



Meetings & Convention Center Cleaning & Sanitation Protocols

Cleaning & Sanitizing Protocol

- a) All event spaces are thoroughly disinfected before, during and after each event
- b) Hand sanitizing stations will be set up in all appropriate event locations
- c) Sanitize conference room doors, tables, chairs, light switches and other equipment after each group use
- d) All shared equipment and meeting amenities to be sanitized before and after each use, or before single use if not able to be sanitized
- e) Clean and soiled linens to be transported in sealed single use plastic bags into and out of the meeting rooms
- f) All employees have continued training as FDA guidelines and food services styles change and evolve. All food and beverage service employees wear PPE that includes gloves and masks.

Physical Distancing Protocol

- a) All food and beverage items to be individually plated and served
- b) Site inspections will be done virtually and/or appropriate social distancing
- c) Coffee and other break items to be attended and served by a server
- d) Flatware to be provided as a roll-up
- e) Condiments to be served in individual PCs or sanitized individual containers
- f) Seating capacities and floor plans to be reviewed on an event by event basis to ensure appropriate physical distancing that follows the state of Florida, Pinellas County and CDC guidelines (in coordination with Hotel Sales & Convention Services)

Food and Beverage

- a) Host Podiums including all associated equipment to be sanitized after each use
- b) Service stations, service carts, beverage stations, counters, handrails and trays to be sanitized daily
- c) Dining tables, bar tops, stools and chairs to be sanitized daily
- d) Check presenters, votives, pens and all other reusable guest contact items to be either sanitized after each use or single use
- e) Sanitize trays (all types) and tray stands sanitized daily
- f) Food preparation stations to be sanitized daily
- g) Storage containers to be sanitized daily