



**ENHANCED INDUSTRY-WIDE
HOTEL CLEANING GUIDELINES**
in response to COVID-19.

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COVID-19 Precautions

For Hotels

ONLINE COURSE NOW AVAILABLE!

Train hotel staff on the Safe Stay safety and cleanliness guidelines with **COVID-19 Precautions for Hotels**, a new online course developed by AHLEI in consultation with the AHLA Safe Stay Advisory Council.

- For all levels of employees
- Offered in English and Spanish
- Short, easy, affordable: 15 mins
- Certificate of completion awarded
- Available to host on internal LMS

Learn more: info.ahlei.org/covid



COVID-19
OVERVIEW



HEALTH
REPORTING



ACTIONS TO
STAY SAFER



DISINFECTING
PROCEDURES



ROOM
RECOVERY



PHYSICAL
DISTANCING

The hotel industry has a longstanding commitment to cleanliness and safety

for our employees and guests. We continue this commitment during the public health crisis. The following health and safety guidelines represent best practices for the hotel industry, in accordance with CDC guidelines, during the re-opening phase of the economy. It is anticipated that these guidelines and protocols will evolve based on the recommendations of public health authorities and must be done in compliance with any federal, state and local laws.



Safe Stay Advisory Council Is Comprised of Industry Leaders Representing All Segments of the Hotel Industry

ADVISORY COUNCIL

- | | |
|-------------------------------------|-----------------------------|
| Accor | Loews Hotels & Co. |
| AAHOA | Marriott International |
| Aimbridge Hospitality | My Place Hotels |
| Best Western Hotels & Resorts | Noble Investment Group |
| Choice Hotels International | Omni Hotels & Resorts |
| Davidson Hotels & Resorts | Pebblebrook Hotel Trust |
| G6 Hospitality LLC | Radisson Hotel Group |
| Hersha Hospitality Trust | Red Lion Hotels Corporation |
| Hilton | Red Roof |
| Host Hotels | Remington Hotels |
| Hyatt Hotels Corporation | Vision Hospitality Group |
| InterContinental Hotels Group (IHG) | Wyndham Hotels & Resorts |



SAFE STAY IS ENDORSED BY:

ORGANIZATIONS

Asian American Hotel Owners Association (AAHOA)	Hospitality Technology Next Generation (HTNG)
Association of Lodging Professionals	Hotel Association of Canada (HAC)
Associated Luxury Hotels International (ALHI)	Latino Hotel Association (LHA)
Global Business Travel Association (GBTA)	National Association of Black Hotel Owner, Operators & Developers (NABHOOD)
Hospitality Financial and Technology Professionals	US Travel Association
Hospitality Sales and Marketing Association International (HSMIAI)	

PARTNER STATE & LOCAL ASSOCIATIONS

Alabama Restaurant & Hospitality Association	Mississippi Hotel & Lodging Association
Alaska Hotel & Lodging Association	Montana Lodging & Hospitality Association
Arizona Lodging & Tourism Association	Nevada Hotel & Lodging Association
Arkansas Hospitality Association	New Jersey Campground Owners and Outdoor Lodging Association
California Association of Boutique & Breakfast Inns	New Jersey Restaurant & Hospitality Association
California Hotel & Lodging Association	New Mexico Hospitality Association
Central Florida Hotel & Lodging Association	New York State Hospitality & Tourism Association
Colorado Hotel & Lodging Association	North Carolina Restaurant and Lodging Association
Connecticut Lodging Association	Ohio Hotel & Lodging Association
Delaware Hotel & Lodging Association	Oklahoma Hotel & Lodging Association
Florida Restaurant & Lodging Association	Oregon Restaurant & Lodging Association
Georgia Hotel & Lodging Association	Pennsylvania Restaurant & Lodging Association
Hospitality Maine	Rhode Island Hospitality Association
Hospitality Minnesota	South Carolina Restaurant & Lodging Association
Hotel Association of Los Angeles	South Dakota Hotel and Lodging Association
Hotel Association of Washington, D.C.	Springfield (MO) Hotel Lodging Association
Idaho Lodging & Restaurant Association	St. Louis Area Hotel Association
Illinois Hotel & Lodging Association	Tennessee Hospitality & Tourism Association
Indiana Restaurant & Lodging Association	Texas Hotel & Lodging Association
Iowa Lodging Association	Utah Tourism Industry Association
Kansas Restaurant & Hospitality Association	Vermont Chamber of Commerce
Kentucky Travel Industry Association	Virginia Restaurant, Lodging & Travel Association
Louisiana Hotel & Lodging Association	Washington Hospitality Association
Long Beach Hospitality Alliance	West Virginia Hospitality & Travel Association
Maryland Hotel Lodging Association	Wisconsin Hotel & Lodging Association
Massachusetts Lodging Association	Wyoming Restaurant and Lodging Association
Michigan Restaurant & Lodging Association	



Dear Valued Members and Industry Leaders,

Cleanliness and safety have been at the core of our industry since its beginning. Taking care of our guests' and employees' well-being is the essence of what we do. The recent coronavirus pandemic has challenged this sense of well-being as it has impacted our economy, industry, and individual lives. Yet, working together, as one united industry, we can reassure everyone that hotels remain among the safest places for business, leisure, events, and employment.

Long before the coronavirus, hotels were dedicated to cleaning at the highest standards. It is in this spirit that the American Hotel and Lodging Association (AHLA) launched Safe Stay – a commitment to enhanced cleaning measures and safety guidelines that help us meet and exceed the concerns created during the pandemic.

Hotel guests and employees deserve the peace of mind in knowing that our industry is united behind a common set of cleaning and safety practices which can be applied to any and every hotel. Safe Stay was created in accordance with guidance issued by public health authorities, including the Centers for Disease Control and Prevention (CDC).

As part of Safe Stay, the industry released the Safe Stay Guest Checklist for guests on how to travel safely while also creating a standardized safety experience nationwide. The checklist includes requirements such as the use of face coverings in all indoor public spaces and the practice of social distancing in all common areas.

AHLA has also partnered with the American Hotel & Lodging Educational Institute (AHLEI) to develop [COVID-19 Precautions for Hotels](#), an online employee training course. Suitable for all hotel associates, the course provides training on the enhanced safety and cleanliness procedures outlined in the Safe Stay guidelines. Employees are assessed at the end of the course and then receive a certificate of completion to signal their understanding of the material.

We are proud to have all major U.S. Hotel brands, leading travel & hospitality associations, along with individual hospitality associations from all 50 states endorse Safe Stay. This is truly an historic, industry-wide commitment to our top priority – the health and safety of guests and employees.

Sincerely,

Chip Rogers

AHLA President & CEO

Employee & Guest Health

AHLA requires [face coverings](#) in all indoor public spaces and practice social distancing in all common areas. The AHLA Safe Stay Guest Checklist includes:

- ✓ Require face coverings in all indoor public spaces and practice social distancing in all common areas.
- ✓ Choose contactless options, where available, including online reservations, check-ins, and payments.
- ✓ Consider daily room cleaning, only if necessary. Ask the hotel about your options.
- ✓ Request contactless room service delivery.
- ✓ Refrain from traveling if you have, or recently had, any symptoms of COVID-19 or contact with anyone diagnosed with COVID-19.



Face Coverings & Other Protective Steps

The use of [face coverings](#) are [required on property](#) in all indoor public spaces to ensure the safety for our employees and guests. In addition, [in accordance with CDC guidelines](#), face coverings should be utilized in combination with the following steps including physical distancing at least 6 feet away from others, avoid contact with people who are sick, wash your hands often with soap and water for at least 20 seconds, and use hand sanitizer if soap and water are not available. Please refer to [OSHA](#) for more information.

Washing Hands & Hand Sanitizer

[CDC guidelines](#) should govern employee procedures and protocols regarding hand washing and use of hand sanitizer. Washing hands with soap and water is the preferable method. In situations where soap/water is not available, alcohol-based sanitizer is recommended. Added attention should be given to ensure adequate soap products are available in restroom sinks, employee washing stations, and other areas for hand washing. Hand sanitizer dispensers should include [no less than 60% alcohol content](#), where available, and touchless where possible. As available, dispensers should be placed at key guest and employee entrances and contact areas. At a minimum, this will include lobby reception areas and employee entrances, but could also include any other reception areas, entire hotel lobby areas, restaurant entrances, meeting spaces, elevator landings, pools, exercise areas and other public areas as applicable to the property.

Employee & Guest Health Concerns

Responding swiftly and reporting to local health officials any presumed cases of COVID-19 at the hotel property should be a staff-wide requirement. Employees exhibiting symptoms of COVID-19 should remain or return home. While at work, employees who notice a coworker or guest exhibiting symptoms of COVID-19 should immediately contact a manager. At a minimum, hotels should follow [CDC guidelines](#) for employers and businesses, including instructing employees to self-isolate for the required amount of time, as defined by the CDC, from the onset of symptoms and be symptom-free for at least three days without medication.

In accordance with CDC guidelines, an [enterprise-level hazard assessment](#) of the workplace should be conducted to identify potential workplace hazards related to COVID-19.

Well-being checks of all employees, including virtual health checks, should be carried out in accordance with [CDC guidelines](#) and/or as required by law. Please refer to [CDC's General Business Frequently Asked Questions](#) for more information on best practices for employee health checks.

Case Notification

Confirmed cases of COVID-19 should be immediately reported to [local health authorities](#) in accordance with appropriate actions recommended by the [CDC](#). The confidentiality of guest or employees suspected of being infected of COVID-19 should be protected as required by the Americans with Disabilities Act (ADA) and, if applicable, the Health Insurance Portability and Accountability Act (HIPAA).

Employee's Responsibilities



Hand Cleaning

If not wearing protective gloves, all employees should follow CDC guidance regarding handwashing and use of hand sanitizer. Employees should wash their hands for at least 20 seconds, or use sanitizer when a sink is not available, after any of the following activities: using the restroom, sneezing, touching the face, cleaning, smoking, eating, drinking, accepting items from a guest (ID, cash, credit card, key card), taking a break, and before a shift and as needed throughout the shift.

In accordance with CDC guidelines, employees will use hand sanitizer with at least 60% alcohol and cover all surfaces of the hands and rub them together until they feel dry. Also, housekeeping staff should clean hands or change gloves between cleaning guest rooms. When possible, employees should wear gloves for added protection and sanitation efforts. Proper hand hygiene, in accordance with CDC guidelines, should be followed prior to and after removing the gloves.



COVID-19 Training

Every employee should receive COVID-19 safety and facility sanitation protocols training outlined by the CDC. Suitable for all employees, the [AHLEI COVID-19 Precautions online training course](#) addresses the necessary measures hotel associates should take as described by both the Safe Stay guidelines and the CDC. Hotels developing internal or accessing outside COVID-19 protocols training for their employees should ensure the concepts align with those in the CDC and Safe Stay guidelines.



Front of the House Signage

During all times in which the usage of [face coverings](#) are recommended by the CDC and/or other local health authorities, [health and hygiene reminders](#) should be placed at high-traffic areas on property, including the front lobby area at a minimum, indicating the proper way to wear, handle and dispose of coverings.

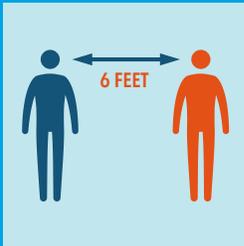
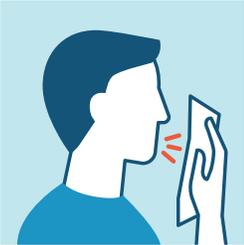
Front and back of house Safe Stay signage is available [online](#).



Back of the House Signage

Signage that aligns with CDC information, including how to [avoid infection](#) should be posted at a minimum in the employee break room and cafeteria, and other areas employees frequently enter or exit. Signage will remind employees of the [proper way to wear, handle and dispose face coverings](#), [use gloves](#), wash hands, sneeze and to avoid touching their faces.

SAFETY TIPS

 <p>FACE COVERINGS ARE REQUIRED IN ALL INDOOR PUBLIC SPACES</p>	 <p>WASH HANDS WITH SOAP AND WATER OR SANITIZER AT LEAST 20 SECONDS</p>
 <p>DRY HANDS WITH A DISPOSABLE TOWEL, DON'T SHARE TOWELS</p>	 <p>KEEP A SAFE DISTANCE FROM OTHERS</p>
 <p>COVER COUGHS AND SNEEZES WITH A TISSUE OR FLEXED ELBOW, DISPOSE TISSUES</p>	 <p>DO NOT TOUCH EYES, NOSE, MOUTH WITH UNWASHED HANDS</p>

Cleaning & Disinfecting Products and Protocols

Following your normal routine cleaning, you can disinfect frequently touched surfaces and objects using a product from EPA's list of approved products that are effective against SARS-CoV-2, the virus that causes COVID-19 disease. Cleaning products and protocols should include [EPA-approved disinfectants](#), or alcohol solutions with at least 70% alcohol in accordance with CDC requirements for use and effectiveness against viruses, bacteria and other airborne and bloodborne pathogens. Cleaning with soap and water will decrease how much of the virus is on surfaces and objects, which reduces the risk of exposure. Disinfectants kill germs on surfaces. By killing germs on a surface after cleaning, you can further lower the risk of spreading infection. For more information, please refer to the CDC guidelines on [disinfecting buildings and facilities](#). Follow the instructions on the label to ensure safe and effective use of the product.



Public Spaces & Communal Areas

Surfaces frequently touched by multiple people should be cleaned and disinfected at least daily. More frequent cleaning and disinfection may be required based on level of use including, but not limited to, front desk check-in counters, bell desks, elevators and elevator buttons, door handles, public bathrooms, vending machines, ice machines, room keys and locks, ATMs, escalator and stair handrails, gym equipment and [shower areas](#), pool seating and surrounding areas, dining surfaces and all seating areas. For more information, please refer to [CDC guidelines on cleaning and disinfecting public spaces](#).



Guest Rooms

Cleaning and disinfecting protocols will require that particular attention is paid to high-touch, hard non-porous items including television remote controls, toilet seats and handles, door and furniture handles, water faucet handles, nightstands, telephones, in-room control panels, light switches, temperature control panels, alarm clocks, luggage racks and flooring. The frequency of room cleaning during a guest's stay may be altered based on guest requirements. In accordance with CDC guidelines, Housekeeping staff should wait at least 15 minutes before entering a guest's room for cleaning to allow for adequate time for air exchange following the guest's departure, and will discard all single use items provided by the hotel that were used by the guest during their stay, or left by the guest. If bulk personal care items are used, the cleaning staff should clean and disinfect all high touch surfaces in the room including any bulk toiletry items that may have been used or touched by guests prior to the next occupant.



Laundry

Linens, towels and laundry should be washed in accordance with CDC guidelines, including washing items as appropriate in accordance with the manufacturer's instructions. Where possible, launder items using the warmest permissible water setting for the items and dry items completely. Avoid shaking dirty linens and bag it in the guest room to eliminate excess contact while being transported to the laundry facility.



Back of the House

Cleaning and disinfecting of all high touch areas should occur in accordance with CDC guidelines, including at least twice per day in high traffic areas. Handwashing stations and access to hand sanitizer should be convenient and highly visible.



Hotel Guest Elevators

Button panels and handrails should be disinfected at regular intervals, including the beginning of each housekeeping staff work shift and continuing throughout the day.



Shared Equipment

Shared tools and equipment should be disinfected after each shift or transfer to a new employee.

(Continued on next page)

Cleaning & Disinfecting Products and Protocols *(continued)*



Room Recovery Protocol

In the event of a presumptive case of COVID-19 the affected guest room should be removed from service and quarantined for at least 24 hours in accordance with [CDC guidelines](#). The guest room should not be returned to service until undergoing an enhanced cleaning and disinfecting utilizing EPA approved products within CDC guidelines.



Food & Beverage

Food and beverage service should reduce in-person contact with guests and buffet service and also minimize dining items for increased sanitation. Traditional room service should be replaced with a no-contact delivery method. Traditional buffet service should be limited, but when offered, it should be served by an attendant wearing cloth face coverings, and utensils should be washed and changed more frequently. Enhanced cleaning and disinfecting of food contact surfaces and utensils, as well as shared objects (i.e. condiments) and removal of unused items (i.e. glasses, silverware) on tables before and after guest use. Portion controls should be emphasized to reduce food exposed for long periods. Sneeze and cough screens should be present at all food displays. Minimal items should be placed on guest tables to allow for effective disinfection in between each guest, including condiments, silverware, glassware, napkins, etc. For certain segments, the use of prepackaged foods and 'grab & go' items should be the preferred method of food delivery.



Ventilation & Water System Checks

After a prolonged shutdown, properties should ensure ventilation systems operate properly and provide acceptable indoor air quality for the current occupancy level for each space in accordance with [CDC guidelines](#). In addition, assessments of property water systems should be conducted in accordance with the [CDC Guidance for Building Water Systems](#) that provide a step-by-step process for reopening water systems after a prolonged shutdown.

Physical Distancing

Physical Distancing & Queuing

As recommended by the [CDC's physical distancing guidelines](#), guests should be advised to practice physical distancing by standing at least six feet away from other groups of people not traveling with them, including any area where guests or employees queue. Such areas should be clearly marked for appropriate physical distancing, and where possible, encourage one-way guest flow with marked entrances and exits. When applicable, lobby furniture and other public seating areas will be reconfigured to promote physical distancing. Minimize traffic in enclosed spaces, such as elevators and stairwells. [In accordance with CDC guidelines](#), consider limiting the number of individuals in an elevator at one time and designating one directional stairwells, if possible.

Guest Rooms

In anticipation of individual concerns of guests, housekeeping should not enter a guest room during a stay unless specifically requested, or approved, by the guest, or to comply with established safety protocols. Housekeeping should maintain the practice of cleaning and disinfecting rooms thoroughly following check-out.

Meeting and Events

Meetings, conventions and all other events should align with [CDC recommendations](#), including physical distancing, use of face coverings, contactless service offerings, cleaning and disinfecting guidelines, modified layouts and limiting capacity. Please display signage and messaging about proper hand hygiene and use of face coverings and other protective equipment, as well as promoting physical distancing. All meetings and events should operate in accordance with local and state law.

Hotel Front Desk, Concierge, and Parking Services

Front desk agents should practice physical distancing protocols and procedures, which may include utilizing every other workstation to ensure separation between employees whenever applicable and possible, installation of transparent shields or other barriers, and updating floor plans for communal areas to promote physical distancing. The use of technology to reduce direct contact with guests, lobby population and front desk queue is encouraged, where feasible. In addition, contactless payment processes are encouraged, and when not available, employees should minimize contact as much as possible. Self-parking options should be emphasized, where possible. If valet service is provided, disinfecting of contact points within the vehicle is required. In addition, van and shuttle service should be limited, and disinfecting of contact points will be required.

Pools and Beaches

Physical distancing, disinfecting and management protocols and processes for pool and beach areas should be conducted in accordance with CDC guidelines on [aquatic venues](#), including public pools, hot tubs and water playgrounds.

Back of the House

Physical distancing among all employees should be practiced in employee dining rooms, uniform control areas, training classrooms, shared office spaces, and other high-density areas.

Hotel industry health and safety protocols will be updated in accordance with CDC guidelines as we learn more about COVID-19 and ways to combat it operationally for the safety of guests and employees.





ENHANCED INDUSTRY-WIDE HOTEL CLEANING CHECKLIST

GUEST CONSIDERATIONS

- Prominent signage is displayed, including any required social distancing signage, floor markings indicating 6-foot distancing in common areas, including elevators, and required hygienic practices and policies in all employees and guest common areas.
- Where physical distancing is not possible, 'sneeze guards,' mask requirements, or usage limits and layout adjustments are in place.
- Request guests and visitors use hand sanitizer and provide dispensers, touchless whenever possible, at primary guest entrances and contact areas.
- An amenity bag is provided during check-in containing COVID-19 awareness information, hand sanitizer, and perhaps masks/gloves (optional).
- Guests enter through doors that are open or are automated or manually operated by an employee (if possible/practical).
- Employees do not open the doors of guest vehicles and there are no valet services, unless requested or special circumstances.
- Guests requesting bell service are assisted and the bell cart is sanitized after each use.
- If masks are required, the hotel displays signage prominently, outlining proper mask usage.
- Provide a spray bottle of sanitizer or wipes in each room for guest use (optional).
- Elevator button panels are sanitized at least once per hour, and/or hand sanitizer is available at or in elevators, and the number of guests per elevator is limited.
- Multi-use and unnecessary items and amenities are removed from guest rooms.
- Housekeeping does not enter guest rooms during a stay, unless by special request or circumstances (if possible).
- Room service is adjusted for proper pickup/delivery protocols, sanitation of cutlery and single use condiments.
- Dining services are updated to discontinue self-service buffets, using cafeteria style or grab-and-go services instead.
- The property website communicates expectations to guests, including cleanliness and safety features, as well as expectations for arrival and stay.

EMPLOYEE CONSIDERATIONS

- Employees are educated on COVID-19 and all guest protocols and procedures.
- Employees have been educated on proper hand cleaning practices and follow guidelines hourly and after activities such as using the restroom, cleaning, eating, and before and after starting shifts.
- Employees wear appropriate PPE in accordance with state or local regulations and are trained on proper use and disposal of PPE. Masks and gloves have been provided to employees when appropriate/required.
- Housekeepers are required to wear masks and gloves, with eyewear highly recommended.
- Staff meetings are conducted with appropriate social distancing (outdoors, virtually, or in other appropriate areas).
- Employees are encouraged to check their temperature prior to their shift and not come to work if feeling sick. Ask employees if they are experiencing symptoms of COVID-19 (confidential medical record).

CLEANING PROTOCOLS

- The frequency of cleaning and sanitizing in all public spaces, with an emphasis on frequent contact surfaces, is increased.
- EPA approved cleaning and sanitizing protocols are in place to clean guest rooms, with particular attention paid to high-touch items.
- Rooms are 'sealed' or mechanisms/notices are in place for clean rooms not to be entered between guests.
- All bed linens and laundry are washed at a high temperature in accordance to CDC guidelines, and dirty laundry is bagged/contained in the guest room to eliminate excess contact while being transported.
- Rooms are left vacant for 24-72 hours prior to or after cleaning (if possible).
- The frequency of cleaning and sanitizing in all high traffic back of house areas, with an emphasis on employee dining rooms, locker rooms, restrooms and kitchens, is increased.
- Shared tools and equipment are sanitized during and after each shift or anytime the equipment is transferred to a new employee.
- The use of shared food and beverage equipment, including shared coffee/tea service, has been discontinued (optional).
- In the case of a presumptive COVID-19 positive guest, the guest's room is removed from service and quarantined and the guest room is not returned to service until case is confirmed or cleared. In the event of a positive case, the room is only returned to service after undergoing an enhanced sanitization protocol (per county regulations, if applicable), which is encouraged to be performed by a licensed third-party service.
- The frequency of air filter replacement and HVAC system cleaning is increased to maximize fresh air exchange.
- Suppliers, delivery drivers, and other individuals from third-party companies are reminded of social distancing requirements.

I, _____
PRINT NAME

the _____
JOB TITLE

at _____
PROPERTY

located at _____
ADDRESS

CITY / STATE / ZIP

certify that the above checked items are correct and accurate to the best of my knowledge.

SIGNATURE / DATE

Please complete, sign, and return this form and after verification of your membership, you will be sent a Safe Stay Certified window decal for website and promotional use.

ASSOCIATION NAME
ADDRESS
PHONE / EMAIL



Guest Checklist

**Guest and Employee Safety is the Hotel Industry's Priority.
Follow these 5 requirements to have a Safe Stay!**



**FACE COVERINGS REQUIRED.
PRACTICE SOCIAL DISTANCING.**

Required in all indoor public spaces and common areas.



CHOOSE CONTACTLESS OPTIONS, WHERE AVAILABLE.

This includes online reservations, check-ins, and payments.



**CONSIDER DAILY ROOM CLEANING, ONLY IF NECESSARY,
TO AVOID IN-PERSON CONTACT.**

Ask your hotel about options.



REQUEST CONTACTLESS ROOM SERVICE DELIVERY.

Choose to have room service delivered outside of the guest room.



REFRAIN FROM TRAVELING IF ILL.

This includes if you have, or recently had, any symptoms of COVID-19 or contact with anyone diagnosed with COVID-19.



ABOUT SAFE STAY

"Safe Stay" is AHLA's initiative focused on enhanced hotel cleaning practices, social interactions, and workplace protocols to meet the new health and safety challenges and expectations presented by COVID-19. Safe Stay was created in accordance with guidance issued by public health authorities, including the Centers for Disease Control and Prevention (CDC).



This property
is committed to
Safe Stay enhanced
cleaning guidelines.

Display Your Commitment to Safe Stay!

From the front desk to the back of the house, show guests and staff your commitment to Safe Stay.

Safe Stay signs, posters and decal designs are now available.

- Place a decal on your front door
- Set table top signs at your front desk
- Hang a 'mask required' poster for guests
- Post CDC hand washing tips for staff
- Download the Safe Stay logo for your website



MATERIALS FOR GUESTS

• Guest Checklist

Provide your valued guests with this simple checklist highlighting 5 practices for a Safe Stay

• Mask Required Poster

Let your guests know that 'Masks Are Required' to protect their safety and the safety of your employees



Visit [AHLA.com/SafestayResources](https://www.ahla.com/SafestayResources) to access these materials and more.

NOTE: Only available for AHLA members who endorse and implement the Safe Stay Guidelines at their hotels.



Legal Disclaimer

This information is intended solely for the purpose of providing the hotel industry with top line health and safety guidance during the reopening phase of the economy. The information provided is obtained from publicly available sources, including federal agencies and governmental entities, member companies, other leading trade associations and consultants.

The information contained in these guidelines is general in nature and should not be considered to be medical, legal, insurance or any other professional advice. In all cases you should consult with professional advisors familiar with your particular factual situation before making any decisions. While we have taken every precaution to ensure that the content of these guidelines is both current and accurate, errors can occur. AHLA and the AHLA Safe Stay Advisory Council assume no responsibility or liability for any errors or omissions in the content of these guidelines. The information contained in these guidelines is provided on an "as is" basis with no guarantees of completeness, accuracy, usefulness or timeliness and without any warranties of any kind whatsoever, express or implied.

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Back to Business Center Now Online

Access AHLA's growing collection of reopening guidance. These resources include best practices for cleaning, new workplace protocols and recovery assessment guidance provided by leading AHLA Premier Partners, Allied Plus and Allied Members. Visit [AHLA.com/Reopen](https://www.ahla.com/Reopen).



For more information about the Safe Stay Program, visit [AHLA.com/SafeStay](https://www.ahla.com/SafeStay)