



HOTEL

# VINACHE

NO. 1300 ♦ CANAL ST.

## COMMITMENT TO CLEAN

### ASSOCIATE PROTOCOLS



#### Hand Hygiene+ Etiquette

- Guidance has been provided to associates on the steps, frequency, and requirements for hand sanitization. This includes use of proper soap and steps to wash hands or use of hand sanitizer.
- Additionally, protocols on the proper etiquette for sneezing and coughing have been communicated to associates.



#### Cleaning Products

- EPA approved cleaning & disinfecting agents are utilized to disinfect with high attention on frequent touch spots such as door handles, elevator buttons, handrails, taps, and light switches
- Safety procedures for proper cleaning product use, disposal, and required associate PPE have been implemented



#### Associate Personal Protective Equipment (PPE)

- Guidance has been provided on the required PPE for all associates, based upon their job role
- PPE details include proper use and disposal of equipment along with frequency in which PPE should be changed



#### COVID-19 Case Approach + Room Recovery

- Protocols are in place to handle presumed positive COVID-19 cases during a guest stay
- All policies and procedures will be updated as appropriate based on government guidelines

### ASSOCIATE AND GUEST PROTOCOLS



#### Signage

- Protocols in Front of House and Meeting Spaces clearly identify expectations for associate and guest actions and requirements
- Signage includes guidance on social distancing, use of facial coverings, associate PPE, associate cleanliness and hand hygiene



#### Social and Physical Distancing

- Social distancing is promoted in public spaces (lobby, elevator, restrooms, etc.), meetings and events (room sets, layouts, guest flow, etc.), and F&B outlets (seating, queuing, etc.)
- Reconfiguration of furniture, guest markings, stanchions, plexiglass shields and barriers are utilized as needed



#### Guest Room Entry

- Guest room entry is limited during a guest stay
- Procedures are in place for delivery drops without entry into guest room



#### F+B Banquet Execution

- Social distancing and cleanliness protocols are in place to execute meetings and events safely based on CDC and state/local regulations
- F&B will be provided in a no-contact way (i.e pre-packaged food, single serve menu options, pre-packaged silverware, no self-serve buffets)