



FLU PREVENTION

A CHECKLIST FOR ATTRACTIONS

H1N1 PREVENTION: CHECKLIST FOR ATTRACTIONS

EMPLOYEE HEALTH

- Health Policy
- Sick leave policy
- Cross-training
- Planning for absence

VISITOR HEALTH

- Health Policy
- Communication to visitors (posters, table tents, etc.)
- Information to provide to ill visitors (“What to Do When You Think You Have The Flu” and a map indicating health care facilities and services)

FACILITY PREVENTION

- Tissues
- Trash receptacles
- Handwashing stations

- Alcohol-based hand sanitizer
- Signs

ATTRACTIONS AND DISPLAYS

- Disinfecting cloths for visitors to use on displays
- Tissues
- Trash receptacles
- Alcohol-based hand sanitizer
- Signs

CLEANING

- Post guidance
- Fact sheets to employees
- Brief employees
- Disposable gloves
- Cleaning schedule
- Cleaning log
- Quality check

FREQUENT HAND CONTACT SURFACES

- Entrances and Exits**
Doors and door knobs, shopping carts, baskets, strollers, benches or other furniture, handrails and elevators.
- Check-out Counters**
Rotating belts, ledges where money transactions occur, computer stations, cash registers, cash drawers and telephones.
- Admission Centers**
Glass windows, ticket dispensers, cash registers, computer stations and keyboards.
- Credit Card Machines**
- Displays and Visitor Attractions**
Hands-on experiences for children, product displays and food sampling areas.
- Break Rooms**
Tables, counters, sinks, refrigerators and vending machines.
- Restroom Facilities**
- Food Service Areas**
Door handles, handrails, tables, chairs, counter surfaces, food displays, office equipment, computers, keypads, cash registers, trash receptacles, condiment stations, ice scoops, refrigerator and freezer handles and telephones.

Dishes used in food preparation should be washed in a dishwasher or by hand with soap and water between every use.