

# KEEPING YOU SAFE

## AT THE GICC

With health and safety concerns in the global spotlight, the meeting and travel industries face countless unanswered questions about what's safe, what's not, and what to expect. At the **Georgia International Convention Center**, we closely monitor changing developments and guidelines from epidemiologists and the government, continually updating our procedures accordingly.

Here are just a few of the ways in which we safeguard the health of our visitors and attendees—including new measures we've instituted to go the extra mile.



We use **electrostatic sprayers** and disinfectants that are effective against viruses, bacteria, and other airborne pathogens.



Automated **parking kiosks** located throughout the facility allow contactless payment at the machine.



Restrooms are equipped with **germicidal antibacterial soap**.



**Sanitizer Stations** are located at strategic locations throughout the building.



During events, **restroom attendants** keep restroom areas clean and sanitized.



Before and after every event, we **thoroughly disinfect** all restrooms, lobbies, foyers, pre-function and meeting room areas—as well as any equipment in use, such as fork lifts, hand trucks, carts, etc.

We've increased the frequency of cleaning and sanitizing in all public spaces, with an emphasis on **high-touch surfaces**, including:

- door handles
- railings
- ATMs
- furniture
- vending machines
- parking kiosks
- countertops
- trash cans
- seating areas
- walls
- public restrooms



We have updated our **diagrams and floorplans** to adhere to safety and distancing protocols.

**Social distancing floor decals** are located throughout the facility.

Sinks and water fountains are limited in order to ensure **adequate space** between.

**Doors** are designated as entrance or exit only.

### WHAT ARE WE REQUIRING FROM GICC STAFF?

#### Stay home if sick.

All staff is subjected to a **temperature scan** upon arrival.

**Wear clean masks and gloves** at all times and adhere to social distancing guidelines.

**Wash hands** frequently.



The GICC has signed the **Georgia Safety Promise**, a statewide campaign to minimize viral spread and keep Georgia safely open for business.

If we are alerted to a presumptive case of COVID-19 at the GICC, we will work with the Georgia Department of Health to follow the appropriate actions recommended.



[gicc.com](http://gicc.com)

# FOOD SAFETY WITH CULINAERO

Safety and sanitation have always been a top priority for the GICC's exclusive catering partner, **CulinAero**. As they continue their safe and stringent food handling practices, their parent company's COVID-19 task force has implemented escalated disinfecting protocols and numerous new safety measures for guests.

All surfaces are **frequently disinfected** throughout the day, with emphasis on high-touch guest areas.

All points of service now have **acrylic safety barriers** in place.

Cold food, snack items and desserts are provided in **single serve** units when appropriate.

All orders will be served **covered**.

All queuing areas are marked with **six-foot distance** lines.

Traditionally communal or self-serve items such as utensils, condiments and disposable cups will now be **individually distributed** by staff. When possible, items are individually wrapped.

**Credit card and touchless** transactions are accepted by concessions. We are not currently accepting cash payments.

Only **designated bussing staff** will be permitted to handle used glasses, napkins, and dishes.

## WHAT ARE WE REQUIRING FROM CULINAERO STAFF?

Foodservice staff must adhere to the same rules and guidelines as general GICC staff, including **clean masks and gloves at all times**, and thorough health checks at the start of each shift.

All CulinAero staff has also undergone **additional F&B training** in communicable disease prevention, safe food handling, and what symptoms to watch for in themselves.

Team members must **wash hands every 30 minutes** in addition to the usual standard of practice.

### Buffets

**No self-serve.** All buffets, strolling stations and small plate stations are being served out by gloved staff members.

Buffet stations have been **spaced out** to allow for additional distancing among guests and staff.



### Seated Service

Tables will be **spaced out** and set according to state and local guidelines.

**Linens** will be used only once.

**Cutlery** is rolled inside napkins.

**Glassware** is inverted, covered with paper logo liner, or served by staff.

**Individual condiments** will be available upon request, and will not be set out on the table for communal use.

**All courses** will be served, including bread.



### Passed Items

Passed items are now in **individually packaged containers**. Any beverage passed will have a paper cover on the rim.

Gloved staff will **hand out cocktail napkins** individually as opposed to setting them out on the tray.



### Bars

Bars will serve **single-use** glass or disposable vessels only. There will be no refills or handling of previously handled glasses by bartenders. Tray jacks will be available to guests to place their used glasses near the bar.

**Fruit and napkins** will no longer be present in guest contact areas.



If CulinAero receives notice of a confirmed COVID-19 diagnosis in its operations, the affected areas are immediately closed off and safety guidelines set in motion.



**CULINAERO**

by PROOF OF THE PUDDING

[culinaero.com](https://culinaero.com)