



SAFE REOPENING PLAN*

The Yakima Convention Center is excited to welcome you back! To ensure the safety of our guests and staff, we have implemented important steps and measures. We will need cooperation from everyone to be successful in maintaining a clean and safe environment.

- 1** Face masks are required for all guests and staff indoors at all times, except during meal service. Masks will be on hand if the attendee does not have one. Masks must cover both the nose and mouth. Proper signage will be on-site to inform attendees of the current mask policy. Regulation of the mask policy will be the responsibility of the event owner. Mask guidelines are subject to change based on local and state guidelines.
- 2** Social distancing of six or more feet is encouraged. When possible, the Yakima Convention Center will help maintain social distancing by staggering meetings to prevent number of attendees in lobbies during break times.
- 3** Furniture in the lobby will be separated to maintain proper distancing.
- 4** To keep contact at a minimum, we ask meeting planners to do pre-registration and distribute any materials to attendees prior to attending the meeting on-site.
- 5** HVAC improvements include increased cleaning cycles and filter replacement to increase the air quality in the building.
- 6** All restroom fixtures and lighting are touchless to avoid as much contact as possible.
- 7** Electrostatic sprayers will be used to thoroughly disinfect between meetings as well as frequent cleaning and sanitation of high touch areas.
- 8** Water fountains are operational. Hands free water stations for filling and refilling of attendee's own water bottles are available.
- 9** Hand sanitizer stations are in place throughout the center for guests and staff to use.

A COVID-19 compliance staff member will be present during every event to ensure appropriate physical distancing and facial covering requirements are met. There will be employee training protocols, including proper use of PPE and daily staff wellness checks. Centerplate, our full service catering company, will work with the meeting planner to provide contained, on the go or plated meal options.



The Yakima Convention Center has received the Global Biorisk Advisory Council's (GBAC) certification to provide guests confidence that the center is clean and ready for business. GBAC is an independent third-party verification system to make sure that the Yakima Convention Center's cleaning protocols meet the highest standards. For information visit <https://gbacaccredited.issa.com/>

As we continue to monitor the guidelines, through national, state and local health authorities, our staff will continue to create different ways for attendees and guests to meet in a safe and accommodating environment.

*August 18th, 2020. Items may change as conditions warrant.