



## COVID-19 Safety Guidelines

- Our venue will be sanitized before and after each event with a CDC recommended biodegradable sanitizer fogger solution.
- Our staff is required to wear facial coverings and gloves while present during rental.
- **When providing food their additional practices needed to ensure the spread of the virus is minimized?**
  - Use this opportunity to practice food safety by frequent cleaning of food contact and non-food contact surfaces and proper handwashing.
  - Continue to regularly clean and sanitize any objects or surfaces that are frequently touched by workers or household members.
  - Follow safe food handling practices, keep food items cold or hot as required, and include frequent hand washing with warm, soapy water for at least 20 seconds.
  - Keep food preparation stations at least 6 feet apart.
  - Food may not be served in a buffet format where the guests are serving themselves. If a buffet meal is being provided the meal must be plated by a designated person and given to guests at least 6 feet from the buffet.
- Requiring guests to wear their masks is at the discretion of the renter.
- Tables are required to be 6 feet from each other.
- Groups larger than six persons may not be seated together, except members of the same household
- Please utilize sanitizer stations provided in the facility.
- Thermometers are available on request.