests as to their arrival time and ask that they adhere to this or let you know so that you can ensure that guest arrivals are staggered.

Whilst welcoming guests as much you can pre-COVID, ensure observance of the 2 metre distance rule, possibly wearing a mask. The welcome is a defining moment for the experience. Talking about the COVID-19 situation will obviously defuse any clear change in behaviour. At this time you could:

1. Discuss briefly the COVID 19 specific changes you have applied to your property and service.
2. Encourage the use of the communication method selected for guest/host messaging.
3. Remain outside the guest room whilst talking to them and ask for questions from distance.
4. Encourage them to contact you for anything they need.
5. Ask for verification of registration form with contact tracing details.
6. Ensure guests know that if they develop symptoms during their stay at your property, they must declare it immediately.

## **3. Providing Hospitality on arrival and Hospitality Tray**

The immediate hospitality has always been an important aspect of bed and breakfast hospitality. In your risk assessment consider how this can be done in a safe way with the same level of quality experience. The following are suggestions:

- Use crockery that can be washed in the dishwasher, otherwise hot soapy water is used.
- If not already placed in the room prior to arrival: Provide tray (ideally butler tray) of tea and cakes and leave the tray with the guest (to minimise contact time). If possible serve outside.
- Leave a personalised welcome note on the tray with what the cakes are (to replace verbal discussion). Remove tray once guests have left the area or ask them to leave it outside their room and let you know. Use gloves to pick up and wash and dispose immediately.

As most focus is on items that have direct mouth contact all glasses, crockery and cutlery on the hospitality tray in the room, which are washed each day, could be kept to a minimum with additional available on request. Those sealed tea/coffee bags not used by check-out should be removed and quarantined before re-use.

As you should not enter the room whilst the guest is in the room anything they wish could be left at their door.

#### **4. Food Service**

It is important to focus particularly on ventilation, social distancing and all items that have mouth contact. Your risk assessment will identify a means of providing the usual high quality, attractively presented food in a safe environment. For example;

- Ensure the room is well ventilated before, during and after use.
- Guests to agree a time for breakfast/evening meal arrival and the importance of adhering to this where more than 1 set of guests are in-house.
- Guests should be seated more than 2 meters apart and served breakfast at separate/staggered times.
- Individual printed menus or laminated and rotated/cleaned after each guest.
- Buffet style food provision to be avoided unless there is only one set of guests in the house. Otherwise guests should be served all food individually. Re-evaluate the breakfast menu so that it fits well with plated dishes placed at table for the guest.
- Take orders and talk to guests from a distance of 2m
- Some guests may ask to be able to have breakfast in their bedroom. Decide what your policy is in advance and advise.
- Some guests may ask to be able to have take-out evening meals in your accommodation when this is not your normal practice. Decide what your policy is in advance and advise.
- Re-evaluate evening meal menus to provide less choice or full pre-order pre-arrival. The same social distancing policy as breakfast would apply.

Some reminders:

1. Consider whether to serve their wine or water
2. Table linen to be washed after each meal or if totally unsoiled quarantined for 2 days
3. Consider how to risk manage condiment, e.g. set aside a set per guest group per stay or use individual pre-packed.

#### **5 .Check Out**

Check out should be as contact-less as possible using emailed invoice, telephone card payment and an emailed receipt with the face to face at a social distance.

## **6. Preparing your property for Infection Prevention and Control Measures**

You will judge in your risk assessment what items to retain/remove or quarantine based on the life of the virus on different surfaces and your EN14476 disinfectant products as well as your facilities and knowledge of your guests.

- Consider the management of bundles of leaflets in the hall or rooms, e.g. reduce, provide on request or quarantine and rotate.
- Consider allocation of toys, games, books, magazines to individual guests or use in rotation or available on request.
- Consider means of disinfecting all decorative soft furnishings, e.g. cushions, runner, bed coverings with disinfectant mist spray or selective removal.
- Removal of all spare pillows/blankets to be available on request.
- Consider replacing hangers with wire hangers to be more easily disinfected after each guest.
- Provide disposable gloves, sanitiser and possibly a disinfectant cleaner and cloth in the room.
- Leave a note of the cleaning routine to reassure guests and requesting them to ventilate room as much as possible.
- Consider either removal of all extra toiletries/service items (e.g. shower cap, toothbrush & paste, shaving kit, sewing kit) with availability on request or create a duplicate set quarantined after each guest.
- Turn Down service: Consider discontinuing this service.
- Consider how decorative items such as flower arrangements and air fresheners and fresh fruit are managed or remove.

## **7. “In-House Stay” Room Cleaning**

You will want to enter the bedroom each day to clean as is the custom. However the following should be considered:

- Ask guests to open the window before they leave the room and wait at least 1 hour before entering
- Ask guests to ensure the room is sufficiently tidy for you to carry out a daily clean without being required to touch their belongings
- The cleaner should use disposable gloves, mask or visor and possibly apron
- Standard detergents with the addition of appropriate disinfectant products (see in this guide) to be used for cleaning the bathroom and frequently touched surfaces
- Consider whether to tidy the bed (rather than the full shake and make usually carried out) or to ask the guest to make their own bed.
- Cleaning equipment should be properly cleaned at the end of every room clean.
- Maintain existing change of laundry timescale with additional measures:
  - Place soiled laundry in a sealed bag in the room before taking to laundry
  - Clean the pillow protector and duvet protector or quarantine as appropriate
  - Wash bed linen at 60 degrees C or if not possible they will be disinfected by the tumble dryer or iron at high temperature, or quarantine/rotate.

**For information on cleaning different surfaces see FAQs on page 41 of this document.**

### 3. Guidance for Self Catering Operators and Hosts

#### Guests

Operators or Hosts should:

- Keep contact with guests to a minimum, adhering to current social distancing guidelines. Where contact is inevitable (e.g. if checking passports/IDs is part of guest check in), operators or hosts should wear protective face coverings and maintain a safe physical distance.
- Consider using contact-free check in methods, such as key safes, wherever possible, although they must be mindful that such methods still pose a contamination risk.
- Consider installing a hand sanitiser station at the entrance to the property.
- Ensure that guests have all relevant information that they need ahead of their arrival.
- Provide helpful information for guests via email, including:
  - Helpful numbers and contacts;
  - Guidance in case a guest shows COVID-19 symptoms;
  - Local walks / attractions that are open for use under social distancing rules;
  - Appliance instructions;
  - Heating instructions.
- Make sure that guests have access to appropriate guidance in the event that they develop COVID-19 symptoms.
- Advising guests that you have taken extra steps and letting them know that you have taken all possible steps to protect them and clean the property suitably is important
- Consider providing a cleaning standard tick list for transparency for the incoming guest.
- All properties should have adequate supply of cleaning materials, including virucidal disinfectant, tissues, hand wash and/or sanitiser and cloths, disposable gloves for guests use.
- Guests should be able and encouraged to maintain the cleanliness of the property during their stay.
- Guest Information Folders should be stored in wipe-able plastic folders or laminated. Where possible, consider providing these online or via email in advance of a guest's arrival.

#### Maintenance

In order to comply with social distancing rules, only essential maintenance should be undertaken during a guest stay.

#### Local Communities

The lifting of lockdown restrictions to allow businesses to reopen has been widely publicised. You should therefore be prepared to answer questions from your local community about the measures you are taking to ensure the safety of your guests, staff and those living close by. The sector complied immediately to calls from Government to close properties and to cancel bookings, in order to protect the NHS and save lives. Concern about safety remains the highest priority and will motivate your efforts to open in a measured and considered way. Where there are shared stairwells or entrances it may be advisable to ask your staff and guests to wear face coverings in these areas.

## **4. What to do if you or a staff member develops COVID-19 symptoms**

1. If you, or a staff-member, display symptoms of Coronavirus or live in a household where someone else has symptoms, that person must not enter the rental property. COVID-19 Government guidance for the public states: “the most common symptoms of coronavirus are recent onset of a continuous cough or high temperature or a loss of, or change in, normal sense of taste or smell”. If you or your staff have these symptoms then stay at home for 7 days, or 14 days if living with someone who has the symptoms. There is no need to call NHS 111 to go into self-isolation. If symptoms worsen during self-isolation, or are no better after 7 days contact NHS 111 online, or if there is no internet, call NHS 111.
2. In order for you or a staff member to return to work, you will need to carry out a return to work assessment, to ensure the individual’s recovery is clear and they are able to return to work, again this includes yourself. You will need to find out whether staff have any pre-existing conditions or are living with people who are at risk or are vulnerable. All communications with staff should be undertaken electronically. Support should be offered to all staff suffering from mental health problems and be advised to contact [mind.org.uk](http://mind.org.uk) or [anxietyuk.org.uk](http://anxietyuk.org.uk).
3. If you, your cleaner or a member of staff develop symptoms at work they must be sent home and follow Government “stay at home” guidance. If there is an emergency dial 999. Disinfect any touch points that may have been infected by a contaminated person.

## **5. What to do if a guest develops or arrives with COVID-19 symptoms**

- In the event that a guest develops symptoms whilst staying away from home, they should immediately book a test through [NHS Inform](#) or, if they can’t get online by phoning 0800 028 2816.

In accordance with [Test and Protect](#), people with symptoms are required to self-isolate for at least 7 days, and everyone in their household should isolate for 14 days. If the test is negative, everyone can end isolation. If the test is positive, everyone should continue to isolate, and the NHS Test and Protect team will be in touch to start contact tracing. Those contacted through the Test and Protect programme will be required to self-isolate for at least 14 days.

If guests who are isolating can travel home safely to isolate, avoiding the use of public transport, they should do this.

In the event that this is not possible, the guest should discuss this with the NHS Test and Protect team. The guest may be signposted to the National Assistance Helpline on 0800 111 4000 if they need help to isolate and cannot arrange it themselves or through friends and family.

In some circumstances further discussion may be required with the local Health Protection Team and local authority to ensure that the person has suitable accommodation to isolate safely and effectively.

After the required period of self-isolation, guests and anyone else in their party who has been affected can then return to their main place of residence.

- Be aware that guidance can change, so always check the government sites if a case arises in your business.
- It is understood that if anyone staying in the property contracts the virus they will immediately inform their host/manager who can inform of the next steps to be taken.

Steps that should be taken on hearing of an infection:

- If the property has a communal entrance / communal stairwell, corridor etc a fully protected housekeeper (gloves & apron) should attend as soon as possible and use disposable materials to wipe down all door handles, entrance systems, stairwell banisters, light switches to try and minimise risk of spread to neighbours.
- If property has main door entrance and therefore no further risk to neighbours then the guest should just follow standard self-care methods and in addition, refrain from putting out any rubbish. All rubbish should be double bagged and stored safely for 72 hours before being thrown out. Alternatively, it should be placed in a suitable outdoor bin for removal.

Once a property is vacated post infection, appropriate cleaning procedures should be followed, as per these guidelines.

## 6. Further Information & Resources

### Further information on COVID-19

You might see various references to Coronavirus, such as SARS-CoV-2 and COVID-19. The virus itself is called SARS-CoV-2 and is responsible for causing the COVID-19 disease. COVID-19 is shorthand for Coronavirus Disease 2019 (when the disease was first discovered).

Coronaviruses are part of a family of **enveloped cells**, which means that they're wrapped in a protective layer of lipids (fat) and proteins. SARS-CoV-2 virus is an enveloped virus, and to successfully neutralise the virus, products must be used that are effective on 'enveloped viruses'. SARS-CoV-2 is passed through respiratory secretions and faeces and can live on different surfaces for different lengths of time. When you touch a surface with virus on it, you can transfer that virus to your hand, which in turn may be ingested by you (through touching your face, rubbing your eyes, etc)

Washing your hands with soap, or disinfecting them with hand sanitiser, are effective ways to dissolve the viruses' protective envelope which then exposes and kills the virus. Further guidance on handwashing:

<https://www.nhs.uk/live-well/healthy-body/best-way-to-wash-your-hands/>

### More detailed guidance

#### What products should I be using?

In order to assist in the prevention of the spread of the virus it is important to understand the difference between cleaning and disinfecting. Cleaning is the act of removing dirt and other visible signs of surface fouling, such as grease marks or stains. Disinfecting is when you use specific chemicals to kill viruses or germs (for example when you spray an area with a bleach solution, such as a sink or toilet bowl). It is essential to clean first, and then disinfect.

- **A virucidal disinfectant** is any physical or chemical agent that deactivates or destroys viruses. EN 1276 is a disinfection standard for Bacteria – most specifically MRSA. To be sure of killing viruses you should use a disinfecting agent certified for **EN 14476**.
- Virucidal spray is a very common and cheap method to clean all hard surfaces and high touch points (light switches and door handles) and can easily be implemented by anyone. You just need to check that your spray works on enveloped viruses to be effective against Coronavirus and ensure that it has the appropriate dwell time (leave it to air dry). Some products need diluting so you need to make sure you get the concentrations correct. This method is the best for frequent cleaning and for hard surfaces. It's not so effective on soft furnishings and it also requires you to cover all surfaces manually. Virucidal sprays with EN14675 or EN14476 are tested on similar viruses but haven't yet been tested on SARS-CoV-2. EN14476:2013+A2:2019 are products that have been tested on and found to be effective on SARS-CoV-2. **Look out for products certified as EN 14476.**
- **Sodium hypochlorite** is a solid white powder, but is more commonly used dissolved in water. Solutions of **sodium hypochlorite** are commonly referred to as **bleach**, although

household **bleach** also contains small amounts of several other compounds, including **sodium** hydroxide and calcium **hypochlorite**. These products can be purchased online. While bleach will eliminate the virus on surfaces it also has other side effects that can have negative impacts on your health. We would advise caution at all times when using bleach and never mix it with any other cleaning products.

- **70% Ethanol** (Anhydrous Alcohol) is an effective cleaning agent that kills microbes, denatures proteins, and dissolves lipids. **Ethanol** is also known as **ethyl alcohol**, alcohol anhydrous, denatured alcohol. This product cannot be shipped to a private residence.

## Log Kill Rates

In terms of infection control, the Log Kill Rate means how effective a cleaning product is at reducing bacteria, viruses, or other microorganisms that can be the cause of disease. In microbiology, they use the term colony forming units (CFUs), which is a unit which is used to estimate the number of viable (i.e. living) bacteria or fungal cells in a sample. The following table shows how many CFUs you are left with using different chemical products for the reduction of bacteria. As you can see, the number of bacteria left using a 99.999% product is only 10 as opposed to 1000 with a supermarket product.

## Log Kill Rate Chart

CFUs	After use of product killing xx% of bacteria	You are left with	Log Kill Rate
1m	99%	10,000	2-Log
1m	99.9%	1,000	3-Log
1m	99.99%	100	4-Log
1m	99.999%	10	5-Log
1m	99.9999%	1	6-Log

## Guide to cleaning different surfaces

According to National Institutes of Health (NIH) studies, Coronavirus can live for up to 2-3 days on plastic and stainless steel surfaces. Since these materials make up many of the things which we regularly touch on a day to day basis, such as light switches and taps, it's vital to disinfect surfaces to reduce the possible risk of transmission between people. This is why the World Health Organisation (WHO) advises the use of diluted Sodium Hypochlorite (bleach) at 0.5% to regularly disinfect frequently touched surfaces such as door handles, kitchen surfaces, and bathroom surfaces. Further studies to help us understand more about how the virus transmits across surfaces are being conducted every day, so it's important to keep up to date and follow the guidance. You can keep up to date through the Centres for Disease Control & Prevention (CDC) or the WHO.

Adapted from: European Centre for Disease Prevention and Control (ECDC) Technical Report: Disinfection of environments in healthcare and non-healthcare settings potentially contaminated with SARS-CoV-2



(S: Suggested O: Optional)

	<b>Healthcare Setting / RED RISK SCU</b>	<b>Non-Healthcare Setting / AMBER RISK SCU</b>	<b>General Setting / Green Risk SCU</b>
<b>Surfaces – be aware of where the surface is – kitchens need to be safe for food preparation.</b>	<ul style="list-style-type: none"> <li>Initially Clean with a general detergent or hot soapy water</li> <li>Then disinfect with a Virucidal disinfectant OR</li> <li>0.05% sodium hypochlorite OR</li> <li>70% ethanol [S]</li> </ul>	<ul style="list-style-type: none"> <li>Initial clean with general detergent or hot soapy water</li> <li>Then disinfect with Virucidal disinfectant OR</li> <li>0.05% sodium hypochlorite OR</li> <li>70% ethanol [S]</li> </ul>	<ul style="list-style-type: none"> <li>Clean with general detergent or hot soapy water. [S]</li> </ul>
<b>Toilets &amp; Bathrooms</b>	<ul style="list-style-type: none"> <li>Virucidal disinfectant OR</li> <li>0.1% sodium hypochlorite [S]</li> </ul>	<ul style="list-style-type: none"> <li>Virucidal disinfectant OR</li> <li>0.1% sodium hypochlorite [S]</li> </ul>	<ul style="list-style-type: none"> <li>Virucidal disinfectant OR</li> <li>0.1% sodium hypochlorite [O]</li> </ul>
<b>Textiles – Linens, towels,</b>	<ul style="list-style-type: none"> <li>Hot-water cycle (90oC) AND</li> <li>Regular laundry detergent</li> <li>Alternative lower temp cycle + bleach or other laundry products [S]</li> </ul>	<ul style="list-style-type: none"> <li>Hot-water cycle (60oC) AND</li> <li>Regular laundry detergent</li> <li>Alternative lower temp cycle + bleach or other laundry products [S]</li> </ul>	<ul style="list-style-type: none"> <li>Hot-water cycle (60oC) AND</li> <li>Regular laundry detergent</li> <li>Alternative lower temp cycle + bleach or other laundry products [O]</li> </ul>
<b>Cleaning Equipment</b>	<ul style="list-style-type: none"> <li>Single-use disposable OR</li> <li>Non-disposable disinfected with:</li> <li>Virucidal disinfectant OR</li> <li>0.1% sodium hypochlorite [S]</li> </ul>	<ul style="list-style-type: none"> <li>Single-use disposable OR</li> <li>Non-disposable disinfected with:</li> <li>Virucidal disinfectant OR</li> <li>0.1% sodium hypochlorite [O]</li> </ul>	<ul style="list-style-type: none"> <li>Single-use disposable OR</li> <li>Non-disposable cleaned at the end of each session [S]</li> </ul>
<b>Protective Clothing for Cleaning Staff (NB check chemical being used for level of mask needed)</b>	<ul style="list-style-type: none"> <li>Surgical mask</li> <li>Disposable long-sleeved water-resistant gown</li> <li>Gloves</li> <li>FFP2 or 3 when cleaning facilities where AGP have been performed [S]</li> </ul>	<ul style="list-style-type: none"> <li>Surgical mask</li> <li>Uniform &amp; plastic apron</li> <li>Gloves [S]</li> </ul>	<ul style="list-style-type: none"> <li>Uniform</li> <li>Gloves [S]</li> </ul>
<b>Waste Management</b>	<ul style="list-style-type: none"> <li>Infectious clinical waste category B (UN3291) [S]</li> </ul>	<ul style="list-style-type: none"> <li>In a separate bag in the unsorted garbage [S]</li> </ul>	<ul style="list-style-type: none"> <li>Unsorted waste [S]</li> </ul>

## Alternative cleaning methods

There are additional cleaning methods such as steam cleaning (heat breaks the virus down), Ozone, Aqueous Ozone, UV light, fogging (dry or thermal) that may be appropriate to engage for common areas or high use zones, however the risk to both guests and cleaners as well as the cost would need to be assessed. Properties need to be cleaned AND disinfected.

- **Steam Cleaning:** Within the steamer, heat is used to transform a single litre of tap water to over 1700 litres of steam, which is enough to clean a small apartment. Because you are only using tap water, you are not leaving behind any chemical residue that may be harmful to guests especially those with allergies. The steam also binds dust together and removes it rather than emitting any allergens and therefore it also improves the air quality. The official UK Government advice is to steam clean your upholstery and fabric furnishings to prevent the spread of the coronavirus.
- **UV Light:** UV-C Lights use short wave ultraviolet radiation. The light penetrates the outer structure of the cell and alters the DNA molecule preventing it from replication and causing cell death. It has been used since the 1880s to kill micro-organisms and has been used to successfully kill a range of viruses, bacteria and organisms including: Coronavirus, Ebola, MRSA, Salmonella, E-Coli, Fleas, dust mites and Pneumonia. It has a kill rate of 99.99% (Log 4). Lights can be set up in rooms and left for a set time (timer on the appliance) and the room can be vacated while in operation, or there is hand held UV lights commonly known as 'wands' that can be swiped over surfaces to ensure all living cells are destroyed. Pros are that it can be used in a variety of settings and is safe for use, however you must remember that light travels in straight lines and it won't get into folds in curtains or into hidden cracks.
- **Gaseous Ozone:** Gaseous ozone is emitted from an ozone generator in a sealed space. The room must be absolutely clear of any living things including pets, plants, people and sealed while the generator is in action. The ozone generator draws in Oxygen from the air, converts it to and then emits Ozone (O<sub>3</sub>). Ozone is very effective in cleaning air, and a number of people use ozone generators to get rid of unpleasant smells. It's kill rate on SARS-CoV-2 is still under investigation, but may be no better than 99.22%. After an ozone generator has finished, the room must be left for a certain time to ensure the ozone breaks down before anyone can enter.
- **Aqueous Ozone:** A stabilised form of Ozone suspended in water for up to 24 hours. Essentially it is a powerful cleaning and disinfecting product that consists of water, oxygen and electricity. A powerful charge is pushed through the water to change the structure. The O<sub>2</sub> in water become O<sub>3</sub> (oxone). This is a powerful cleaning agent, and after 24 hours the O<sub>3</sub> has returned to O<sub>2</sub> making it perfectly safe to throw out down the plug as normal tap water. It can be used to pre-disinfect, clean and disinfect, so is a multi-purpose item, however it has not yet been fully tested on SAR-CoV-2. It has been found to be 99.99% (Log-4) effective on a nearest similar virus
- **Ultra Low Volume (ULV) Fogging:** this is the use of machines that push out disinfectant in a fine mist to cover all surfaces, because the mist is pushed out under pressure the

disinfectant spreads across a wide area and can get into hard to reach areas. Fogging takes place after cleaning. It does not preclude the need to clean first. Operators must wear full protective clothing (mask, goggles and gloves) and be well trained on both the equipment and the chemicals they are using. EN 14476 compliant chemicals should be used. EN14476 is the European standard for virucidal efficacy, and it is clearly labelled on any compliant disinfectant product. The disinfectant fluids used in a ULV fogger are no different to the brands that you would buy for use in a pump spray bottle<sup>2</sup>.

## Legionella

Legionnaires' disease is a potentially fatal pneumonia caused by legionella bacteria. Property owners and managers have a responsibility to ensure that the risk from exposure to legionella in your premises is properly controlled. Properties that have been unoccupied for any length of time are at risk. Standing water presents a risk of Legionella bacteria accumulating, and is particularly high risk in showers, as Legionella bacteria is dispersed in airborne water droplets, so the spray created by a shower is the perfect delivery mechanism. Anyone using a contaminated shower risks breathing in the bacteria and developing Legionnaires' disease.

- If your shower has not been used for a **week or more**, run water from both hot and cold supplies through the shower hose and showerhead for two minutes. To ensure no spray escapes from the showerhead, run it through a bucket of water or full bath.
- If your shower has not been used for **two weeks or more**, disinfect the showerhead. The showerhead should be removed and the shower run for two minutes. The showerhead should be disinfected before being re-fitted by immersing for at least an hour in any solution designed for cleaning baby feeding bottles (e.g. Milton). Showerheads should be regularly disinfected about four times a year.
- **Raise the temperature to 60°C or higher.** Temperatures above 60°C will kill Legionella bacteria so make sure that the temperature of the hot water in your boiler/cylinder is set at a minimum of 60°C. Beware of burns and scalding and take extra care if you have children. Legionella can survive in low temperatures, but thrive at temperatures between 20°C and 45°C.
- If your property has been **empty for a while**, flush the whole water system for two minutes or more. First flush your toilet, then let the kitchen taps and the hand basin taps run for two minutes or more to let both hot and cold water pass through. Next, flush the shower through as described above. Finally, let any other taps run for two minutes.

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<sup>2</sup> WHO updated their guidance on 14<sup>th</sup> May 2020: "In indoor spaces, routine application of disinfectants to environmental surfaces via spraying or fogging (also known as fumigation or misting) is not recommended. Spraying environmental surfaces in both health care and non-healthcare settings (e.g. patient households) with disinfectants will not be effective and may pose harm to individuals. If disinfectants are to be applied, manual surface cleaning with detergent and water using applied friction (e.g. brushing, scrubbing) must be performed first to ensure physical removal of organic materials, followed by use of a cloth or wipe which is soaked in the disinfectant".

## Hot Tubs, Pools or Spas

- There is no evidence to suggest that Covid-19 can be passed through water in hot tubs, pools or spas. Proper maintenance and cleaning processes (including disinfection with bromine and chlorine) should deactivate the virus in water. PH levels should be kept at 7, and free chlorine 1.5. However, pools, hot tubs and spas should not be shared between guests staying in other properties.
- However, external touch points need to be handled with protective clothing by maintenance staff and disinfected. Handles, lids and control panels should all be cleaned or disposable protective clothing worn when handling.  
BISHTA guidelines should be followed: [www.bishta.co.uk](http://www.bishta.co.uk).

## Septic Tanks

If your property is not connected to mains sewage but a septic tank, these are anaerobic tanks and a lot of the "waste" is degraded by anaerobic bacteria and the contents requires emptying periodically.

Toilets and sinks have U bends, so using bleach etc should not be a problem.

Septic tank areas outside should be clearly marked.

Recommended sanitation practises for septic tanks should be followed, as these are designed to avoid human contact with contaminated human waste: <https://www.who.int/publications-detail/water-sanitation-hygiene-and-waste-management-for-covid-19>

One recommended (in usual circumstances) alternative to chlorine bleach which is suitable for use in septic tanks is oxygen bleach (Hydrogen peroxide)

Hydrogen peroxide works by producing destructive hydroxyl free radicals that can attack membrane lipids, DNA, and other essential cell components. This works as a disinfectant. One of the active ingredients of oxygen bleach is sodium percarbonate, which becomes hydrogen peroxide and sodium carbonate when added to water. Hydrogen peroxide is a known disinfection at concentrations between 6% to 25%, and is recognised as a virucide by the CDC. Oxygen bleach turns to water and oxygen when broken down, and is deemed safe for septic tanks.

<https://www.cdc.gov/infectioncontrol/guidelines/disinfection/disinfection-methods/chemical.html>

Many of the products that are powerful enough to bust the virus is probably not going to be ideal to put into your septic tank. Bleach is the main recommended sanitiser, but septic tanks will only tolerate a very small amount of sodium hypochlorite (bleach). Two options to look at would be Oxygen bleach (see below) or Peracetic Acid (see below). Both of these decompose over 24 hours into water, CO<sub>2</sub>, and oxygen, and are safe for disposal in septic tanks

## **What is Oxygen Bleach?**

Oxygen bleach, or sodium percarbonate, is made from sodium carbonate (also known as soda ash) and hydrogen peroxide. It works by releasing oxygen once it is exposed to water. This release of oxygen lifts stains and dirt off whatever you're cleaning. The only by-product is soda ash. This is safer for septic tanks than "normal" bleach (sodium hypochlorite).

Peracetic Acid (Peritab) is the only other product recommended by WHO for dealing with Coronavirus. High efficacy rates as a broad spectrum Virucide disinfectant cleaner, and can also be used in fogging machines.

7-log kill rate disinfectants (hospital grade)

Sprays, or soluble tablets that revert to H<sub>2</sub>O, CO<sub>2</sub> and O<sub>2</sub> within 24 hours (useful if you have a septic tank, and cannot use bleach)

## UK legislation related to health and safety

There is already a great deal of provision made under UK legislation in relation to Health & Safety liabilities:

- The Occupiers Liability Acts 1957 and 1984
- The Management of Health & safety at Work Regulations 1999
- Health and Safety at Work Act 1974

Under the Management of Health and Safety at Work Regulations 1999, the minimum you must do is:

- Identify what could cause injury or illness in your business (hazards)
- Decide how likely it is that someone could be harmed and how seriously (the risk)
- Take action to eliminate the hazard, or if this isn't possible, control the risk

As an employer, you're required by law to protect your employees, and others, from harm (<https://www.hse.gov.uk/simple-health-safety/risk/index.htm>)

Further guidance can be found on the Health and Safety Executive's website: [www.hse.gov.uk](http://www.hse.gov.uk)  
Further guidance about those at higher risk from COVID-19

<https://www.nhs.uk/conditions/coronavirus-covid-19/people-at-higher-risk-from-coronavirus/whosat-higher-risk-from-coronavirus/>

### Additional links

- UK Government Guidance: Staying alert and safe (social distancing) <https://www.gov.uk/government/publications/staying-alert-and-safe-social-distancing>
- Coronavirus (COVID-19): guidance <https://www.gov.uk/government/collections/coronavirus-covid-19-list-of-guidance#guidance-for-the-public>
- Best practice: how to hand wash (poster) [https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\\_data/file/87](https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/87)
- Guidance for employers and businesses on coronavirus (COVID-19) <https://www.gov.uk/government/publications/guidance-to-employers-and-businesses-about-covid19/guidance-for-employers-and-businesses-on-coronavirus-covid-19#good-practice-for-employers>
- COVID-19: cleaning of non-healthcare settings - <https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings>
- Public Health England: [https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\\_data/file/87](https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/87)
- Public Health Scotland: <https://publichealthscotland.scot>
- Public Health Wales: <https://phw.nhs.wales>
- Public Health Northern Ireland: <https://www.publichealth.hscni.net>
- Working safely during coronavirus (COVID-19) <https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19>
- Cleaning up body fluids <https://www.hse.gov.uk/pubns/guidance/oce23.pdf>
- Legionella risks because of water stagnation during the coronavirus outbreak <https://www.nhs.uk/conditions/coronavirus-covid-19/people-at-higher-risk-from-coronavirus/whosat-higher-risk-from-coronavirus/>

## Additional Accreditation

You may consider additional accreditation in order to increase consumer confidence in your cleaning protocols:

### **Covid-19 Cleaning Protocol Certified Training:**

A no-nonsense, easy-to-follow course created for property owners, managers and their cleaners looking to ensure their properties operate safely when they open: <https://holiday-let-cleaning.teachable.com/p/holiday-let-cleaning-post-covid>.

### **Good to Go Standard:**

The Good to Go standard initiative is a self-certification scheme developed by VisitEngland in partnership with VisitScotland, VisitWales and Tourism Northern Ireland. It is directly linked to national and sector specific public health and safety guidelines and aims to give confidence to businesses, visitors and communities of high standards of compliance and hygiene in tourism establishments. It operates through an online portal, backed up by process checks and supported by a call-centre facility to answer more detailed questions from businesses. <https://goodto.go.visitbritain.com/your-business-good-to-go-scotland>

### **Quality in Tourism's Safe, Clean and Legal Scheme:**

The accreditation is suitable for hospitality operators and accommodation providers, who want to provide guests with reassurance of standards, but for whom quality (star) ratings may not be relevant or applicable. The accreditation works for any business looking to demonstrate their commitment to standards, reassuring potential guests that you have appropriate standards and that they have been inspected by an independent third party. [www.qualityintourism.com](http://www.qualityintourism.com)

### **AA Covid Confident:**

The AA COVID CONFIDENT scheme is open to all hospitality establishments that pass the AA's stringent criteria, including: hotels; restaurants; pubs; B&Bs and guest accommodation; camping, glamping and holiday parks; self-catering accommodation; hostels; serviced apartments; attractions; and golf courses. The scheme is free to establishments. <https://www.ratedtrips.com/aa-covid-confident>

***This guidance has been developed in partnership by the Association of Scotland's Self-Caterers, the Professional Association of Self-Caterers, and the Wales Tourism Alliance. It is supported by the Tourism Alliance, the Scottish Tourism Alliance and the Wales Association of Self-Catering Operators.***

### **Disclaimer**

This content is based on guidance from the HSE (Health and Safety Executive), WHO (World Health Organisation), European Centre for Disease Prevention and Control (ECDC), Global Biorisk Advisory Council (GBAC), and Centres for Disease Control (CDC), NIH (National Institutes of Health), NHS (National Health Service). These agencies do not endorse this content. This is guidance only, and we make no representations or warranties of any kind, express or implied, about the completeness, accuracy, reliability, suitability, or availability with respect to this content provided for any purpose. Any reliance you place on such information is therefore strictly at your own risk.

## **Appendix**

**A1) Risk Assessment Template**

**A2) Cleaning Check List**



## Covid-19 Risk Assessment for Short-Term and Holiday Rentals and Self-Catering Properties

Property Name

Date of Assessment

Assessment Carried out by

Date of Next Review:

Notes:

What are the Hazards?	Who Might Be Harmed and How?	What are you already doing to control the Risk?	What further action do you need to take to control the risk?	Risk Factor / Urgency		
				High	Medium	Low
<b>Person to person contact during COVID 19 pandemic (Host and guest)</b>	Becoming infected with COVID19 and further spread the infection		<p>Minimise contact between the two parties.</p> <p>Consider protective face covering for any welcome staff and ensure guests and welcome staff understand social distancing guidelines.</p> <p>Provide a pre-arrival/ departure pack for guests explaining procedures.</p> <p>Use self-check in approaches where appropriate such as lock boxes with Host to video call or phone the guests after guest arrival to ensure customer satisfaction and to answer all queries</p> <p>Ensure guests are not present during interim cleans</p> <p>Any issues needing a maintenance visit to be arranged when guests are out of the property where possible (unless an emergency)</p> <p>Provide a FAQ document on all aspects of the property for example:</p> <p>When bin day is How the boiler works How to switch the heating on How the cooker works</p> <p>This will minimise any visit to the property</p> <p>Have an illness during stay reporting procedure and useful contact numbers in the property</p>			

## Covid-19 Risk Assessment for Short-Term and Holiday Rentals and Self-Catering Properties

<b>Cleaner / housekeeper not fit for work and infected with COVID 19</b>	Could spread COVID 19 through cleaning within the property		Create an ongoing checking system and document for staff health / wellbeing			
<b>Cleaning regimes not effective / fit for purpose</b>	Contaminated accommodation / spread of COVID 19		<p>Create a cleaning plan that all cleaning staff must adhere to and sign for each clean</p> <p>Create a cleaning checklist that all cleaning staff must fill in and leave in property for transparency</p> <p>Create a maintenance checklist that all cleaning staff have to sign for on each clean, any issues to be flagged and dealt with before the guests arrival</p> <p>in-depth ongoing staff training to ensure knowledge, clear understanding, and skills of every task undertaken</p> <p>Cleaning standards checked periodically by supervisors or external 3<sup>rd</sup> parties (e.g. accreditation)</p> <p>All cleaning team members are given the correct protective clothing and training on how to use correctly and instructions on handwashing, protective clothing disposal and their well being</p>			
<b>Incorrect / ineffective cleaning materials used / Cleaning regimes not recorded</b>	Not cleaning or sanitising the property correctly		<p>Put a cleaning requirement document together, clearly stating what should be sanitised within the property for example</p> <p>Touch points, door handles, banisters, surfaces, bathrooms</p> <p>What should be disinfected, floors, walls</p> <p>Ensure all cleaning materials are clean and fit for purpose</p> <p>Ensure all cleaning equipment is PAT tested and fit for purpose and the being used in the correct way</p> <p>Put a health &amp; safety file together with all cleaning products used and for what purpose, COSHH sheets if required, all previous cleaning / maintenance schedules for the accommodation and all risk assessments</p>			

## Covid-19 Risk Assessment for Short-Term and Holiday Rentals and Self-Catering Properties

<b>Dealing with a guest who is unwell or infectious outbreak in your property</b>	The spread of an infection outbreak		<p>Place a what to do if you suspect you as a guest are ill or have an infectious outbreak document in the property including relevant phone numbers and actions required</p> <p>Video call/ call the guests to clearly understand the situation and if the guests need to extend their stay and for how long</p> <p>Build into terms and conditions the cost and requirements if a guest has to extend their stay through illness for self-quarantine</p> <p>Build a relationship with fellow property owners (buddy system) to see if arriving guests can be relocated into one of these properties if original booking cannot be fulfilled due to guest illness</p> <p>Deliver clean linen and linen bag for the guests to place used linen in (leave this in the property)</p> <p>Deliver, medicines, food supplies and extra cleaning materials to the outside of the property</p>			
<b>Incorrectly laundered bedding</b>	Bacteria not killed off properly		<p>Use cotton/ linen bedding and wash on a full 60 degree wash cycle (not a quick wash). If you can't wash your linen at 60 degrees, ensure it is tumble dried or ironed (the heat from these processes will also neutralise the virus)</p>			
<b>Changeover clean</b>	Contaminated accommodation / spread of COVID 19		<p>All changeover cleans can only be completed once the guests have left the property</p> <p>All protective clothing is available to cleaner</p> <p>All cleaning / maintenance procedures are adhered to and documented accordingly</p>			
<b>Legionella</b>	Infection of Legionella from standing water if the property has been lying empty		<p>Before accepting your first guests, and if you have a gap of 2 weeks or more in your property Flush the whole water system for two minutes or more. First flush your toilet, then let the kitchen taps and the hand basin taps run for two minutes or more to let both hot and cold water pass through.</p>			

## Covid-19 Risk Assessment for Short-Term and Holiday Rentals and Self-Catering Properties

			<p>Flush the shower through. If your shower has not been used for two weeks or more, disinfect the showerhead. The showerhead should be removed and the shower run for two minutes. The showerhead should be disinfected before being re-fitted by immersing for at least an hour in any solution designed for cleaning baby feeding bottles (e.g. Milton). Showerheads should be regularly disinfected about four times a year.</p> <p>Finally, let any other taps run for two minutes.</p>			
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Notes on completion	
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## Check List for Cleaning Self-Catering Units

Date

Property Name

Cleaned by

Signed

### Cleaning Check List

**All surfaces are to be cleaned first, then disinfected**

*Consideration should be taken to address the impact of children as well as adults: touching lower wall heights and parts of furniture*

<b>Entrance</b>	
Key lock box cleaned	
Keys cleaned	
External handles wiped and disinfected	
<b>Communal Parts</b>	
Internal doors and door furniture wiped and disinfected	
Wipe down walls (children's handprints)	
High level surfaces and skirting boards dusted	
Light and power switches wiped and disinfected	
Surfaces, wiped and disinfected	
Bannisters wiped and disinfected	
Windows cleaned	
Floors hoovered and sprayed with virucidal disinfectant mist	
Wipe down fire extinguishers	
<b>Living Spaces</b>	
Internal doors and door furniture wiped and disinfected	
High level surfaces and skirting boards dusted	
Light and power switches wiped and disinfected	
All touch level surfaces and furniture, wiped and disinfected	
Electrical equipment, wifi hub and remote controls wiped down and disinfected	
Soft furnishings and curtains steamed/misted	
Mirrors cleaned	
Windows cleaned	
Carpets hoovered and sprayed with virucidal disinfectant mist	
Hard flooring hoovered and mopped with virucidal disinfectant	
Empty Bins and disinfect	
<b>Kitchen</b>	
Internal doors and door furniture wiped and disinfected	
High level surfaces and skirting boards dusted	
Light and power switches wiped and disinfected	
All touch level surfaces and furniture, wiped and disinfected	
Electrical equipment, wifi hub and remote controls wiped and disinfected	
Soft furnishings and curtains steamed (as above)	
Mirrors cleaned	
Windows cleaned	

Hard flooring hoovered and mopped with virucidal disinfectant	
Empty Bins and disinfect	
Washing machine / dish washer / microwave / kettle / toaster: clean and sanitise doors, handles and controls	
Oven and hob: clean and disinfected surfaces, doors, handles and controls	
Fridge: clean and disinfected inside and out, including handle	
Pans, crockery, utensils to be washed in the dishwasher	
Drawers and cupboards wiped and disinfected	
Floor hoovered and mopped with virucidal disinfectant	
Clean and disinfect high chair	
<b>Bedrooms</b>	
Internal doors and door furniture wiped and disinfected	
High level surfaces and skirting boards dusted	
Light and power switches wiped and disinfected	
All touch level surfaces and furniture, wiped and disinfected	
Electrical equipment, wifi hub and remote controls wiped down and disinfected	
Drawers and cupboards wiped and disinfected	
Soft furnishings and curtains steamed as before	
Mirrors cleaned	
Windows cleaned	
Carpets hoovered and sprayed with virucidal disinfectant mist	
Empty Bins and disinfect	
<b>Bathrooms</b>	
Internal doors and door furniture wiped and disinfected	
High level surfaces and skirting boards dusted	
Light and power switches wiped and disinfected	
Clean tiles	
Clean shower / bath / sink including pedestals and splashbacks	
Clean and sanitise taps	
Clean plugholes and pour disinfectant down	
Clean and sanitise toilet bowl using a toilet brush to agitate the cleaning process and include under the toilet rim	
All surfaces and furniture, wiped and disinfected	
Electrical equipment, wifi hub and remote controls wiped down and disinfected	
Mirrors cleaned	
Windows cleaned	
Carpets hoovered and sprayed with virucidal disinfectant mist	
Hard flooring hoovered and mopped with virucidal disinfectant	
Soak toilet brushes in bleach	
<b>Outside Space</b>	
Disinfect bin lids	
Clean outdoor furniture and gates	
Clean any outdoor play equipment	
Clean Barbeques	

## **Appendix**

**B1) Bed and Breakfast / Guest House Risk Assessment Template**

**B2) Bed and Breakfast / Guest House Cleaning Check List**

## Covid-19 Risk Assessment and Check List for Bed and Breakfast / Guest House Properties

Property Name

Date of Next Review:

What are the Hazards?	Who Might Be Harmed and How?	What are you already doing to control the risk?	What further action do you need to take to control the risk? <i>Suggestions for previous column</i>	Risk Factor / Urgency		
				High	Medium	Low
<b>There is a risk of transmission of COVID-19 virus between host and guest</b>	Becoming infected with COVID19 and further spread the infection		<p>E-mail pre-arrival health questionnaire with /notification that they should not arrive if feeling unwell.</p> <p>Email updated hygiene procedures to guests</p> <p>Minimise contact between the two parties through social distancing and use of masks</p> <p>Ensure guests are not present during daily cleans</p> <p>Any issues needing a maintenance visit to be arranged when guests are out of the property where possible (unless an emergency).</p> <p>Provide a document for guests on all aspects of the COVID measures Breakfast/meal arrangements Cleaning schedule How to adjust the heating How to contact the host for any additional items</p> <p>Have an illness during stay reporting and useful contact numbers in the property</p> <p>Have a post stay e-mail with health questionnaire</p> <p>Hand washing after touching guest luggage/property</p> <p>Have a check list of food service contamination risks and their mitigation.</p>			
<b>There is a risk that the cleaner / housekeeper /owner not fit for work and infected with COVID 19</b>	Could spread COVID 19 through cleaning within the property		<p>Create an ongoing checking system and document for staff health / wellbeing.</p> <p>Have a back up person to provide the cleaning if owner is unavailable.</p>			
<b>There is a risk that the cleaning regime is not effective / fit for purpose</b>	Contaminated accommodation / spread of COVID 19		<p>Create a cleaning plan that owner/all cleaning staff must adhere to and sign for each clean</p> <p>Create a cleaning checklist that owner/all cleaning staff must fill in and leave in the room for transparency</p> <p>Cleaning standards checked periodically external 3<sup>rd</sup> parties (e.g. accreditation)</p>			



## Covid-19 Risk Assessment and Check List for Bed and Breakfast / Guest House Properties

			<p>All cleaning team members are given the correct protective clothing and training on how to use correctly and instructions on handwashing, protective clothing disposal and their well being.</p> <p>Identify separately the In Stay Daily clean in the cleaning plan.</p> <p>Change-over clean only completed once guests are out of the property and In-Stay clean only when guests are out of the room.</p>			
<b>There is a risk that incorrect / ineffective cleaning materials used / Cleaning regimes not recorded</b>	Not cleaning or sanitising the property correctly		<p>Put a cleaning requirement document together, clearly stating what should be sanitised within the property for example :</p> <p>Touch points, door handles, banisters, surfaces, bathrooms</p> <p>Ensure all cleaning materials are clean and fit for purpose</p> <p>Ensure all cleaning equipment is PAT tested and fit for purpose and the being used in the correct way</p> <p>Put a health &amp; safety file together with all cleaning products used and for what purpose, COSHH sheets if required, all previous cleaning schedules for the accommodation and all risk assessments</p>			
<b>Dealing with a guest who is unwell or infectious outbreak in your property</b>	The spread of an infection outbreak		<p>Place a what to do if you suspect you or a guest are ill or have an infectious outbreak document in the property including relevant phone numbers and actions required</p> <p>Video call/ call the guests to clearly understand the situation and advise that the guidance is that they should return home.</p> <p>If they have acute symptoms seek medical help.</p>			
<b>There is a risk that the bedding and towels are incorrectly laundered</b>	Bacteria not killed off properly		<p>Use cotton/ linen bedding and wash on a full 60 degree wash cycle (not a quick wash)/dryer on high temperature/ironed on high temperature</p> <p>Use rotation through quarantine</p>			
<b>There is a risk that Food Preparation increases the risk of contamination.</b>	Contaminated area/spread of COVID-19		Where possible use tools rather than hands to handle food.			

## Covid-19 Risk Assessment and Check List for Bed and Breakfast / Guest House Properties

			<p>Very frequent washing of hands – including at every occasion between handling different guest food/cutlery/pottery.</p> <p>Use dishwasher for as much as possible or where not hot soapy water hand washing.</p>			
<p><b>There is a risk of Legionella when rooms are left unused over longer periods.</b></p>	<p>Infection of Legionella from standing water if the property has been lying empty</p>		<p>Flush the whole water system for two minutes or more. First flush your toilet, then let the kitchen taps and the hand basin taps run for two minutes or more to let both hot and cold water pass through.</p> <p>Flush the shower through If your shower has not been used for two weeks or more, disinfect the showerhead. The showerhead should be removed and the shower run for two minutes. The showerhead should be disinfected before being re-fitted by immersing for at least an hour in any solution designed for cleaning baby feeding bottles (e.g. Milton). Showerheads should be regularly disinfected about four times a year.</p> <p>Finally, let any other taps run for two minutes.</p>			
<p>Notes on completion</p>						

# Check List for Bed & Breakfast/Guest House

**Date**

**Property Name**

**Cleaned by**

**Signed**

Appropriate protective clothing should be worn when cleaning, and protective clothing should be changed between guest rooms and public areas.

## **Cleaning Check List**

**All surfaces are to be cleaned first, then disinfected**

*Consideration should be taken to address the impact of children as well as adults: touching lower wall heights and parts of furniture.*

*An alternative to disinfecting is the quarantining of removal items.*

<b>Hall/Reception area</b>	
External handles wiped and disinfected	
<b>Communal Parts</b>	
Internal door handles wiped and disinfected	
Wipe down walls (children's handprints)	
High level surfaces dusted	
Light and power switches wiped and disinfected	
Bannisters wiped and disinfected	
Windows cleaned	
Floors hoovered and rooms sprayed with virucidal disinfectant mist	
Wipe down fire extinguishers	
<b>Communal Living Spaces including Dining Room</b>	
Internal doors handles wiped and disinfected	
High level surfaces dusted	
Light and power switches wiped and disinfected	
All high touch surfaces and furniture wiped and disinfected	
Electrical equipment, wifi hub and remote controls wiped down	
Soft furnishings sprayed with disinfectant mist or rotated	
Mirrors cleaned	
Window handles cleaned	
Carpets hoovered and	
Hard flooring hoovered and mopped	
Empty Bins and clean	
Room sprayed with virucidal disinfectant mist on completion	
<b>Bedrooms</b>	
Internal doors handles wiped and disinfected	
High level surfaces dusted	
Light and power switches wiped and disinfected	
All surfaces and furniture wiped and disinfected	
Electrical equipment, wifi hub and remote controls wiped down	
Drawers and cupboard handles and used hangers wiped and disinfected	
Soft furnishings sprayed with virucidal disinfectant mist	
Mirrors cleaned	
Window handles cleaned and disinfected	
Carpets hoovered	
Empty Bins and disinfect	
Room sprayed with virucidal disinfectant mist	
<b>Bathrooms</b>	
Internal door handles wiped and disinfected	
High level surfaces dusted	

Light and power switches wiped and disinfected	
Clean tiles	
Clean shower / bath / sink including pedestals and splashbacks	
Remove shower head and clean	
Clean and sanitise taps	
Clean plugholes and pour disinfectant down	
Clean and sanitise toilet bowl using a toilet brush to agitate the cleaning process and include under the toilet rim	
All surfaces and furniture wiped and disinfected	
Electrical equipment, wifi hub and remote controls wiped down	
Soft furnishings sprayed with virucidal disinfectant mist	
Mirrors cleaned	
Windows cleaned	
Carpets hoovered and room with virucidal disinfectant mist	
Hard flooring hoovered and mopped with cleaner	
Soak toilet brushes in bleach	
<b>Outside Space</b>	
Clean outdoor furniture	
Clean any outdoor play equipment	
<b>Owner's Kitchen</b>	
Internal doors handles wiped and disinfected	
High level surfaces dusted	
Light and power switches wiped and disinfected	
All surfaces and furniture wiped and disinfected	
Electrical equipment, wifi hub and remote controls wiped down	
Soft furnishings sprayed with virucidal disinfectant mist	
Mirrors cleaned	
Windows cleaned	
Hard flooring hoovered and mopped with virucidal disinfectant	
Empty Bins and disinfect	
Washing machine / dish washer / microwave / kettle / toaster: clean and sanitise doors, handles and controls	
Oven and hob: clean and disinfected surfaces, doors, handles and controls	
Fridge: clean and disinfected inside and out, including handle	
Pans, crockery, utensils to be washed in the dishwasher	
Drawers and cupboards wiped and disinfected	
Floor hoovered and mopped with virucidal disinfectant	

## **Appendix**

### **C1) FAQ : Cleaning Protocols and Additional Guidance**

## F.A.Q.

# Cleaning Protocols and Additional Guidance for Self-Catering and B&B Properties and Short-Term Lets in the Context of Covid-19

### **PLEASE NOTE, Version Updates:**

- *We will periodically be issuing updates.*
- *These updates will be posted on our website.*
- *Please ensure you check regularly to ensure you are up to date with the current version of the cleaning protocols and associated documents.*

### **Should we follow the cleaning protocols strictly?**

*The issued Cleaning Protocols are guidance, rather than exact steps that you must take, or indeed law. The most important thing to do is to properly risk assess your business, and update that risk assessment periodically.*

### **Approaches to Cleaning**

### **Should we disinfect on arrival at the property before doing anything?**

*There is no definite right or wrong answer, it's your choice of how you want to reduce the risk to you. Some will 'pre-disinfect', although this is not necessary unless you know someone has been ill on the premises.*

### **What should I wear when I go to the property?**

*When you arrive at the property after your guests have left, you should wear your protective clothing. Some will choose to wear gloves, and others will wash hands according to government guidelines. When doing the clean you should wash your hands regularly, especially when taking on and off your gloves. By washing your hands, you will stop the chain of infection and prevent getting infected by the virus.*

### **Should I wear a visor?**

*Visors prevent direct respiratory droplets, so they won't make any difference when vacuuming or changing beds, but you might want to wear one if you are meeting a guest at the property.*

### **Respiratory face masks – Do I or my cleaners need to wear face masks?**

*Recommendations to wear protective clothing are noted within the cleaning protocols. Recommendations are generally to 'consider' your approach to protective clothing. The findings from your individual risk assessments will be proportionate to your own business and should highlight the choices you wish to make to mitigate certain risks identified.*

### **Do I need to leave 72 hours between bookings?**

*There is no requirement for a gap between bookings, if you do a robust 2-part clean:*

- 1) *Clean*
- 2) *Disinfect*

## Cleaning Products and EN Numbers

**I am confused by the EN Numbers, can you provide more information on this?**

*Be aware of the difference between EN1276 & EN14476*

*EN 1276 is a disinfectant suitable for Bacteria – most specifically MRSA.*

***To be sure of neutralising viruses you should use a disinfecting agent certified for EN 14476.***

*Other disinfectants are effective on the following:*

<b>VIRUSES</b>	<i>Poliovirus, Norovirus, Influenza A, adenovirus, Coronavirus (EN 14476)</i>
<b>BACTERIA</b>	<i>MRSA (EN 1276), E.coli (EN 13697), Pseudomonas aeruginosa, Staphylococcus aureus (EN 1276, EN 13697, EN 13727, EN 14561)</i>
<b>BACTERIAL SPORES</b>	<i>Bacillus subtilis, Clostridium difficile (EN 13704)</i>
<b>FUNGI</b>	<i>Aspergillus niger (EN 13624, EN 13687, EN 1650), Candida albicans (EN13624, EN 13697, EN 14562, EN1650)</i>

*There are many products on the market now claiming on the labels that they kill coronavirus but on closer inspection on the back the product only has an EN 1276 certification. Below is a simple overview to germicidal standards that you might find useful.*

*There are numerous multi-EN standard products (including EN 14476) widely available for use both as standard spray-and-wipe disinfectant and also for use in a fogging machine. These fluids are available in either ready-to-use formulations or in concentrated formulations that can be diluted to deliver an extremely economical anti-viral solution.*

### **How long does Covid-19 live on different surfaces?**

*Evidence published in The Lancet and The New England Journal of Medicine illustrates that information and knowledge is evolving all the time. Currently it is thought that the virus can live on some common household surfaces for:*

Surface Type	Present	No Longer Present
Air	2-3 hours	
Paper and tissue	30 minutes	3 hours
Copper	4 hours	8 hours
Wood, cloth and cardboard	1 day	2 days
Glass	2 days	4 days
Plastic and stainless steel	4 days	7 days

*\*This is based on testing initially, then at 4 days and then 7 days, when the virus was entirely neutralised.*

**Should I remove all printed material?**

*There are no direct instructions to tourism and hospitality providers not to use printed material. In fact, they advise premises to actively provide information material in printed form for guests.*

**Should I use a fogging machine?**

*Ultra Low Volume (ULV) Fogging is the use of machines that push out disinfectant in a fine mist to cover all surfaces, because the mist is pushed out under pressure the disinfectant spreads across a wide area and can get into hard to reach areas. Fogging takes place after cleaning. It does not preclude the need to clean first. Operators must wear full protective clothing (mask, goggles and gloves) and be well trained on both the equipment and the chemicals they are using. EN 14476 compliant chemicals should be used. EN14476 is the European standard for virucidal efficacy, and it is clearly labelled on any compliant disinfectant product. The disinfectant fluids used in a ULV fogger are no different to the brands that you would buy for use in a pump spray bottle*

*It is not mandatory to use a fogger. A key advantage to fogging is that the room is safe to be reopened after 15 minutes. 30 minutes to re-open a room to public may be advisable, especially if the room is cold or was fogged with too much density, as evaporation can take a little longer so there could still be wet surfaces (for example, the floor could still be slippery). Ventilation is always a positive method to remove any airborne virus, although evidence suggests that the virus does not remain airborne for long. Ventilation is not required, however, after using a fogger. Bacteria is destroyed within 30 seconds to 1 minute using a fogger.*

*Fogging with a suitable disinfecting fluid will destroy a virus within 5 minutes. The fine fog lands on all surfaces and condenses. On glass, this may appear to leave a 'smear'. This can be wiped off with a microfibre cloth after 15 minutes. Curtains and soft furnishings should be fogged from a distance, to avoid over saturating it. When used correctly, material should be dry within 6-7 minutes. It may be advisable to do a spot test on some materials.*

**Green Products – Are there any environmentally friendly products that I can use?**

*There are some products available in both shops and online that are ecologically friendly, but conform to EN 14476.*

*Be cautious of claims that products are ecologically friendly. Ensure that the pH is between 10.8 and 11.4 (on the alkaline side of the neutral mid-point) and that it is certified as EN 14476. Un-fragranced products are recommended.*

*In terms of ecological information, look out for*

- *Environmental fate (movement and partitioning): completely miscible in water, non bio-accumulative.*
- *Degradation and Persistence (ecotoxicity): high concentrations in receiving waters have low toxicity to marine organisms, detergent component is readily biodegradable according to appropriate EC legislations.*
- *Data: toxicity in seawater – Naval tov 2.*
- *Why un-fragranced? Some guests could also be allergic to strong smells.*

**Cleaning Surfaces, Bedding & Soft-Furnishings****Bedding and Linen – Do I need to change pillow protectors and mattress protectors after each guest?**

*There is no official guidance on this as yet: however, you might consider changing pillow protectors as well as pillow slips, as pillow covers aren't Hepa Filters. You may consider changing duvet protectors and mattress protectors between guests. Alternatively, you might either wish to wash pillows (rotating stock) or spray the actual pillow / mattress / duvet with disinfectant spray (certified as EN 14476).*



**How do you stop the risk of cross-contamination onto the pillow or mattress whilst stripping them?**

*When removing the protectors, do it carefully turning them inside out on themselves. With a mattress protector you can take off at all corners and fold in on itself. This is how you would remove the linen too if the guests had not already done it for you.*

**Should bedding be washed at 60 degrees?**

*You can wash the beddings at 40 degrees if:*

- *you are not using it straight away*
- *you tumble dry*
- *you iron the sheets*

*NB do double check the heat setting for your protectors as you may damage them if too hot in the dryer.*

**Soft Furnishings: how do I clean and disinfect soft furnishings between guests?**

*You might wish to consider a disinfectant mist (certified as EN 14476) on soft furnishings, mattresses and in particular high touch point areas (where do you draw the curtains?). Fogging would effectively treat soft furnishings (assuming the fogging liquid being used was a suitable virucide). Not all disinfectant sprays will have been tested for use on Covid-19 so we would suggest speaking with your supplier. You may wish to consider using a carpet cleaner/steam cleaner on carpets and soft furnishings, but these may only be required in the instance of an infection*

**Polished Wood & Porcelain: how do I clean and disinfect more delicate surfaces between guests?**

*We would suggest avoiding anything like peroxide or bleach (as you are never sure of the concentrations). However, you may wish to consider using a plain (non-smell) Quaternary compound (possibly pH neutral), but if you are really worried about the finish, soap and water (as usual) should be adequate. We have been advised that a product containing 70% alcohol may dull a wood varnish, but we do not have evidence of this.*

**What can I use on leather sofas?**

*Check the product that you are using. Anything that is Hypochlorous acid based is fine for all surfaces, but if in doubt ask the manufacturer and check it in a discreet place first. Most products will be suitable (except bleach), as all have been developed for mass fogging / misting.*

**Porous Surfaces: how do I clean and disinfect more delicate surfaces between guests?**

*We would suggest that surfaces such as Granite you continue to clean as you would normally. You may wish to consider avoiding everything except soap and water and 70% alcohol (if the granite is not polished completely, however, expect the soap to get ingrained after a while)*

*We have been advised that bleach, ammonia, peroxide are likely to affect / dull it and lot of commercial disinfectants will have citrus and other mild acids so best avoided. Again we do not have evidence of this at this point.*

**Shared Facilities and Extras****Outside equipment and seating: should I continue to provide outside equipment, seating and other outside facilities?**

*It is recognised that the virus does not survive long outdoors, however you should consider key touch points if guests are using outside equipment or facilities such as BBQs, gates and seating. You may wish to consider cleaning and disinfecting these areas.*

**Can guests share facilities?**

*In the absence of explicit guidelines from Government, each property will need to do a risk assessment for their particular circumstances. For example, if you have a shared outdoor pool, and (say) three or four cottages, it may be practicable to have a rota so that each cottage can use it privately in turn, and social distancing can be maintained, and you may want to close changing/toilet facilities. If you have a shared*

*outdoor pool with 30 cottages, this may not be a practicable solution. Toddler ball pools are likely to be impossible to sanitise, so it would not be recommended to open these. Games room equipment can be taken outside, etc. Every situation will be different and you will need to make an appropriate judgement.*

### **Can guests use hot tubs and pools?**

*There is no evidence to suggest that Covid-19 can be passed through water in hot tubs, pools or spas. Proper maintenance and cleaning processes (including disinfection with bromine and chlorine) should deactivate the virus in water. PH levels should be kept at 7, and free chlorine 1.5. However, hot tubs and spas should not be shared between guests staying in other properties.*

*It is best practice to enable social distancing through implementing pool rotas where possible, as pool over-crowding should be avoided. Access to pools will need to be thought through, and if there are gates then hand sanitisers should be provided. Pool changing rooms and toilets are allowed to be opened if you can maintain social distancing in them and maintain a cleaning regime.*

### **Guides, Maps, Books & Games: should I continue to provide guests with useful resources to use whilst on holiday?**

*There is significant added value to a guests stay where 'extra touches' are provided. Evidence suggest that the virus does not survive long on paper. However, you may wish to consider either a rotation of items, where items are bagged/boxed, taken away and stored securely for 72 hours or whether any items can be wiped, cleaned and disinfected at changeover. Be clear to explain this to guests so they don't just think you haven't bothered taking out risky items. Alternatively, you could half the collections, then take half out, and each turnaround you swap what's there.*

### **Welcome baskets: should I continue to provide a welcome basket?**

*Welcoming guests is a very important part of the guest experience. If you wish to continue to offer local produce to guests during their stay you may wish to consider only offering produce which is sealed or packaged. You may also wish to consider how you are presenting the produce, i.e. whether you use a wipeable, disposable or single use, container or simply leave the produce as stand-alone items. Any welcome notes or information should be either single use or wipeable.*

### **Where can I find out more?**

*If you are not already a member of your relevant body, please do consider joining. These include:*

- ASSC <https://www.assc.co.uk/> Association of Scotland's Self Caterers: provide advice, lobbying and leadership for self-catering operators in Scotland and beyond.
- PASC <https://www.pascuk.co.uk/> Professional Association of Self-Caterers: lobbies and supports self-caterers across the UK.
- DCBN <https://dcbn.org.uk/> Domestic Cleaning Business Network: a useful network for cleaning professionals across the UK.

***This guidance has been developed in partnership by the Association of Scotland's Self-Caterers, the Professional Association of Self-Caterers, and the Wales Tourism Alliance. It is supported by the Tourism Alliance, the Scottish Tourism Alliance and the Wales Association of Self-Catering Operators.***

### **Disclaimer**

This content is based on guidance from the HSE (Health and Safety Executive), WHO (World Health Organisation), European Centre for Disease Prevention and Control (ECDC), Global Biorisk Advisory Council (GBAC), and Centres for Disease Control (CDC), NIH (National Institutes of Health), NHS (National Health Service). These agencies do not endorse this content. This is guidance only, and we make no representations or warranties of any kind, express or implied, about the completeness, accuracy, reliability, suitability, or availability with respect to this content provided for any purpose. Any reliance you place on such information is therefore strictly at your own risk.