

Wide World of Indoor Sports - MV

Covid – 19 Control Plan

At Wide World of Indoor Sports - Montville, the health, safety, and well-being of our guests and team members is our number one priority. Our mission to provide unparalleled experience entertainment is equal to our commitment to safety. We have implemented the following guidelines for our Wide World of Indoor Sports – Montville location in CT.

The following is subject to adjustment as mandated by local, state, and federal officials:

1. Employee & Guest Health Awareness

Physical Distancing. Guests are advised to practice physical distancing by staying at least six feet away from other people. Physical layouts have been arranged to ensure appropriate distancing. Employees will be reminded to practice physical distancing by standing at least six feet away from guests and other employees whenever possible.

Limited Occupancy. In an effort to promote further health and well-being, the facilities will follow state recommended guidelines on limited general occupancy.

Hand Washing. All team members are required to wash their hands frequently and following required activities. Guests are encouraged to do the same as often as possible.

Hand Sanitizer. Hand sanitizer dispensers will be placed at key guest and employee entrances and contact areas. Use is encouraged.

Personal Protection Equipment (PPE). All employees and guests are required to wear a facial covering or mask while inside of the building. Any additional personal protection equipment is welcome.

Wellness & Temperature Checks. Wide World will monitor the temperature of all employees at the start of each shift. Any employee with a temperature greater than 100.4° F will not be permitted into the building.

Equipment Sanitation. In addition to all common touch surfaces being disinfected regularly, all equipment used by staff will be sanitized each shift.

Employee & Guest Health Concerns. Our employees have been given clear instructions on how to respond swiftly and report all presumed cases of COVID-19. Employees are instructed to stay home if they do not feel well and are instructed to contact a manager if they notice a coworker or guest with a cough, shortness of breath, or other known symptoms of COVID-19. Employees and guests who are exhibiting any of the symptoms of COVID-19 are instructed to immediately notify a manager. Under no circumstances should employees or guests exhibiting any symptoms of COVID-19 enter the facility. Any employee showing symptoms will be prohibited from reporting to work until cleared to do so by a medical professional or until after 14 days being asymptomatic. Recognizable Symptoms include: fever, cough, and shortness of breath.

2. Employee's Responsibilities

Hand Washing. Correct hygiene and frequent handwashing with soap is vital to help promote a healthy workplace. 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 the face, blowing the nose, cleaning, sweeping, mopping, smoking, eating, drinking, entering and leaving their work area, going on break and before or after starting a shift, and after handling money but before starting a new activity.

COVID-19 Training. All employees will receive training on COVID-19 safety and sanitation protocols as found within this guide.

Personal Accountability. All employees will acknowledge that by reporting for work the following:

- They have no signs of fever (subject to onsite testing), cough, or trouble breathing within the past 24 hours.
- They have not had "close contact" with an individual diagnosed with COVID-19 in the past 14 days. "Close contact" for this purpose is defined as living in the same household as person who has tested positive for COVID-19, cared for a person who has tested positive, being within 6 ft for more than 15 minutes with a person who has tested positive, or come into direct contact with bodily secretions of a person who has tested positive while that person is symptomatic.
- They have not been asked to self-isolate or quarantine by their doctor or local public health officials.

If an employee acknowledges any of the above or is observed by the MOD to have clear and visible symptoms upon arriving to or during their scheduled shift they will be sent home and shall not be allowed back on site without clearance from a medical professional or until 14 days of being asymptomatic.

Employee Awareness Signage. Signage will be posted reminding employees of the proper way to wash hands along with additional health and safety information including but not limited to: hand washing, face masks, cleaning products, gloves, sneezing/coughing, or facial contact.

3. The Guest

Prior to Guest Arrival. Guests are encouraged to complete their waiver prior to arrival.

Guest Awareness Signage. There will be health and hygiene reminders throughout the property. Signage should include requesting guests to limit touching unnecessary surfaces.

4. Cleaning Products and Protocols

Our locations use cleaning products and protocols which meet EPA guidelines and are approved for use and effective against viruses, bacteria and other airborne and blood borne pathogens. We are working with our vendors, distribution partners and suppliers to ensure an uninterrupted supply of these cleaning supplies and the necessary PPE.

CLEANING CHEMICALS USED:

- ECO 6100795 Peroxide Multi Surface Cleaner and Disinfectant
- SFD 6326660 Bleach

Public Spaces and Communal Areas. The frequency of cleaning and sanitizing has been increased in all public spaces with an emphasis on frequent contact surfaces including, but not limited to, front desk check-in counters, door handles, public bathrooms, game machines, dining surfaces and seating areas.

Back of the House. The frequency of cleaning and sanitizing will also increase in high traffic back of house areas with an emphasis on employee entrances, employee only space, offices, and kitchens.

Shared Equipment. Shared tools and equipment will be sanitized before, during and after each shift or anytime the equipment is transferred to a new employee without the use of gloves. This includes phones, radios, computers and other communication devices, payment terminals, kitchen implements, engineering tools, safety buttons, cleaning equipment, keys, and all other direct contact items used throughout the facility.

Air Filter and HVAC Cleaning. The frequency of air filter replacement and HVAC system cleaning is being done regularly per our maintenance schedule.

DEPARTMENT SPECIFIC SANITIZATION POLICIES

5. Public Area

Cleaning & Sanitizing Protocol:

- a) Employees to sanitize the following areas at least once per hour
 - restrooms
 - handrails
 - entry doors
 - seating
 - trash bins
 - elevator surfaces
 - waiver kiosks

6. Guest Services Stations

Cleaning & Sanitizing Protocol:

- a) Sanitize all guest touch points including Credit Card Devices regularly
- b) Offices and Registration Desks to be deep cleaned and sanitized upon a shift change

Physical Distancing Protocol:

- a) Restructure stanchions to provide appropriate six-foot intervals
- b) Staff every other work station
- c) Lobby Greeter to provide guidance to arriving and departing guests to ensure physical distancing measures are followed
- d) Plexi-glass barriers will be in place between employee and guest

7. Restaurant & Bar

Cleaning & Sanitizing Protocol:

- a) Host Podiums including all associated equipment to be sanitized at least once per hour, menus to be sanitized following each use
- b) Service stations, service carts, beverage stations, counters, handrails and trays to be sanitized at least once per hour
- c) POS terminals to be assigned to a single server where possible and sanitized before and after each shift. If multiple servers are assigned to a POS terminal, servers will sanitize their hands after each use
- d) Dining tables, bar tops, stools and chairs to be sanitized after each use

- e) Condiments to be served in single use containers (either disposed or washed after each use)
- f) Check presenters, votives, pens and all other reusable guest contact items to be either sanitized after each use or single use
- g) Menus to be single use and/or sanitized between uses
- h) Food preparation stations to be sanitized at least once per hour and/or in accordance to higher standards of food service health and sanitation practices
- i) Kitchens to be deep cleaned and sanitized at least once per day

Physical Distancing Protocol:

- a) Hostesses and managers to manage physical distancing at entries, waiting areas and queues (in addition to signage)
- b) Peak period queuing procedures to be implemented when guests are not able to be immediately sat
- c) Tables and booths to be utilized with appropriate physical distancing between each family or traveling party (six feet or as otherwise advised by local authorities)
- d) Reduce bar stool count and provide appropriate physical distancing with barriers.

Guest Considerations:

- a) All self-serve condiments and utensils to be removed and available from cashiers or servers
- b) All straws to be wrapped
- c) All food and beverage items to be placed on the table, counter or other surface instead of being handed directly to a guest

8. Games

Cleaning & Sanitizing Protocol:

- a) All guests entering game area must sanitize hands or wear gloves
- b) Employees assigned to sanitize game after use
- c) Employees assigned to sanitize each chair area after use
- d) Sanitize the outside of games every four hours

Physical Distancing Protocol:

- a) Guests will be instructed to avoid playing adjacent games except for related groups
- b) Physical barriers will be installed where appropriate
- c) Discourage unrelated guests from congregating behind players
- d) Encourage one way, circular traffic flow