

May 8, 2020

The Honorable Bryan K. Barnett
Chairman, The United States Conference of Mayors
1620 I St. NW
Washington, D.C. 20006

Dear Mayor Barnett,

As the Coronavirus pandemic continues, the need for economic reactivation in America requires increased attention from all industries to maintain public health and safety.

As the dining and lodging industries start to resurge, respective facilities should be encouraged to enforce best practices ensuring the safety and confidence of patrons.

The Textile Rental Services Association of America's best management practices have been developed to ensure both workers and the general public working and staying at these facilities remain safe and comfortable by raising lodging facility cleanliness standards and inspiring confidence to return to the property. Our industry practices should be standard for any guidance released to lodging facilities. Each facility must establish a Hospitality Safety Guidance which includes, but are not limited to:

- All soiled or dirty linens, uniforms, garments and other textiles should all be considered contaminated and handled using [OSHA Universal Precautions](#) including appropriate personal protective equipment (PPE) for housekeeping, laundry staff and others.
- Clean all textiles daily including bed linens, towels and other items used by patrons or staff to ensure a safe and healthy environment.
- Staff should be given hygienically cleaned, commercially laundered uniforms and garments including front-of-the-house and back-of-the-house employees, as well as any food service staff, to wear throughout their shift.
 - Research verifies the superior cleanliness and public preference for professional laundering of workwear. They should not be washed at home. Instead, they should be left at the hotel to be picked up and commercially laundered. A clean uniform or garment should be given out at the start of each employee's shift, replacing the clothes in which they commuted to the hotel.
- Hygienically Clean tablecloths, place mats and napkins should be used to reduce or eliminate disease transmission by touch. Replacing tablecloths between seating ensures a clean and safe table.
 - Studies have shown tables with tablecloths are at least 5 times cleaner than table that are bare.
 - These products can also identify the tables to be used for social separation. Placemats can accomplish a similar result by seating guests further apart at the same table or counter. "Hygienically Clean Certified" commercial laundry standards minimize contamination risk.
- If possible, do not shake soiled linen. This will minimize the possibility of dispersing the virus through the air.

- Carts and vehicles used to carry both soiled and clean linen must be properly sanitized after unloading and before reloading with cleaned goods. Clean linen must be properly covered during transport.
- Hand sanitizer dispensers should be placed throughout the hotel for guests and staff to use.
- Reusable face masks that meet CDC guidelines and disposable gloves should be worn by staff. Gloves should be replaced often throughout an employee's shift.
- Commercial cleaning solutions should be used on all hard surfaces throughout the day, including entryway door handles, kitchen area and bathrooms.
- All surfaces within the laundry, including the floors, should be cleaned daily, or more often if they become soiled. Daily cleaning of the linen folding tables is also recommended. Using an approved disinfectant is also recommended.

As America starts to get back to business and lodging and dining establishments begin to reopen, providing the public with clean and safe dining establishments will be a key part of an economic recovery. Teaching and requiring the hospitality industry to abide by these steps should be a cornerstone of this process.

Sincerely,



F. Joseph Ricci, CAE
President & CEO
TRSA – The Linen, Uniform and Facility Services Industry