

LAS VEGAS CONVENTION CENTER

HEALTH AND SAFETY PROTOCOLS



JUNE 2020 | #VEGASSMART

LAS
Vegas
CONVENTION AND
VISITORS AUTHORITY

LAS VEGAS CONVENTION CENTER

HEALTH & SAFETY PROTOCOLS

At the Las Vegas Convention Center (LVCC), the health and safety of our employees and guests is paramount. This plan outlines our initiatives for cleaning and sanitation, employee training, partner and vendor protocols, food and beverage service, convention center guidelines and our recommendations for a safe and successful meeting.

We are closely monitoring government mandates and policy changes, Centers for Disease Control (CDC) guidelines and public health advancements and will continue to make changes to these protocols as necessary. All LVCC areas will be compliant with local or state mandated occupancy limits. The LVCC is also among the first convention centers in the nation to pursue the prestigious GBAC Star Accreditation Program, a new facility accreditation that is considered the gold standard in cleaning, disinfection and infectious disease prevention.

Las Vegas is doing everything it can to be #VegasSmart so our guests can stay healthy. We look forward to welcoming you back.



CLEAN & SANITIZE

Increased frequency of high contact areas.



KEEP YOUR DISTANCE

At least 6 feet apart.



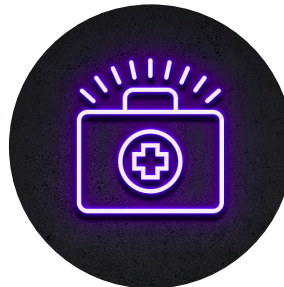
WASH YOUR HANDS

No matter what.



WEAR A MASK

Whenever you're out in public.



SEEK MEDICAL ATTENTION

Before you travel if you're feeling unwell.

WHAT WE ARE DOING TO BE #VEGASSMART

KEEPING OUR EMPLOYEES SAFE

- All employees will receive a mask and be symptom checked when arriving to work
- Designated entrances will feature temperature check stations and a questionnaire
- Employees will receive training on personal hygiene and handwashing
- Employees will receive OSHA Complaint PPE
- Adequate disinfectant, hand sanitizer, soap and water will be readily available to all employees
- Increased sanitizing frequency of all employee shared areas
- Implementation of staggered shift arrival/departures and telework where appropriate
- Training related to response/recovery protocols related to suspected/confirmed cases
- Facility communications plan implemented to outline hygiene messaging

KEEPING OUR GUESTS SAFE

- Guests are encouraged to wear personal protective equipment while on the property
- Hand sanitizer and masks will be made available to guests upon request
- Creation of buffer zones/metering lines at entrance to maintain physical distancing
- Designated entrance doors and exit doors
- Enhanced cleaning and disinfection of high frequency contact points
- Increased meeting space cleaning/disinfection daily
- Restrooms will be sanitized hourly
- Increased back of house cleaning frequency
- All customer use equipment will be sanitized (room keys, microphones etc.)
- Increased frequency of waste removal and strengthened waste separation
- Pre-event checklist developed (pre-event inspection, public space cleanliness, room reset etc.)
- Designated directional walking paths/lanes
- Lobby and plaza seating will be reconfigured to allow for distancing
- Floor markings will be installed to designate physical distancing in queuing locations
- Increased air filter quality rating to MERV 14 and increased replacement rate of air filters

WHAT OUR PARTNERS ARE DOING TO BE #VEGASSMART

FOOD & BEVERAGE

- Staff trained on new protocols
- Hand sanitizer stations available at entrance and on tables
- Masks will be worn by all employees
- Guests will be asked to use sanitizer upon arrival
- Guest contact items will be single use or will be sanitized between each use
- Tables, bar tops, stools and chairs will be sanitized after each use
- Hand sanitizing stations will be located inside kitchen doors for servers, cooks, and management to use frequently
- Occupancy will be limited to allow social distancing
- Food displays that are not situated behind sneeze guards will be eliminated and buffets will remain closed
- Flatware will be provided as a roll-up and napkin service will be suspended
- Condiments will be served in single use containers
- Straws will be wrapped and served upon request
- Seating will be arranged to allow proper social distancing
- Garnish stations will be removed or relocated away from guests
- Banquet service standards will be revised, including sanitation procedures for items such as linen and silverware
- All food will be served individually plated, no self-serve food items
- Beverages (including coffee) and snack items will be served by an attendant
- Hand-washing stations will be deployed near F&B stations, exhibit halls and near meeting rooms
- Food items served at exhibit hall retail outlets will be individually packaged and served
- Food court seating will follow social distancing guidelines
- Internal or event planner menu tastings will be conducted in compliance with all established protocols
- All pay points will be compliant with physical distancing including plexiglass barriers, defined line spacing and cashless pay
- Meet or exceed guidelines from the FDA Food Code, SNHD Food Regulations, and Nevada Revised Statutes

RETAIL

- All staff trained on new/changed protocols
- Cashiers will wear masks/gloves
- Limited occupancy at retail locations
- Hand sanitation stands will be located at entrances and at check-out counters
- Monitored designated entrance
- Guest wheelchairs and scooters sanitized between each use
- All touch points will be sanitized frequently
- Attendants will sanitize hands after each interaction or transaction
- All boxes will be sanitized before handling in the store
- Retail stock will be limited to essential items
- Apparel, headwear, footwear, and sunglasses will not be available
- Items may not be returned once purchased
- All pay points compliant with physical distancing including plexiglass barriers, defined line spacing, cashless pay

EVENT SERVICE PROVIDERS

- Staff trained on new/changed protocols
- Designated entrances for all labor during move-in /move-out
- Official Service Contractors and EACs must provide detailed plans on disinfectant protocols
- Compliant with all regulations from Federal, State and local health agencies.
- Compliant with all regulations from OSHA.
- Aware of and train all staff working for the event the symptoms of Covid-19 and facility protocols
- Wear appropriate PPE as needed or directed (to be provided by contractor)
- Event standby (labor/OSC Management) limitations
- Transportation providers follow crowd density standards

WHAT WE RECOMMEND FOR STAYING #VEGASSMART

- Use of thermal cameras at entry points to conduct non-invasive temperature checks
- Buffer zones/metering lines at entrance to maintain physical distancing
- Designated entrance doors and exit doors
- Attendee survey/questionnaire
- Designated quarantine area for each entrance
- Designated staff to monitor for density
- Designated directional walking paths/lanes
- Lobby and plaza seating reconfigured to allow for distancing
- Floor markings installed to designate physical distancing in queuing locations
- Guests not following social distancing guidelines will be warned and may be asked to leave
- Guests will enter the LVCC through doors that are either propped open, are automated or manually operated by a guest service attendant
- Disinfecting wipes supplied near all touch points

FOR INFORMATION ON HEALTH & SAFETY PROTOCOLS AT OUR RESORT PARTNERS,
VISIT [VISITLASVEGAS.COM/VEGAS-SMART](https://www.visitlasvegas.com/vegas-smart).