



COVID-19 Food & Beverage Guidelines

Overall, we commit to:

- Follow the latest policies, procedures, and practices to operate in compliance with Orders, physical distancing, capacities, or other requirements as established by state and local authorities.
- Follow the “Cleaning and Disinfecting Your Facility”, “Fact Sheet/Prevention/Response” to safeguard employees and guests from COVID-19.
- In addition to National and Local Government restrictions, follow precautions of our manufacturers.
- Provide signage visible to guests and employees addressing recommendations to “Stop the Spread”.
- Offer complete transparency and provide expectations for all employees and guests.

Employee Safety and Protocols:

- Educate on symptoms of COVID-19 and related illness policies.
- Each staff member completes a COVID-19 Employee Health-Screening Form for every workday.
- Proper handwashing and respiratory etiquette per CDC standards.
- Employees are supplied and wear proper Personal Protective Equipment as needed.
- Physical distancing of staff at the worksite IE: cashier stations.
- Enhanced training on Personal Protective Equipment and Safety Data Sheets to ensure employees can safely use provided supplies in compliance with the CDC and understand the difference between cleaning and sanitizing.
- Physical distancing and appropriate cleanliness maintained in employee break areas.
- Workspace disinfection prior to employee/shift changes IE: workstations and equipment.
- Routine disinfection of equipment utilized for work activities.
- Regular use of electrostatic disinfecting-cleaning machine.

Public Spaces:

- High touch surfaces regularly disinfected.
- Electrostatic disinfection of seating areas and Butler-Style serviced food courts.
- Increased number of hand sanitizing stations.
- Plexiglass sneeze guards at staff / guest counters.
- Touch free trash cans.
- In accordance with state orders and local authorities, limit the number of individuals in the dining areas and Butler-Style serviced food courts.
- Per posted signage maintain appropriate physical distancing throughout the resort.
- Wisp Resort App for food & beverage orders and payments to be picked-up or taken-out.
- Butler-Style serviced food courts.
- No chairs at counters or bars. No standing at counters or bars.
- Bar order can be made at the bar, then the bartender or server brings the drink to the table seated guest or guest sits at a table and server takes order and returns with the beverage.
- Must be seated at a table when eating and drinking.
- Appropriate spacing for small groupings within the lodge and dining areas with at least 6' physical distancing.
- Any indoor seating will be at or less than governor Orders and local capacity restrictions.
- Redesigned layout of all seating areas to allow more space and physical distancing.
- Do not bring bags into the lodge. Please consider your vehicle as your “personal base lodge” and store all your personal items there.
- Due to less available seating, please keep your time in the lodge to less than 30 minutes.
- Face coverings are always to be worn indoors by everyone over the age of 5.
- The only time a face covering can be removed is when seated and eating.
- Face coverings include surgical masks, cloth masks, scarfs, bandanas, neck gaiter, and full-face shields. Face coverings must cover the mouth and nose.