

Anaheim Convention Center

RECOVERY PLAN

The Anaheim Convention Center has safely and responsibly reopened under guidance from the State of California.

We will ensure unparalleled service and a world-class experience while taking steps to safeguard public health for event organizers, attendees, partners and employees.

This information is subject to update and will evolve with guidance and requirements from the California Department of Public Health, the Orange County Health Care Agency and any additional guidance from the Centers for Disease Control and Prevention.

GBAC Star Accreditation:

- The Anaheim Convention Center has received GBAC Star accreditation from the Global Biorisk Advisory Council, a division of ISSA Inc., the leading association for the cleaning industry. Accreditation is awarded to facilities that follow a high standard of cleaning, disinfection and disease prevention and that follow proper cleaning and disinfecting protocols and workplace practices. The Anaheim Convention Center was the first exhibition facility on the West Coast to be accredited in 2020 and has been approved for reaccreditation through 2022.

For event organizers, attendees, partners and employees, GBAC Star status provides assurance and confidence that proper cleaning, disinfection and disease prevention practices are in place at the Convention Center.

Air Quality and Ventilation:

- The Anaheim Convention Center (ACC) utilizes one hundred percent (100%) outside air in accordance with ASHRAE and CDC recommendations for publicly occupied spaces.

In March 2021, Indoor Air Quality (IAQ) of the ACC was validated by an independent certified third party IAQ consultant as part of a US Green Business Council LEED re-certification process.



ACC scored in the 99th percentile, which makes it one of the freshest air quality Green Campuses nationally.

- We maintain a preventative/predictive maintenance program which includes frequent system air surface cleaning and sanitation
- We utilized both MERV 8- with zero bypass seals (100% of air through the filter system) and MERV 13 filters in our state of the art dynamically controlled building
- ACC standard use of both MERV* 8 and MERV* 13 filters
- ACC implemented modifications to air handling equipment to completely resolve air bypassing filtration and currently one hundred percent (100%) of the air entering the space is forced through the filters
- No air is recirculated within any areas of the Convention Center

ASHRAE*: American Society of Heating, Refrigerating and Air-Conditioning Engineers

MERV* (Minimum Efficiency Reporting Values): A filter's ability to capture larger particles between 0.3 and 10 microns. The rating is derived from a test method developed by ASHRAE. For filtration minimizing or eliminating bypass makes or breaks the air quality effort. If the air doesn't go through the filter then it isn't clean.

Cleaning Information:

- All disinfection products used by the Convention Center are approved by the U.S. Environmental Protection Agency for use against SARS-CoV-2, the new strain of coronavirus that causes COVID-19 infections.
- During events, there will be enhanced cleaning and disinfecting of escalator and stair handrails, elevator buttons, door handles and other frequently touched surfaces.
- Restrooms are cleaned and disinfected on a continuous basis with individual restrooms closing on a rotating basis so that deeper cleaning and disinfecting can be completed.
- The Convention Center has electrostatic sprayer machines that deliver disinfecting solutions to the front, back and sides of surfaces and provide superior disinfectant coverage for better protection, including against coronavirus.

Hand Sanitizing:

- The Convention Center currently has 153 wall-mounted hand sanitizer dispensers, which include 90 that are touchless, that have been installed at entrances, reception areas, elevators, restrooms and other frequently visited areas.

Personal Protection Equipment:

- In accordance with the California Department of Public Health and CalOSHA, we comply with city, county and state requirements.



Plexiglass and Physical Distancing:

- Plexiglass separations have been installed at points of sale locations and concession areas.
- Physical distancing is no longer a requirement at this time.

Bottle Fill Stations:

- The Convention Center has 30 water bottle fill stations that are located in lobby areas and the exhibit halls.

Exterior Door Handles:

- To reduce touch points, the main Convention Center building now has 63 locations that have entry access.

Cashless Transactions:

- The Convention Center accepts only credit or debit cards, Apple Pay, and Google Pay at locations that require payment, such as parking and food stand locations to minimize physical contact.

Touchless Paper Towel Dispensers:

- To reduce touch points, the Convention Center has replaced manual paper towel dispensers in the restrooms of the Exhibit Halls of the main building and Arena with touchless dispensers.

Employee Health and Training:

- Employees are required to participate in a daily health and wellness certification that includes checking their temperature prior to reporting to work.
- All employees have been instructed to stay at home or go home if not feeling well.
- All active duty employees have received (and all non-active employees will receive prior to returning to active duty) training regarding coronavirus safety and individuals performing cleaning and housekeeping duties have received additional training regarding cleaning methods, product use and other activities.



On-Site Services

CATERING: Aramark

Listed below are highlights of the operational and sanitizing process for safe operations.

- Follows all mandated state, local and federal guidelines
- Training to ensure protocols are in place for services
- Daily trainings on hygiene standards are included in all pre-shift service meetings
- Conducts hygiene audits and spot checks throughout the course of the service period
- Ensures proper protective equipment for all team members during services
- Operational plan includes a process to ensure that service stations have sanitizer available for attendees as well as at employee service locations
- Guidelines for catering service styles will include physical distancing and are in place to ensure safety of attendees
- Culinary team has curated a wide selection of pre-packaged menus and will customize service items accordingly with event types
- Offers a variety of presentation styles and vessels to ensure safety measures are upheld
- Cleaning schedules have been adjusted to increase frequency of high-touch areas, which includes both front of the house and back of the house operations
- Catering services has a clean team program responsible for working with the orange county health care agency and focused on safety protocols
- For catering and banquets: guest utensils will be in rolled up within napkins, table set-ups will be individual, and most food items will be preset or served with lids, while hot items will be delivered with a covering lid
- For buffet service locations, catering services will have the proper sneeze guards and staff to assist guests in service

TECHNOLOGY: Smart City Networks

Technology Services has developed processes and protocols including, but not limited to, the following return-to-work procedures as well as following Anaheim Convention Center overall guidelines.

Service Desk Operations

- Plexiglass/plastic barrier between service desks and separating front-facing interactions with the client.
- Signage promoting physical distancing and hand washing will be displayed.
- Hand sanitizer will be available for team members and clients at the service desk.



- Service desk and equipment that must be touched, such as monitors, keyboards or other equipment, will be cleaned and disinfected at least once per hour and upon a service desk shift change.
- Requests for pricing will be available through QR code displayed at the service desk.
- All rental equipment and material (phones, network switches, adapters, cables, etc.) will be sanitized and disinfected upon its return to our warehouse or storage room.

Service Installation and Equipment Delivery Protocols

- All rental equipment and material (phones, network switches, adapters, cables, etc.) will be cleaned (wiped down to remove dirt and debris), disinfected (sprayed or wiped down using an EPA-approved coronavirus disinfect solution) and placed in a plastic bag sealed with tamper tape. Rental equipment will be required to be picked up at the service desk and will be inspected by both a Technology Services team member and the receiving client to ensure the rental equipment was not compromised.
- Any equipment that requires a Technology Service technician to install at the booth/meeting room/event space will be done so in the presence of the client. The technician will disinfect the equipment prior to leaving the space.
- All service lines installed (telephone, internet cables) will be installed using normal installation procedures. However, after the connection is tested for quality assurance, and before the recipient of the service arrives onsite, Technology Services' technicians will disinfect the final six feet of the service line and tag the line with a disinfected notification card listing the date of install.

Team Members Reporting to Work and Office Protocols

- All staff will be instructed to stay home if they do not feel well.
 - All staff will have no-contact thermal/temperature checks and data logged daily.
 - All staff will wear face coverings when there is direct interaction with others until further notice.
- All workspaces will be cleaned and disinfected each time the employee is ready to leave their space by following CDC, federal, state and local guidelines.

PRODUCTION: ENCORE

Production Services is committed to providing a safe and healthy workplace for all customers, business partners and employees. With that, team members will be required to follow the overall guidelines of the Anaheim Convention Center as well as those for disinfecting equipment between uses.

Daily Office and Storage Space Cleaning Routines



- Handwashing signs will be displayed for awareness and to remind team members to follow public health best practices.
- Encourage cleaning of personal cell phones, tools, keys and team member-owned face coverings and other protective equipment on a routine basis.
- Hand sanitizer and approved chemicals will be available for team member use in both office and storage rooms.
- Daily high-touch items should be regularly wiped clean using approved cleaners:
- Tools (truss wrench, measuring devices, pliers, lifts and ladders)
 - Wipe high-touch areas prior to use.
 - Avoid cross-use of hand tools when possible.

Meeting Space Refresh:

- Prior to an event starting time and between sessions, a technician will use approved cleaners to wipe down all high-touch areas of Production Services equipment:
 - Microphones
 - Production Services music devices
 - Remotes, slide advancers, wireless mice, laser pointers
 - iPads
 - Podium surfaces for those provided by Production Services
 - Landline phones (managed telecom venues)
 - Faders and dimmers
 - Flipchart markers
- Technicians will fill out cleaning verification card with their name, signature and date and time indicating when the cleaning was completed, approximately one hour prior to event starting time.
- Production Services representatives will meet guest in room beforehand to make introduction, test equipment, verify cleaning and leave alcohol sanitizer tear pack with presenter.
- As an extra step to Production Services' quality control process, all contact points will be wiped with approved cleaners when striking the equipment.

Additional Information

For additional information, please visit the following resources:

- **City of Anaheim Tracking Coronavirus**
<https://www.anaheim.net/5454/>
- **Center for Disease Control and Prevention**
<https://www.cdc.gov/>
- **Orange County Health Care Agency**
<https://www.ochealthinfo.com/>
- **State of California COVID-19 webpage**
<https://covid19.ca.gov/>
- **Global BioRisk Advisory Council, GBAC STAR Program Elements**
<https://gbac.issa.com/>

