

Guest Hosts Public Health Guidelines

Home owners or their agents who offer private residences as places of public lodging during the 2002 Winter Olympics and the 2002 Paralympic Winter Games need to assume responsibility for safeguarding the safety and welfare of the guests enjoying their hospitality.

Places of public lodging are normally regulated by one or more public health rules including R392-502 Public Accommodations Rule, R392-100 Food Service Sanitation, and R392-302 Design, Construction and Operation of Public Pools. By definition these homes could be regulated, somewhat like a bed and breakfast. But due to the limited time frame and inability to effectively track who is hosting, the Utah Department of Health (UDOH), and local health departments which enforce the rule, will not regulate Olympic Guest Hosting.

These “Private Homes Used as Public Lodging” guidelines were extracted from the rules mentioned about and were approved by the Public Lodging and Sanitation Advisory Committee. The rules are also endorsed by the Coldwell Banker Home Host Program.

The UDOH and local health departments have developed the following guidelines that, when used by the private residential host, will go a long way in protecting the health and safety of their guests. All of the guidelines are for those hosting and many of them also apply to those who are temporarily vacating their property. If Guest Hosts need additional consultation past the attached guidelines, they can call the UDOH Bureau of Food Safety and Environmental Health at 801-538-8656.

For more information, contact:
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Guest Hosts: Food Safety

1. Each host should have at least one person who has received food handler training within the year preceding the 2002 Winter Olympics. A Food Handler Permit may be required by the local health department for a small fee.
2. Only foods from inspected commercial sources should be served.
3. Individuals who may be ill with a communicable disease should be restricted from food handling.
4. Use mechanical dishwashers operated in accordance with the manufacture's specifications.
5. Food handlers should follow proper hand washing practices. These include washing hands after:
 - (a) touching bare human body parts other than clean hands and clean, exposed portions of arms;
 - (b) using the toilet room;
 - (c) coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking
 - (d) handling soiled equipment or utensils;
 - (e) during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks
 - (f) switching between working with raw food and working with ready-to-eat food; and
 - (h) engaging in other activities that contaminate the hands.
6. Food handlers should clean their hands and exposed portions of their arms with a hand soap and water by vigorously rubbing together the surfaces of their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Food handlers should pay particular attention to the areas underneath the fingernails and between the fingers.
7. Food handlers should keep food contact surfaces free of contamination from uncooked meats, poultry, etc.
8. Pets should not be allowed in the kitchen or dining area during food preparation and service.
9. Sponges and cloths used for wiping surfaces should be sanitized as follows: Cloths that are in use for wiping food spills shall be used for no other purpose and stored in a chemical sanitizer. The sanitizer can be made by mixing one cap full of bleach with one gallon of water. Wet cloths that are used with raw meat shall be kept separate from cloths used for other purposes and kept in a separate sanitizing solution. Do not use sponges for wiping up food spills. Wet wiping cloths should be laundered daily.
10. Prior to placing leftover foods into refrigerated storage the foods should be cooled by placing the food in: shallow pans that will allow for a product depth of 3 inches or less, separating the food into smaller or thinner portions, stirring the food in a container placed in an ice water bath, or using containers that facilitate heat transfer such as stainless steel. Leftover foods being re-served should be heated so that the internal temperature of the food reaches at least 165°F.

Guest Hosts: Pets

Pets

1. The host should inform potential guests of the presence of all animals kept on the property.
2. The host should keep the premises free of animal feces and other animal-related wastes including soiled bedding or litter.
3. The host should keep the interior spaces free of hair, fur, feathers, and dander that may trigger allergic reaction or contaminate foods.
5. The host should ensure that animals and their pens or cages are not present in food preparation areas during the preparation and serving of foods.
6. The host should ensure that pets and animals are current on any recommended or required immunizations.
7. The host should ensure that none other than healthy animals are kept on the premises.
8. The host should use well designed fences, corrals, pens, cages, and other facilities to confine animals and protect the guest from potentially dangerous exposure to animals that may bite, kick, trample, or otherwise harm guests or expose them to danger.
9. The host or his agent should comply with all applicable local codes, ordinances, or regulations pertaining to animals.

Guest Hosts: Facility and Safety

Laundry and Linen Services

1. The host should launder guest laundry and linens separate from the host family's laundry.
2. Bed linens, wash cloths, and towels should be changed or offered on a daily basis.
3. Clean laundry should be stored in such a manner as to preclude subsequent soiling or contamination from pets and other sources.
4. The host should provide a minimum hot water temperature of 130 degrees F. for washing and rinsing.

Restroom and Bathing Facilities

1. The host should provide guests with separate restroom and bathing facilities from the host family's domestic facilities.
2. The host should maintain restrooms and bathing facilities in clean and sanitary condition, and provide cleaning and servicing at least once a day.
3. The host should not store potentially harmful substances in the guest's restroom.
4. The host should provide a waste container with a lid in the guest's restrooms.
5. The host should provide a hot water supply adequate in quantity to meet the needs of each guest .

General Safety

1. The host should keep steps, walkways, driveways, and sidewalks free of ice and snow.
2. The host should provide and maintain smoke detectors, and other safety alarms in operable condition.
3. Family medication cabinets should be locked against unauthorized access.
4. The host should provide the guests with an emergency egress plan.
5. The host should keep guns, ammunition, and other weapons locked in a secure gun safe.
6. The host should ensure that guests are not exposed to second-hand tobacco smoke. Host host should let the guests know the host's smoking policy prior to finalizing an agreement.

Guest Hosts: Pools and Spas

Pools, Hot Tubs and Spas

1. Pools, hot tubs, and spas should be checked for water chemistry levels at least once per day using test kits available at all pool supply retailers. Daily testing should include; sanitizer, pH, and combined chlorine or chloramine (when chlorine compound sanitizers are used).
2. Minimum sanitizer quantities should be maintained at all times in spas and pools. The ideal amount of free chlorine should be 3.0-5.0 ppm for spas and hot tubs, and 2.0-3.0 ppm for pools. If bromine is used instead of chlorine, bromine levels for each pool should be at least 4.0 ppm. The maximum amount of chloramines or combined chlorine should not exceed 0.5 ppm.
3. pH levels should be checked and maintained at 7.2-7.8 for each pool.
4. Water temperature for spas or hot tubs should not exceed 105 degrees F.
5. Children under the age of 5 should not be allowed in spas or hot tubs.
6. Individuals using spas or hot tubs should not spend more than 15 minutes in the water without exiting and allowing their body temperature to decrease before re-entering.
7. Pregnant women, people on prescription medications, and others at high risk should not use a spa or hot tub without consulting their physicians.