



**FORM C**

**REPUBLIC OF KENYA**

**MINISTRY OF TOURISM AND WILDLIFE**

**TOURISM AND TRAVEL HEALTH AND SAFETY INSPECTION CHECKLIST**

**GOLF TOURISM OPERATORS (CLASS C) ENTERPRISES**

**JUNE, 2020**

**PART 1 : GENERAL PROTOCOLS**

*All tourism enterprises **SHALL** observe the general protocols for safety of their staff, clients and the general public whom they interact with. These will apply at the workplace and any facility used for tourism business.*

Name of the business :			
Type of business:		Type of Management	
Name of owner/proprietor :			
Physical Address: County		District:	location:
Postal Address:		Code:	
Office telephone:		Cell phone:	1. 2.
Email:			
Number of personnel:		Male:	Female
Date:		Time:	

**PLEASE TICK (√) APPROPRIATELY**

<b>1.1 Broad protocols for all tourism enterprises</b>				
<b>No.</b>	<b>General Provisions</b>	<b>Compliance</b>		<b>Observations/Remarks</b>
		<b>Yes</b>	<b>No</b>	
1)	Compliance with physical distancing of not less than 1.5 meters apart and adherence to proper hygiene operations, sanitation & minimized contact between persons			
2)	Evidence of internal guidelines for managing staff/guest interaction within the facility/enterprise and the surrounding environment.			
3)	Availability and evidence of implementation of a documented SOP's for handling suspected Covid-19 cases that ensures patient confidentiality and prevents stigmatization of the affected Persons			
4)	<i>Evidence of valid</i> TRA license			
<b>1.2 Inter county and cross-border management</b>				
<b>No.</b>	<b>General Provisions</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	County government & TRA facilitate free transit for TSV compliant vehicles with guests checked at points of departure and en-route to the facilities/attraction sites			

<b>1.3</b>	<b>Dedicated Health, Safety and Hygiene Officer/Team</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	Trained designated health, safety and hygiene officer or team in place to ensure compliance with the Covid-19 pandemic protocols & relevant measures			
2)	Person(s) assigned to ensure screening of staff and clients & maintain records on;			
	a) Standard hygiene and sanitizing procedures for all areas			
	b) Cleaning procedures for all areas as required			
	c) Capacity limits and controls to maintain social distancing			
	d) Physical distancing plans			
	e) Visitor/guest handling procedures			
	f) Staff operating procedures			
	g) Enforcing PPE standards for both staff and guests/visitors as may be required			
	h) Enforcing procedures for dealing with staff and guests/visitors exhibiting symptoms of Covid-19 disease			
	i) Monitoring and evaluating the implementation of the protocols and the effectiveness of the measures undertaken			
3)	Procedures for monitoring compliance with Standard Operating Procedures (SOP's) specific to the different areas of operations			
4)	Evidence of well-maintained staff and guest/visitor/passenger personal details for ease of contact tracing			

5)	Procedures to manage stock and observe correct usage of PPE by all staff, guests and suppliers and conducting spot checks regularly			
6)	Procedures for monitoring compliance with the Ministry of Health and Labour on Covid-19 prevention and Occupational Health and Safety guidelines			

--	--	--	--	--

<b>1.4</b>	<b>Guest declaration of travel history and medical status</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	Provision for advance bookings/reservation as a pre-requisite for guests visiting the facility or tourist attraction site			
2)	Provisions to enable guests' complete medical and travel declaration form online at the time of reservation/booking before arrival			
3)	Precautionary measures in line with this protocol and MOH guidelines by assessing the level of risks of exposure to Covid-19 before granting access to the facility			

--	--	--	--	--

<b>1.5</b>	<b>Guest information and signage</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	Provision for prompt, clear, accurate, consistent and enhanced communication with customers on new health and safety protocols, both digitally and physically placed at strategic points			
2)	Easily accessible centralized platform for information access and dissemination for guests, staff and suppliers			
3)	Standard safety briefings to all guests in line with the facilities' SOP's for first arrival/boarding of vehicles			
4)	<i>Information and briefings emphasize on Covid-19 measures that enhance guests and staff safety including;</i>			
	a) Hand sanitizing and correct hand washing			
	b) Footwear sanitizing where applicable			

	c) Surface sanitizing			
	d) Physical distancing – spacing and queues			
	e) Use of masks			
	f) Brief on high temperature and other covid-19 symptoms			
	g) Access to medical services and pharmacies			
	h) Any other information on the virus as may be available from time to time			
5)	Notices placed appropriately i.e. on walls, seats and tables to avoid contamination by touch			
6)	Apps and other electronic information, well programmed with extra care to protect guest's personal information			

--	--	--	--	--

<b>1.6</b>	<b>Guest Arrival &amp; Screening</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	Procedure for verifying foreign tourists' Covid-19 free certificate/clearance of not more than 14 days old before accessing the facility			
2)	Procedures for disinfection and temperature checking at the point of guests' arrival/check-in and at all other entries			
3)	Guest's temperatures checked with a non-contact thermometer			
4)	Procedures in place to record and handle guests whose temperature is above 37.5° C or exhibiting respiratory symptoms			

--	--	--	--	--

<b>1.7</b>	<b>Guest protective equipment</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	Guests/visitors wear appropriate, quality personal protective equipment except while dining			
2)	Provision for a spare supply of masks and hand gloves which shall be provided to guest on need basis			

--	--	--	--	--

1.8	Sanitation and hygiene practices	Yes	No	Observations/Remarks
1)	Approved hand sanitizers/wash hand facility with running water and soap at the entrance/exit of the outlet and other strategic location proportional to the size of the facility which is hygienically operated			
2)	Visible notices and any other sensitization information at the strategic locations/entrance on Covid-19 preventive measures, screening, hand washing and sanitation and mandatory wearing of face masks			
3)	Guest/visitors register available, well-kept and updated daily with mobile contact & physical address for ease in contact tracing			
4)	Plexiglass barriers at the payment counter or designate floor markings of at least 1.5meter distance			
5)	Integrated technologies for automation, such as mobile payments			
6)	Office doors are left/wedged open or porters/security deployed to open doors and press lift buttons to limit guest from touching surfaces as appropriate			
7)	Digital communication/automation of processes to minimize touch points such as check in/out paperless transactions e-menus, e-shopping and cloud technologies			
8)	Procedures for disinfection focusing on guest's body, luggage, travel documents and high-frequency touch points/surfaces			
9)	Measures to ensure public facilities (washrooms, lobby/lounge etc) adhere to social distancing, frequent cleaning and disinfection and provided with adequate supply of hand washing and sanitizing facilities			
10)	Records of sanitized areas/surfaces, detergents used and personnel involved in cleaning and sanitation process well-kept and maintained			
11)	Separate pedal waste bins at strategic locations and appropriate method for collection and storage of used PPE to ensure hygienic waste disposal with minimum contact			

12)	Documented list of emergency contacts, reporting system and evacuation procedures for any arising health related incidents			
-----	--	--	--	--

<b>1.9 Back office staff</b>				
------------------------------	--	--	--	--

<b>1.9</b>	<b>Back office staff</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	Office staff work schedules and shifts provide the option of working from home where practicable			
2)	Office staff shifts staggered and teams/shifts reduced to limit the number of staff in offices in line with the facility's human resource policy			
3)	Removal of excess office furniture and superfluous items, tables and chairs spaced apart or taped off to ensure proper distancing and spacing, with Perspex screens used to separate facing workstations and nearby workstations where applicable			
4)	Equipment such as headsets, personal computers, desks, telephones are used, dedicated to one staff member to minimize touch			
5)	Adequate ventilation and maximized via openable windows or air-conditioning in staff offices			

<b>1.10 Front-line Staff Health and Preventive Measures</b>				
---	--	--	--	--

<b>1.10</b>	<b>Front-line Staff Health and Preventive Measures</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	Staff members' temperatures, including visiting staff or out-sourced workers taken on arrival and appropriately recorded in case of any observed temperature readings above 37.5 <sup>0</sup> C			
2)	Staff member with a suspect temperature or showing covid-19 symptoms not allowed in the facility by ensuring staff self-isolate for a minimum of fourteen (14) days			
3)	Procedures in place for handling a staff members who is confirmed covid-19 positive in line with this protocol			
4)	Provision of appropriate, quality and sufficient approved PPEs			
5)	Staff maintaining physical distance of at least 1.5 meter apart from guests at all times			

6)	Staff frequently wash/ sanitize hands before and after entering the work premises, changing into uniforms, using lockers and after touching items or surfaces			
7)	Staff stationed in their areas of operation responsible for sanitizing the area surfaces periodically			
8)	Surface sanitizing schedules for less utilized areas drawn up			
9)	Staff handling luggage utilize gloves, sanitize or wash hands immediately before and after touching luggage			
10)	Special considerations to staff at higher risk such as those who are older or have co-morbidity conditions			
11)	Provision to accommodate higher risk staff to stay within the establishments to avoid public transport risks (accommodation establishments only)			
12)	Arrangements to have shifts staggered slightly to avoid queues at staff entrances and congestion in changing rooms			
13)	Staff kitchens, canteens, and bathrooms and service elevators where applicable are hygienically maintained as guest areas and facilities			
14)	Staff transport vehicles adhere to similar safety and hygiene practices with respect to social distancing, sanitizing, cleaning and capacity similar to vehicles ferrying guests			
15)	Staff records are kept and they follow standard operating procedures of the facility especially where outsourced workers are concerned			

<b>1.11</b>	<b>Staff training</b>	<b>Yes</b>	<b>No</b>	<b>Observations/Remarks</b>
1)	<i>The enterprise has training modules covering various topics including the following;</i>			
	a) The spread and survival of the covid-19 virus on surfaces			
	b) Sanitization and distancing procedures for self and guests			
	c) Effective use of PPE			



d) Proper cleaning and disinfection & sanitization procedures			
e) Special procedures for staff shift staggering, separate shift teams, separation of duties, entry and exit queues, locker and canteen use in place			
f) Staff carrying out functions with higher risk such as wash-up, room cleaning, vehicle cleaning and laundry are provided with additional training specific to their roles			
g) Training on other relevant topics likely to support staff in areas such as counseling services			

**PART 2 : GOLF TOURISM OPERATORS (CLASS C) ENTERPRISES**

*Golf tourism facilities are considered high risk areas. Operations **SHALL** remain restricted during the Covid-19 pandemic period in accordance with the Ministry of Health (MOH) guidelines and shall be gradually opened with new available information on the virus. On opening, the facilities shall in addition to general provisions prescribed in part one comply with following guidelines while holding any activity;*

<b>2.1 Golf Tourism</b>		<b>Compliance</b>		<b>Observations/Remarks</b>
<b>No.</b>	<b>Protocols</b>	<b>Yes</b>	<b>No</b>	
1)	Have all members/golfers temperatures and any other health details taken (Health declaration) before entering the facility?			
2)	Have all members/golfers and staff wore masks and other relevant PPEs?			
3)	Has information on covid-19 protocols been clearly displayed in strategic positions within the facility, and members and staff trained on the new protocols?			
4)	Have details of golfers and staff been recorded and maintained every day upon arrival?			
5)	Have all members observed sanitizing, hygiene and social distancing guidelines provided herein?			

6)	Does the management increase frequency of cleaning and sanitizing of all surfaces that are frequently used?			
7)	Do all clubs offering catering and accommodation facilities operate in line with catering and accommodation facilities guidelines provided herein?			
8)	Does the management provide visibly-marked, wall-mounted hand sanitizer dispenser in the clubhouse and at all entries and exits points?			
9)	Are members encouraged to avoid cash payments and instead use online and mobile phone payments for all their transactions with the clubs?			
10)	Are members allowed entry into the club only upon producing membership cards at the gate and having their temperatures checked?			
11)	Do all members observe social distancing and self-caddied play where golfers carry their own golf bags around the course encouraged?			
12)	Are Golfers encouraged to either play alone, in twos or threes for social distancing purposes?			
13)	Are the starting intervals restricted and must be at least ten minutes?			
14)	Are Golfers prohibited not to gather at the starters?			
15)	Do the facilities only accommodate a limited number of members at any one time to ensure social distancing guidelines are adhered to?			

**FOR OFFICIAL USE ONLY:**

**GENERAL COMMENTS:**


**Inspection officers:**

	<b>Name</b>	<b>Signature</b>	<b>Date of Inspection</b>
1			
2			
3.			

**TO BE FILLED BY THE ESTABLISHMENT**

I confirm that inspection was done in my presence:

Name:

Position:

Signature:

Company official stamp: