

Conduct housekeeping practices with regard to the health, safety, and comfort of guests, and ensure that housekeeping areas, laundry facilities, and equipment are clean and maintained in good repair.



THE LAUNDRY AREA

- Prevent contact between clean and dirty linen.
- Locate in an area not used by guests or the public, and not used as corridors or passageways.
- Keep clean and free from accumulated lint and dust. Do not use for storage of equipment or supplies not related to the laundering process.
- Ensure that all laundry equipment is maintained and in good repair. Any laundry equipment that is no longer in use must be removed from the laundry area.
- Have single-use gloves available for housekeeping and laundry staff.
- Wash hands after contamination such as handling soiled laundry.
- Each lodging establishment that is newly constructed, undergoes a major renovation, or is licensed under a new ownership must have a hand sink in the laundry area.

HOUSEKEEPING AND SERVICE CARTS

- Maintain and operate housekeeping carts and service carts to prevent cross contamination between clean linens and dirty linens.
- Maintain and operate carts to protect clean glasses, utensils, dishware, single-service articles, food, coffee, and condiments from dirty linens and other sources of contamination (including dirty glasses and dishware, cleaning and sanitizing agents, and poisonous or toxic materials).
- Prevent the contamination of clean linens by dirty linens or other sources of contamination by maintaining and operating each service using one of the following methods:
 - Cleaning and sanitizing the cart before transporting clean linens;
 - Lining the cart with a clean liner before transporting clean linens; or
 - Placing the clean linens in a clean container before transporting the linens in the cart.