Checklists for hygiene inspection in the workplace

Recreational activity and tourist attraction

Basic standards

Hygiene of the workplace and its facilities.

No	Item	Yes	No
1	Workplace, surrounding areas and areas that may be		
	contaminated or frequently exposed to physical contact such		
	as floors, walls, bolts, doorknobs, handrails, public relations		
	points, checkout points. light switches, elevator buttons and		
	remote control buttons are cleaned regularly with cleaning		
	agents.		
2	The restrooms and all sanitary wares, for example, toilet bowls,		
	toilet seats, flushing levers or urinals, bidet sprays, bolts or		
	doorknobs, faucets and sinks are cleaned regularly with		
	cleaning agents. The restrooms are ready for usage all the time,		
	sufficient for users, and safe for users of all genders and ages;		
	including disabled people and people who have a health		
	problem.		
3	Ventilation system in the workplace is suitable and cleaned		
	regularly.		

Cleaning equipment provision to prevent the spreading of viruses and bacteria.

NO	Item	Yes	NO
1	Hand wash gel with at least 70% alcohol is provided in		
	common areas such as a public relation points, entrances, exits		
	and elevators.		
2	Sinks and toilets must be clean and provided with soap.		
3	Cleaning equipment and cleaning agents are provided, such		
	as floor cleaning agents, toilet cleaning agents and long-		
	handled grips for garbage collection.		

Protection for workers

NO	Item	Yes	NO
1	Workers that are at risk of exposure, such as receptionists,		
	public relation staff, porters, customer relation staff and		
	janitors must take appropriate self-protection measures such		
	as wearing a cloth mask, washing their hands regularly, avoiding		
	unnecessary touching of their faces, eyes, mouths and noses,		
	and janitors must wear gloves while working.		
2	If the worker has any illness such as fever, cough, sneezing,		
	sore throat, runny nose or panting, have the worker stop		
	working and get treatment at a health facility.		
3	Regularly wash hands with water and soap or hand sanitizer		
	before commencing on duty, after touching anything dirty,		
	after removing personal protective equipment, and after		
	finishing a duty.		
4	Hand washing signs in the bathroom to remind employees		
	and customers should be provided.		
5	Staff that collect waste must protect yourself by wearing a		
	cloth mask or sanitary mask, rubber gloves, and rubber apron.		
	Staff must use a long-handled grip to collect waste. After		
	collecting waste, staff must close the waste bag tightly, leave		
	the waste bag at the waste disposal area, and wash hands		
	with water and soap properly after every operation.		
6	Knowledge, advice and media are provided.		
7	Media or knowledge channels on how to prevent the risk of		
	spreading COVID-19 virus to staff are provided, such as		
	methods for identifying suspects infected with COVID-19.		
	Suggestions for proper conduct.		

SHA standard requirements

Entrepreneur

NO	Item	Yes	NO
1	Set a one-way entrance and exit for service recipients. In the		
	event of multiple entrances and exits, a screening point must		
	be set up at every route.		
2	Set a registration center for service recipients to fill in their		
	information every time of service, for example, name-surname,		
	phone number, date of service, time of service, etc.		
3	Record employees' backgroud and travel records.		
4	Allow access to service only to service recipients who wear a		
	cloth mask or hygienic mask.		
5	Prepare a handwashing station with soap or prepare a hand		
	sanitizer gel.		
6	Limit the number of service recipients and set a queue area		
	that has at least 1 meter distance between each queue.		
7	There should be a specific route or distinct line for service,		
	for example, coloring a line on the floor in different colors		
	depending on the types of service.		
8	Increase cleaning frequency to at least every 2 hours,		
	especially at high-touch areas such as doorknobs or		
	restrooms.		
9	Implement sanitation control measures and disease spreading		
	prevention measures at the food and beverage zone.		
10	Implement an adequate air ventilation system. Set up and		
	manage the circulation system and air ventilation system in		
	the shop to prevent accumulation of bacteria or virus.		
11	Use technology for providing information in tourist attractions		
	instead of print media.		

NO	Item	Yes	NO
12	Have proper waste management for trash, waste, used tissue		
	paper, and used hygienic masks.		
13	Implement a safe payment method to reduce talking and		
	touching between the service providers and service recipients.		
14	Communicate, give knowledge and suggestion in various		
	channels to reduce the risk and prevent the COVID-19, for		
	example, a warning sign providing guidelines for service		
	recipients.		

Entrepreneur (water park / amusement park)

NO	ltem	Yes	NO
1	Set a one-way entrance and exit for service recipients. In the		
	event of multiple entrances and exits, a screening point must		
	be set up at every route.		
2	Check employees and service recipients' temperature every		
	time and mark those who pass the screening.		
3	Record employees' background and travel records.		
4	Allow access to service only to service recipients who wear a		
	cloth mask or hygienic mask.		
5	Prepare a handwashing station with soap or prepare a hand		
	sanitizer gel.		
6	Limit the number of service recipients and set a queue area		
	that has at least 1 meter distance between each queue.		
7	Increase cleaning frequency to at least every 2 hours,		
	especially at high-touch areas such as doorknobs, door		
	handles, or stair rails.		
8	Clean the equipment every time after the service such as		
	swim rings, surfboards, life jackets, and safes.		
9	Frequently clean all types of rides such as water slides or		
	rafts.		

NO	Item	Yes	NO
10	There should be a specific route or distinct line for service, for		
	example, coloring a line on the floor in different colors		
	depending on the types of service, or painting a colored spot		
	on the floor to indicate a standing distance.		
11	Implement sanitation control measure and disease spreading		
	prevention measure at the food and beverage zone.		
12	Have proper waste management for trash, waste, used tissue		
	paper, and used hygienic masks.		
13	Implement a safe payment method to reduce talking and		
	touching between the service providers and service recipients.		
14	Communicate, give knowledge and suggestion in various		
	channels to reduce the risk and prevent the COVID-19, for		
	example, a warning sign providing guidelines for service		
	recipients.		

Service Provider

NO	Item	Yes	NO
1	Staff must take care of their body hygiene, wear a cloth mask,		
	hygienic mask, or face shield while working.		
2	Frequently wash hands with water and soap, or with alcohol		
	gel.		
3	In case of fever, coughing, running nose, or exhausting panting,		
	stop working and see a doctor immediately.		
4	Maintain at least 1 meter distance between each individual.		
5	Waste disposal staff must wash their hands immediately after		
	their job. All used tissue paper, used cloth masks, or used		
	hygienic masks must be properly taken care of before disposing		
	them in a trash bin.		
6	Staff should not receive money by direct contact. They should		
	wear gloves or use a tray for receiving money and frequently		
	clean it.		