

WELLBEING & HYGIENE INITIATIVES

Hotel Wide/Public Areas

- Masks and gloves worn by each colleague with customer interaction. Gloves are changed out after each guest interaction.
- Increased Public Area cleaning procedures to continuously disinfect and sanitize high contact areas in the hotel's common spaces. This includes but not limited to tables, chairs, door handles, fitness center equipment, railings, restrooms.
- Increased hand sanitizer stations throughout hotel to a total of 16 locations. Most commonly located at main entrances of each building, elevator banks, common spaces, food & beverage areas, and restrooms.
- Elevators disinfected every hour.
- Sanitizer wipe stations in public areas for common use services (Business Center, ATM, Gym).
- Elevator usage provided only to single riders or members of the same family.
- Hotel wide use of Ecolab cleaners, disinfectants and sanitizers that are registered with the EPA.
- Temperature checks of all colleagues prior to starting their shifts.

Front Desk

- Social distance indicators in spaces where individuals may congregate/line up.
- Plexi-glass shields at Front Desk, Bell Stand, Concierge.
- Key cards are sanitized after each use as well as again prior to distributing to an arriving guest.
- Hotel shuttle disinfected after each transport.
- Increased use of QR codes and electronic collateral.

Guest Room/Housekeeping

- Hotel wide use of Ecolab cleaners, disinfectants and sanitizers that are registered with the EPA.
- Guest Room cleaning with enhanced procedures for common touch surfaces and used items (i.e. phones and tv remotes).
- Increased use of QR codes and electronic collateral.
- Individual sanitizer wipe packets placed in each room prior to arrival.
- Contactless Guest Request Services.
- Common touch/use items removed from guest as much as possible. Still available through guest request by calling hotel operator.
- Soiled linen is bagged in every departure room prior to removal.
- Rooms rest 48 hours after a departure.

Food & Beverage

- Social distance indicators in spaces where individuals may congregate/line up in the Food & Beverage Outlets.
- Restaurant seating arrangements so that all sitting tables are 6 ft apart with a max of 4 occupants.
- Touchless and single use menus in the Food and Beverage Outlets.
- Plexi-glass shields at Market.
- Kitchen staff handle all food prep and delivery of food in the Restaurant.
- Restaurant closed every 4 hours to be disinfected.
- Individual meeting rooms provided hand sanitizer pumps and sanitizer wipes.