

Dear Members and Staff:

While we are awaiting the green light to reopen operations, we want to share with you how Bluestone will be handling safe operations for our members and our staff who serve you. The following guidelines are based on the knowledge we presently have and are subject to change as the CDC and Governor of Pennsylvania decide:

**Member, Guest and Employee Health:**

***The health of our members and employees will be the main priority as we slowly amp up operations.***

**Digital Forehead Thermometers** will used to check all staff as they enter for their shifts. Members will be checked upon entering any building or taking a cart. Anyone with a temp of 100.0°F will not be permitted access to the facilities.

**Physical Distancing. Members**, guests and staff will be advised to practice physical distancing by standing at least six feet away from other groups of people not traveling with them while standing in line at the podium, bar, bag drop area, pro shop desk, or waiting for a cart assignment. Some of our restaurant, grille room, and card tables have been removed to create six feet distancing between them as well.

**Hand Sanitizer** has been ordered. It is readily available at all entrances. Please use it every time you enter any of our buildings.

**Signage in Clubhouse, Pro Shop, Grille Room and Locker Rooms.** There will be health and hygiene reminders throughout the property including the proper way to wear, handle, and dispose of masks, and gloves. Gloves carry germs, the only proper means of disposing them is to place them into a proper trash container.

**Employee’s Responsibility:**

**Hand Washing.** Correct hygiene and frequent handwashing with soap is vital to help combat the spread of this virus. All employees have been instructed to wash their hands, or use sanitizer when a sink is not available every 60 minutes (for 20 seconds) and after any of the following activities: using the restroom, sneezing, touching their face, blowing the nose, cleaning, sweeping, mopping, smoking, eating, drinking, going on break and before starting any shift.

**Personal Protective Equipment** (PPE). Appropriate PPE will be worn by all employees based on their role and responsibilities and in adherence to Pennsylvania or Montgomery County guidelines. Every employee entering the facilities will be provided a mask and required to wear that mask while on property. Gloves will be provided to employees whose responsibilities require them, such as housekeeping, bartenders, servers, and golf pro shop and cart attendants.

**Golf Operations:**

**Cleaning & Sanitizing Protocol:**

1. Digital thermometer to be used to check all players prior to the round. Anyone with a 100.0°F will not be allowed to play the course or enter the buildings.
2. Golf carts to be sanitized BEFORE and AFTER each round by designated outside service personnel.
3. Loaner clubs to be sanitized before and after each round.
4. Locker rooms and pro shop seating area to be sanitized once every four hours. If a member or guest has utilized a bench or chair, that individual piece of furniture must be sanitized immediately after use.
5. Employees to wash hands or sanitize hands after touching any guest equipment including clubs, bags, or shoes.

**Physical Distancing Protocol:**

1. One player per cart unless immediate family member is joining them for the round.
2. Flag pins on course will be raised to allow easy removal of golf balls or insertion of foam to be installed so ball can not fall to bottom of cup.
3. Increased tee time spacing to 15 minute intervals.
4. Sand and seed bottles removed from carts: employees will handle between rounds.
5. Removal of rakes from bunkers. Grounds crew to maintain bunkers once in the morning and once in the afternoon.

**Snack Shack at #2 and #12 hole:**

1. Beverages will be stocked inside refrigerators only. This will be the only beverage station on the course for the immediate future.
2. Individual Snacks, (Prewrapped Items Only) will be available from the outside service, cart area. Staff will hand you the product while wearing gloves. There will be no snacks or soft pretzels at the Snack Shack for the immediate future.
3. Bottled Water will be available in the Grille Room reach in refrigerator. If you would like a cup for your water or soda, please ask a service personnel to get one for you.

**Pool Operations:**

 **Cleaning & Sanitizing Protocol:**

1. Chaise lounge chairs to be sanitized after each use\*
2. Chaise lounge chairs to be set with appropriate physical distancing
3. Oasis tables and chairs will be spaced six feet apart
4. Oasis tables and chairs will be sanitized after each use.
5. Snack counter to be sanitized at least one time per hour.
6. Lifeguard stand to be sanitized upon rotation.

\*There will be a reduction in chaise lounge chairs on the pool deck to make room for physical distancing. Additional chairs will be on the grass area by the volleyball court is located.

**Restaurant, Patios, Grille Room and Bars:**

 **Cleaning & Sanitizing Protocol**

1. Host Podium, including all associated equipment, to be sanitized at least once per hour.
2. Service station, service carts, beverage stations, counters, handrails and trays to be sanitized at least once per hour.
3. POS terminals to have sani wipes; Servers to clean the POS system prior to and after each time they touch the screen. ***BEFORE & AFTER***
4. Dining tables, bar tops, stools, and chairs to be sanitized after each use.
5. Condiments to be served in single use containers (Salt, Pepper, Sugar, Ketchup, Mayonnaise)
6. Members or guests may request single use plastic utensils, which will be individually wrapped.
7. All silverware will be presented in roll ups.
8. Check presenters, votives, pens, and all other reusable guest contact items to be either sanitized after each use or single use.
9. All menus will be single use paper and disposed.
10. Porous placemats will not be used on outside tables.
11. All trays (all types) and tray stands to be sanitized after each use.
12. Storage containers to be sanitized before and after each use.
13. Food preparation stations to be sanitized at least once per hour
14. Kitchens to be deep cleaned and sanitized at least once per day.
15. All straws to be wrapped in paper.
16. Entrance and exit door handle to be sanitized once per hour.

**Physical Distancing Protocol:**

1. Hostesses and managers to manage physical distancing at entries, waiting areas and bar area.
2. Peak period queuing procedures to be implemented when guests are not able to be seated immediately.
3. Tables to be set a minimum of six feet apart from one another.
4. Reduce bar stool count to provide appropriate physical distancing.
5. Bar snacks will be created for individuals no shared bowls on bar top.

**Catering & Banquets:**

 **Physical Distancing Protocol:**

1. All buffet and self-serve style events to be suspended or menu revised to meet the below criteria.
2. All food and beverage items to be individually plated and served.
3. Coffee and other break items to be attended and served by a server.
4. Flatware to be provided as a roll-up.
5. Condiments to be served in individual PC’s or sanitized individual containers.
6. Seating capacities and floor plans to be reviewed on an event by event basis to ensure appropriate. physical distancing that follows Montgomery County Board of Health and CDC Guidelines.

As I mentioned in the opening paragraph; so much is unknown at this time. Our plan is simply that, a starting point. We will update this plan as more information comes forward. Bluestone is a special place, we want to have you back, keep you safe and make memories for years to come.

If you have any questions kindly reach me at kris@bluestonecc.com.

