



Pools

Guidelines

Prepare. Respond. Recover.

The cleaning industry's only outbreak response and recovery accreditation.

About GBAC, a Division of ISSA

Composed of international leaders in the field of microbial-pathogenic threat analysis, mitigation, response, and recovery, the Global Biorisk Advisory Council (GBAC), a division of ISSA, provides training, guidance, accreditation, certification, crisis management assistance, and leadership to government, commercial and private entities looking to mitigate, quickly address, and/or recover from biological threats and real-time crises. The organization's services include biorisk management program assessment and training, the GBAC® STAR facility accreditation program, training and certification of individuals, and consulting for building owners and facility managers. For more information, visit www.gbac.org.

About ISSA

With a variety of members including distributors, manufacturers, manufacturer representatives, wholesalers, building service contractors, in-house service providers, residential cleaners, and associated service members—ISSA is the world's leading trade association for the cleaning industry. The association is committed to changing the way the world views cleaning by providing its member

with the business tools they need to promote cleaning as an investment in human health, the environment, and an improved bottom line.

Headquartered in Northbrook, Ill., USA, the association has regional offices in Mainz, Germany; Whitby, Canada; Parramatta, Australia; Seoul, South Korea; and Shanghai, China. For more information about ISSA, visit www.issa.com or call 800-225-4772.

Introduction Pools Guidelines

The GBAC® STAR Guidelines document is intended to provide process and procedural options for infection prevention, cleaning, and disinfection for Pool areas.

These guidelines are written to assist in the completion of the GBAC STAR Facility Accreditation for Pools.



Introduction to Pools Guidelines

The Gold Standard of Safe Facilities: To achieve GBAC® STAR accreditation, facilities must demonstrate compliance with the program's elements, which range from standard operating procedures and risk assessment strategies, personal protective equipment and emergency preparedness and response measures.

- ☑ Establish and maintain a cleaning, disinfection, and infectious disease prevention program to minimize risks associated with infectious agents like SARS-CoV-2, influenza, norovirus, monkeypox, etc.
- ☑ Proper cleaning protocols, disinfection techniques, and work practices in place to combat biohazards and infectious disease.
- ☑ Highly skilled cleaning professionals who are trained for outbreak and infectious disease preparation and response.

This GBAC® STAR Pools template is intended to provide process and procedural options for cleaning, disinfection and infectious disease prevention for event and convention facilities. These are guidelines to assist a facility with its GBAC STAR accreditation process.

GBAC will continue to monitor information from international health associations, organizations, and regulatory agencies, and will communicate changes, requirements and recommendations as the situation evolves. GBAC will communicate to GBAC STAR Facilities via GBAC STAR communications networks.

In general, GBAC STAR recommended guidelines will change and be updated based on public health advice, Personal Protective Equipment (PPE) recommendations or requirements, social distancing requirements, and other recommendations to be implemented to be consistent with business needs.



Introduction to Pools Guidelines

TABLE OF CONTENTS

General Considerations	7
Other Considerations	8
Pool House	9
Public Restrooms	10
Daily Cleaning & Disinfection	11
Towels	11
Restaurants, Cafés & Bars	12

General Considerations

Hand Sanitization

Current public health guidelines outline the need for appropriate hand hygiene accomplished by hand washing and/or the usage of hand sanitizers. While handwashing with soap and water is the preferred option for hand hygiene, the number of handwashing facilities is normally limited, and the use of portable hand wash facilities might not be feasible in all locations.

Method – Disinfecting hand wipes, hand sanitizer, and hand sanitizer stations.

Locations – Locations and capacity needs must be based on occupancy, usage records, and user feedback. Examples include but are not limited to:

- All entrances and exits.
- All entrances and exits of restrooms and changing facilities.
- Entrances of all food and beverage locations, if applicable.
- Employee time clocks and entrances, employee dining area based on use.

Hand sanitization stations need to be checked that they are in place and replenished. It is recommended that stations are checked every 2 hours during high occupancy times. Frequency can be adjusted upon actual usage needs; this should be documented.

Disinfecting wipes and hand sanitizer selection should be based on the facilities GBAC STAR risk assessment.



Storage of Cleaning and Disinfection Chemicals

All chemicals must be stored properly at the appropriate temperatures, correct locations, and out of reach of children.

Screening Programs

Screening programs, such as temperature monitoring, required by local, regional, or national public health authorities or when required by GBAC STARTM program risk assessment may need to be implemented. Health screenings, such as temperature monitoring, should be performed at appropriate locations such

as facility and employee entrances. These can be automated, or implemented through a temperature scanning device and may also include a questionnaire. Communication is essential and clear instructions and requirements need to be provided in advanced .

- **Example:** no entrance for individuals with elevated temperatures and/or flu-like symptoms.

Physical distancing

GBAC will continue to monitor information from international health associations, organizations and regulatory agencies, and communicating to GBAC STAR facilities. Through GBAC communication networks, opportunities to discuss strategies and ideas to achieve physical distancing goals will be provided.

When physical distancing is required, the facility should implement controls to assist in accomplishing the goals of physical distancing. Strategies may include, but are not limited to:

- Signage placed throughout the facility asking everyone to keep a respectful physical distance from others.
- Floor markings to aid in queuing on the pool deck and in the clubhouse/ lobby area.
- Spacing of seating and tables where applicable.
- Removal of all seating and tables where applicable.
- When required by local, regional, or national public health authorities or when required by GBAC STAR program risk assessment, masks may need to be worn by visitors and/or staff while outside of the pool.
 - Signage regarding face covering or mask requirements should be placed throughout the facility.
 - The venue should be prepared to provide masks when required.
- When possible, the venue should communicate the pool area rules to all visitors.
- Addition of a pool monitor to maintain required occupancy rates and enforce physical distancing requirements

Other Considerations

- Public self-serve water stations with any touch point should not be permitted during an outbreak.
- Careful consideration should be taken when managing a splash pad. Ensure that they are addressed within your GBAC STAR risk assessment.
- Careful consideration should be taken in deciding to open pool locker rooms and bathing facilities. Ensure that these are addressed within your GBAC STAR risk assessment.
 - **Example:** if you are opening your pool locker rooms, access limitations need to be established and only a limited number of lockers should be accessible (for example, no side-by-side use).
- Have an individual (other than a lifeguard) help monitor physical distancing and other rules inside and outside the pool when necessary.
- When required by local, regional, or national public health authorities or when required by GBAC STAR program risk assessment, set a maximum pool occupancy allowed in the pool at one time. Possible additional steps:
- Having pool visitors sign up for timeslots.
- Limiting the time individuals can stay at the pool.
- Having pool visitors sign a waiver that indicates usage of the facility is at their own risk.

Communicating messages to patrons about behaviors that prevent the spread of potentially infectious diseases in interactions with individual patrons or households, in emails, on facility websites may also be effective.

- **Example:** posting online videos, through facility's social media accounts, websites, or on entrance tickets.

Pool House

Daily Cleaning and Disinfection Operations

Pool houses should keep indoor activities to a minimum. A limited number of people, based on the size of the area, should be allowed in the lobby or clubhouse at one time during an outbreak.

Cleaning and Disinfection

Note: the cleaning and disinfection professional or equivalent position may be the same person or different person.

Step One: Cleaning and Disinfection Professionals enters specified area wearing required PPE according to the facilities risk assessment.

Step Two: Remove all trash.

Step Three: Commence area cleaning with approved chemicals and equipment.

- Pay careful attention to all touch points.
- HEPA vacuum carpets when and where applicable.
- Use floor scrubbers/mops when and where applicable.
- Complete spray disinfection step using appropriate disinfectant and approved delivery system. The delivery system may include but is not limited to a trigger sprayer, pump sprayer or electrostatic sprayer.

Step Four: Document that area cleaning and disinfection has been completed.

Pool houses vary from facility to facility, from small intimate locations to grand large-scale locations. Special attention must be paid to them as they are areas that can get significant traffic.



Pool Public Restrooms

Step One: Cleaning and Disinfection Professionals or equivalent position enters bathroom area wearing approved PPE according to risk assessment.

Step Two: Bag all trash.

Step Three: Gather all soiled linens and place in laundry bag.

Step Four: Commence room cleaning with approved chemicals.

- Pay careful attention to all touch points.
- Replenish all items as needed.
- Use floor scrubbers/mops when and where applicable.
- Restrooms should be cordoned off during any spray disinfection services.

Step Five: Wearing approved PPE, Disinfection Technician equivalent position begins disinfecting all surfaces in the restroom.

- When utilizing spray disinfection technologies, starting at the back of the restroom, the Disinfection Technician equivalent position begins disinfecting all surfaces in restroom.

Step Six: Pay attention to all touch points including but not limited to:

- Each stall door
- Door handles
- Stools
- Urinals

- Sinks
- Faucets
- Paper towel dispensers
- Counter tops
- Changing tables

Step Seven: Ensure signage is in place including GBAC STAR and personal hygiene signage.

- Example: “Remember to Wash Your Hands”

Step Eight: Document that cleaning and disinfection has been completed.



General Considerations

Daily Cleaning and Disinfection Operations

All common touch points should be cleaned and disinfected regularly. These may include, but are not limited to, frequently touched surfaces on the pool deck.

Some items should be disinfected after each use. Similar to workout facilities, patrons should be encouraged to personally disinfect personal use items like chairs and pool toys after and before each use.

Common high touch points may include but are not limited to:

- Pool ladder handles
- Railings
- Water slides
- Lounge and deck chairs
- Tabletops
- Pool toys and noodles
- Kickboards
- Door handles to locker rooms and restrooms
- Trash cans (no touch trash cans are highly encouraged)
- Lifeguard stands should be disinfected between Lifeguards.
- Floor Care

Select staff to clean and disinfect these items and/or have cleaning supplies available for patrons to disinfect these items themselves.

Regularly check water treatment chemical levels and water conditions (e.g., pH) to ensure they are at appropriate levels. Follow local/state/provincial health requirements. Any off-limits items, areas, etc., need to be clearly identified.

Towels

Towels should be collected in one container, carefully handled, and washed in the warmest appropriate water temperature and dried completely between guests. The container for clean and dirty towels should be identified. The container used to transport dirty towels must also be disinfected after each use.

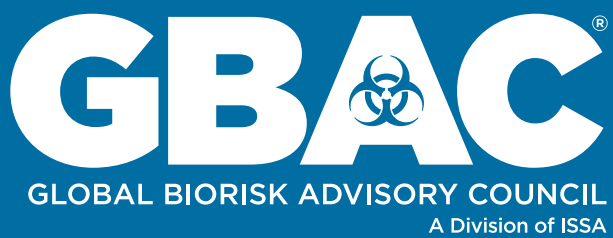
Clean towels should be stored to reduce the potential of contamination.

Cafés, Restaurants and Bars

General Considerations

Restaurants, cafés, and bars in pool areas should continue to clean and disinfect in accordance with property protocols with the attention to the following:

- Clean, sanitize and disinfect using approved disinfectants in accordance with venue policy.
- Linens are replaced and washed in between customers.
- Table placement is at least 6' apart (when physical distancing requirements are in effect).
- All menus and check presenters should be disposable. If non-disposable menus or check presenters are used, they must be disinfected after each use.
- Hand sanitization stations should be placed at the restaurant/bar entrance, kitchen entrance, restroom entrance area. Depending on the size of the restaurant/bar, other station locations should be considered.
- Hand sanitization stations need to be checked that they are in place and replenished as needed. It is recommended that a review cycle is scheduled, such as **every 2 hours** during high occupancy times.
- Hand washing stations shall be available for all wait staff.
- Waitstaff and servers wear masks when social distancing is in effect.
- Waitstaff should wear gloves when serving food.
- Individually wrapped disposable utensils may be used when and where applicable. When not utilizing disposable utensils, flatware must be wrapped or in a roll up.
- All condiments must be individual/personal use.



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