

# Event Venue Cleaning and Sanitation Practices

## in midst of recovering from a pandemic

We understand that there is a lot of concern regarding the virus Covid-19 and how it may affect events, even after gathering bans are lifted or eased. We wanted to take some time and address some extra cleaning and sanitation practices we are putting in place to combat exposure to COVID-19.

We are already very knowledgeable and our team is incredibly well trained at preventing outbreaks from occurring. We do this every day. DHHS certifies and trusts catering venues to keep the highest levels of cleanliness, sanitation, and food safety. We are committed to building this foundation to strengthen our processes and approach further. With heightened concern we will continue to reinforce and promote our already higher than industry standard practices to mitigate the spread of germs. It is important for you to know (for your wedding professionals) to monitor the developing situation very closely to continue to assess, remaining vigilant, adjusting plans as necessary, and take steps to proactively follow recommendations from the World Health Organization (WHO), US Centers for Disease Control (CDC), and local government.

- Specifically, we will have sanitation focused staff added to all events. These team members are receiving in-depth training on methods of virus prevention and control.
- We will be cleaning restrooms more often than is typical during the event. *(You will see restroom cleaning checklists, with times of cleaning and sanitation measures that were executed in each restroom)*
- We will be instructing our staff to maintain more distance from guests when possible.
- Catering team members will be taking many extra precautions such as ensuring only the bottom 50% of glassware is touched by our team members, wearing gloves (especially during table set up, food service).
- We will have hand sanitization stations in control locations. (at Flag Hill, having a distillery on location allows us to maintain a supply even if there continues to be shortages.)
  - i. We are manufacturing hand sanitizer currently (donating to first responders, PD/FD) along with have for sale to businesses at 1 gallon jugs for \$38 per, 5 gallon buckets for \$190 and to general public for personal use in 750ML wine bottles (that's right, 2020s finest vintage of sanitizer) for \$15 per bottle. If anyone would like to order Hand Sanitizer you can email [wine-info@flaghill.com](mailto:wine-info@flaghill.com) with your name, phone number, and quantity you would like to order. There can be a lead time from time of order, but we will call you when your order is ready.
  - ii. Sanitation stations will be at high volume areas such as at place card/table assignment areas near entrance to the venue space, rest rooms, the bar, near the dance floor, etc.
  - iii. Depending on availability of face masks (we need to make sure medical field is covered) we may be able to have face mask stations as well.
- We will continue, as always, to instruct staff to remain home if unwell. Please do so to guests as well.
- We will be placing extra recommendations to couples
  - i. Thing about switching meal service from buffet to plated meals.
  - ii. "Quarantine" card box for 3-5 days