

SANITIZED VENUE CERTIFICATION

 NIGHTLIFE
INTERNATIONAL



SANITIZED
VENUE

The **International Nightlife Association** has launched specific measures for its members, developing an extensive protocol to make the reopening of its members a success at a sanitary and economic level.

To do so, the INA has decided to incorporate an international sanitary certification named “**Sanitized Venue**” to the **International Nightlife Safety Certified (INSC)** seal, the certification will be mandatory in order to obtain the safety seal.

The certification will be a clear guarantee that venues are complying with the established protocols to keep their facilities clean and disinfected and to protect the health of their workers and customers.

These measures have been incorporated due to the necessity of creating a cleanliness and hygiene protocol for nightlife spaces in order to prevent the spread of any diseases when venues can reopen.



OBJECTIVES

- 1 Sanitary security:** Provide the necessary protocols and items to assure the sanitary security for staff and clients.
- 2 Adaptation:** Adapt and improve businesses under the new post-pandemic paradigms that we will experience.
- 3 Requirements:** Justifies that the venue meets minimum international sanitary requirements approved by the International Nightlife Association.
- 4 Guarantee:** Guarantees that the establishment is safe in sanitary and hygienic terms.
- 5 Prevention:** Helps to prevent contagion of virus through staff and clients and protects the venue's prestige.
- 6 Detection:** Helps to detect possible breach causes that allow you to adopt the proper sanitary, prevention and corrective measures.
- 7 Ethics:** Shows the ethics and compromise of the sector, guaranteeing safety and health requirements and their implementation and also the promotion of good practices amongst users.

PROCESS

- 1 Application:** The person responsible for the establishment, fills out an application form and sends it to info@internationalnightlife.com.
- 2 Evaluation, Feedback and Budget:** The certifying company will provide the certifying protocol to the person responsible. This information will be analysed to make an estimate and plan the inspection.
- 3 Equipment requirement and Nebulization:** The **INA** will provide venues with a list of instruments needed to be purchased and installed by the venue. The **INA** will provide supplying companies for these products as well as the nebulizing company.



PROCESS

- 4 Staff training:** The INA will have an online practical training video for staffs on specific cleaning protocols and measures that need to be applied to the venue's normal function process.
- 5 Technical Field Inspection:** Once the estimate has been accepted, a date will be assigned for the technical field inspection to verify that the venue meets requirements.
- 6 Analysis:** Qualified technicians will analyse the results obtained and will emit a report with the results of the evaluation.
- 7 Reevaluation (if necessary):** In case shortcomings were detected, once the proper corrective measures have been adopted, and the estimate has been approved, a reevaluation will be done.

REQUIREMENTS

- ✓ Disinfecting the venue's space and surfaces once a month via chemical fogging.
- ✓ Clean and disinfect, numerous times daily, the areas open to the public, the main entrance, the carpets, the lobby, the counters, the bar counter, the bars, the tables, and the handrails.
- ✓ Frequently (more than once a day) clean and disinfect points with a high frequency of contact, including elevator panels, door handles, vending machines, touch screens, etc.
- ✓ Frequently clean and disinfect bathrooms when the venue is operating with a strict cleaning and inspection log specifying worker, surfaces cleaned and what methods and products were used. This should be done at regular intervals. We recommend having a bathroom attendant.
- ✓ Operate all air conditioning units in fresh air mode, ensuring a constant airflow in the premises.
- ✓ Remove items from the bar such as straws, napkins, and coasters, etc.
- ✓ Do not hand-out printed publicity.
- ✓ Promote credit card payment.



VENUE DISINFECTION

- TP 2 and TP 4 Disinfectant are used, with broad-spectrum bactericidal, fungicidal and virucidal actions based on a multi-component system that act on microorganisms by inactivating their nucleic acids. For application on all types of surfaces and in aerial form, it is biodegradable and requires a short action time (5 to 10 minutes).
- Active ingredients: 49.7% (10.49% available oxygen), Bis (peroxymonosulphate) - pentapotassium bis (sulfate) - triple salt 100% - Excipients qs
- A disinfection service certificate for chemical fogging is sent after treatment, indicating the product used, active materials, their respective registration number, hazards and safety period.
- The multinational company ELIS PEST CONTROL, is in charge of disinfection and uses products authorized by health authorities worldwide such as the ECHA (European Chemical Products Agency).





NECESSARY INSTRUMENTS

- ✓ Introduce contact-free payment and ordering mechanisms.
- ✓ Workers should wear masks and gloves.
- ✓ Have masks and gloves available for workers and clients.
- ✓ Use laser thermometer in the entrance of the club or systems based on thermographic/radiometric cameras which can reach an accuracy of up to +/- 0.3 degrees Celsius.

VENUES WHO SERVE FOOD

- ✓ Use different cutting boards and different knives for raw meat and cooked food.
- ✓ Wash hands between handling raw and cooked foods.

TRAINING

To obtain the certification all the staff have to be trained on measures that avoid contagion of viruses and improve the cleanliness of the facilities and the items they use at work.

- Avoid close contact with sick people outside of work.
- Avoid touching eyes, nose and mouth.
- Do not go to work if you feel sick.
- Cover your mouth when coughing or sneezing with a tissue, then throw the tissue into a closed container and wash your hands immediately.
- Use only closed containers for waste.
- Wash your hands often with soap and water or alcohol-based hand sanitizer with at least 60% alcohol.

RECOMMENDATION GUIDE OF SAFE PRACTICES

- Avoid touching the eyes, nose, and mouth.
- Avoid sharing drinks, shots, cigarettes and water pipes (hookah).
- Cover your mouth and nose when coughing or sneezing with a tissue, then throw the tissue in a closed container or toilet and wash your hands immediately.
- Write down your order, so that the bar personnel does not need to get close to listen to your order.
- Wash your hands often with soap and water or alcohol-based hand sanitizer with at least 60% alcohol.
- Wash your hand thoroughly after using the bathroom. This message should be visible on a poster in restroom spaces.
- Avoid touching high-frequency points such as door handles and bar surfaces.

Recommendation Guide of Safe Practices

The **Interantional Nightlife Association** has created a list of recommendations and safe practices for clients to protect themselves and those around them from the spread of any disease

1. Avoid touching your eyes, nose and mouth.
2. Avoid sharing drinks, shots, cigarretes and hookahs.
3. Cover your mouth and nose when coughing or sneezing with a tissue in a closed container or toilet and wash your hands.
4. Write down your ordeer, so that the bar personnel does not need to get close to listen to your order.
5. Wash your hands often with soap and water or alcohol-based hand sanitizer with at least 60% alcohol.
6. Wash your hands thoroughly after using the restroom.
7. Avoid touching high-frequency points such as door handles and bar surfaces.



These recommendations must be shown by informative panels in every space of the venue.