

STOPPING THE SPREAD. KEEPING YOU SAFE.

OUR BUSINESS IS DOING THE FOLLOWING TO ENSURE THE SAFETY AND HEALTH OF OUR CUSTOMERS AND OUR EMPLOYEES.

- All staff are wearing masks and following strict, frequent hand-washing procedures.
- Cleaning/custodial staff are wearing face masks and gloves when cleaning rooms, and are frequently changing gloves.
- Guest rooms are thoroughly sanitized after check-out in accordance with industry standards.
- Requiring 6-ft spacing between customers while in line for service or check out.
- Increased cleaning measures for rooms, elevators, public spaces, door handles, and other high-contact touch points.
- Hand sanitizer/hand-washing stations have been placed at entrance and high-traffic areas.
- Limiting housekeeping/laundry and other services that require staff to enter guests' rooms during their stay.
- Discontinued operations that require customers to use common utensils or dispensers, such as salad bars, buffets, and beverage service stations.
- Removed "help yourself" food items where multiple people are in contact with the same product, such as peanuts, mints, bar items, etc.

THESE STANDARDS ARE SUPPLEMENTARY TO GENERAL BUSINESS STANDARDS WHICH ALL BUSINESSES SHOULD ADHERE TO AT A MINIMUM. USE THE QR CODE TO SEE THE FULL LIST OF REGULATIONS AND STANDARDS OUR BUSINESS HAS IMPLEMENTED TO KEEP YOU SAFE.

