



FORM F

REPUBLIC OF KENYA

MINISTRY OF TOURISM AND WILDLIFE

TOURISM AND HOSPITALITY HEALTH AND SAFETY INSPECTION CHECKLIST

**NATIONAL PARKS/RESERVES, GAME RANCHES, CONSERVANCIES, GAME
DRIVE /NATURE WALK AND EXCURSION ACTIVITIES & OTHER ATTRACTION
SITES**

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

1.1 Broad protocols for all tourism enterprises				
No.	General Provisions	Compliance		Observations/Remarks
		Yes	No	
1)	Availability and evidence of Food Safety Management System (FSMS) (Applicable to Tourist accommodation, food and beverage outlets)			
2)	Compliance with physical distancing of not less than 1.5 meters apart and adherence to proper hygiene operations, sanitation & minimized contact between persons			
3)	Evidence of internal guidelines for managing staff/guest interaction within the facility/enterprise and the surrounding environment.			
4)	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			
5)	<i>Evidence of valid</i> TRA license			
6)	<i>Evidence of valid</i> health (food handler's certificates) and county licenses			

1.2	Inter county and cross-border management	Yes	No	Observations/Remarks
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			
1.3	Dedicated Health, Safety and Hygiene Officer/Team	Yes	No	Observations/Remarks
1)	Designated Trained health, safety and hygiene officer or team in place to ensure compliance with the Covid-19 pandemic protocols & all other relevant measures			
2)	Person(s) assigned 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 & Covid-19 measures			

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			

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1.4	Guest declaration of travel history and medical status	Yes	No	Observations/Remarks
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			

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1.5	Guest information and signage	Yes	No	Observations/Remarks
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/check-in or 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			

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1.6	Guest Arrival & Screening	Yes	No	Observations/Remarks
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 handle guests whose temperature is above 37.5° C or exhibiting respiratory symptoms			
5)	Temperature readings above the normal recorded not allowed access to the premises and necessary action is taken to inform medical/health officers as per this protocol			

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1.7	Guest protective equipment	Yes	No	Observations/Remarks
1)	Guests/visitors wear appropriate, quality personal protective equipment except when in their room(s) or while dining			

2)	Provision for a spare supply of masks and hand gloves which shall be provided to guest on need basis			
3)	Provision for a dedicated, acceptable and specialized cloth mask laundry service? (Accommodation facilities only)			

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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)	Left/wedged open doors or porters/security deployed to open doors and press lift buttons to limit guest from touching surfaces			
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			

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1.9	Back office staff	Yes	No	Observations/Remarks
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			

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1.10	Front-line Staff Health and Preventive Measures	Yes	No	Observations/Remarks
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 ⁰ C			
2)	Staff member with a suspect temperature or showing covid-19 symptoms within areas of operation 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			

1.11	Staff training	Yes	No	Observations/Remarks
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 : NATIONAL PARKS/RESERVES, GAME RANCHES, CONSERVANCIES, GAME DRIVE /NATURE WALK AND EXCURSION ACTIVITIES & OTHER ATTRACTION SITES

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*All National parks/reserves, game ranches, conservancies, game drive /nature walk and excursion activities & other attraction sites operating during COVID-19 Pandemic **SHALL** comply with the following Recommendations;*

2.1		National Parks/reserves		Observations/Remarks
No.	Protocols	Compliance		
		Yes	No	
1)	Person(s) assigned at the entrance points to carry out screening of staff and clients			
2)	Functional Thermos Guns at both staff and customer/client entry areas			

3)	POIPOS machines/equipment/tickets are in order and ensure continuous sanitization throughout the day			
4)	Social distance maintained at all times			
5)	All top-ups for the applicable fees to new/existing safari cards are done through Cashless payment modes			
6)	Visitors' records maintained at all entry points			
7)	Gate entry by customer service staff to rule out transmission or infections.			

2.2	Game Ranches, Conservancies & Other Attraction sites	Yes	No	Observations/Remarks
1)	Have valid covid-19 free certification for core staff not more than 14 days old from a recognized government approved facility and maintain Covid-19 prevention guidelines prescribed by the Ministry of Health (MOH) and relevant agencies			
2)	Develop own policies/guidelines conforming to this protocol to manage guests/staff interaction, conduct and behaviour with animals in relation to Covid-19 preventive measures			
3)	Provision for monitoring of visitors and staff to guarantee compliance with the physical distancing requirements of at least 1.5 meters apart			
4)	Measures to ensure frequently cleaning and disinfection of commonly shared surfaces and spaces in place			
5)	All attraction sites and visitors meals/food service adhere to food service protocols prescribed for accommodation and catering facilities			
6)	Have provision for on-line pre-sales of their services and products where possible			

7)	Visitors have specified time slots for visiting and queue management practiced to maintain social distancing			
8)	Tourist briefing and de-briefing areas that allow the required physical distancing between visitors is in place			
9)	The briefing and de-briefing areas shall have hand washing facilities with clean water, soap and sanitizer for visitors			
10)	Visitors/tourist do not touch surfaces or items while touring an attraction site			
11)	The number of visitors in a specific attraction site is staggered to prevent overcrowding and ensure social distancing			
12)	There are measures to reduce the number of tour guides and leaders among a group of visitors to minimize number of interactions between them			
13)	Signage are posted at the entrance to attraction sites advising on social distance, hygienic wash hand process and any other Covid-19 prevention measures to be observed by the guests and staff.			
14)	Visitors or staff depicting Covid-19 symptoms are barred from entering the attraction sites and referred to the nearest health facility or county command centre informed			
15)	A register of guests to the attraction sites are maintained and updated at all times.			
16)	Organized sporting activities in the protected area with probability of close contacts are discouraged.			
17)	Adoption of Cashless/contactless payment is encouraged			
18)	Public washrooms in the attraction sites are regularly and properly cleaned and have running water with soap for handwashing at all times.			

19)	Provision for approved waste bins for litter, collection sites and appropriate disposal of used face masks, gloves and other PPEs items conforming to MOH and WHO standards			
20)	Emergency contacts for the health Authorities are prominently displayed			
21)	Clear signage outlining allowable activities, use and enforcement are placed strategically			

2.3 Game Drive /Nature Walk and Excursion Activities

2.3	Game Drive /Nature Walk and Excursion Activities	Yes	No	Observations/Remarks
1)	Allocated vehicles and tour guides for families, tour groups and couples to minimize exposure to other guests and guides			
2)	Strategically placed disinfectant hand gel/sanitizers for all game viewers and to offer guests while on board.			
3)	Guides and support staff carry their own hand sanitizers			
4)	Communal containers replaced with pre-packed and sealed individual snacks			

FOR OFFICIAL USE ONLY:

GENERAL COMMENTS:

Inspection officers:

Name	Signature	Date of Inspection
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2			
3.			

TO BE FILLED BY THE ESTABLISHMENT

I confirm that inspection was done in my presence:

Name:

Position:

Signature:

Company official stamp: