

THE COVID PLAYBOOK

PURPOSE:

To reestablish and promote effective health and safety practices for staff to adhere to.

MISSION:

To provide a low risk environment while creating a safe, yet memorable event without compromising the integrity of the hospitality service and industry.

GENERAL PRACTICES

MRH to provide PPE (personal protective equipment):



FACE MASKS



DISPOSABLE GLOVES



ACCESS TO SOAP & WATER



HAND SANITIZER



FOREHEAD THERMOMETER

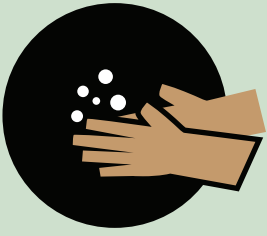


PERSONAL PRACTICES

- Any staff member who may feel sick are prohibited from working or coming into contact with other staff members
- Temperature will be checked upon arrival
- Staff must wash hands with soap and water
- Must properly dispose already worn gloves
- Change into MRH Uniform
- Face mask will be worn at all times
- Avoid touching the face while working
- Minimal to no physical contact with other staff members

PERFORMING HAND HYGIENE

as per CDC guidelines

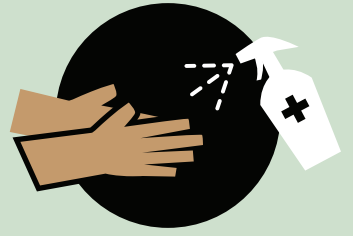


HAND WASHING:

Wet hands, use antibacterial soap, and cover all surfaces of the wrists, hands and fingers for 20 seconds

HAND SANITIZING

Use 70% alcohol based hand sanitizer and cover all surfaces of the wrists, hands and fingers and let air dry



DURING AN EVENT

ON-SITE

- Follow standard OSHA and food safety practices
- Wash hands with soap and water prior to handling any food equipment and food items
- Wear gloves and change them regularly to prevent cross contamination
- Keep appliances and surfaces clean

RENTALS + PRODUCTION:

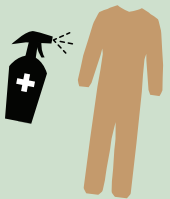
- Sanitize and wipe down all items and equipment

LOAD OUT:

- Sanitize and wipe down all items and equipment



INTERACTIONS



WITH VENDORS

- Minimal to no physical contact
- Wipe down any surface of the product

WITH CLIENTS

- Minimal to no physical contact
- Practice safe distancing when possible

