

DAMN GOOD

HOSPITALITY GROUP

Reopening Safety Plan

We are closely monitoring government policy changes, Centers for Disease Control (CDC) guidelines, government mandates, and public health advancements and will continue to make changes as necessary or appropriate to our protocols and procedures. This program has been developed in consultation with three leading public health medical professionals and fellows of Georgetown and Johns Hopkins Universities.

Employee & Guest Health

The health and safety of our employees and guests is our number one priority.

Thermal Thermometers. Points of entry will be limited to allow our security team (3J) to conduct temperature checks. Anyone displaying a temperature over 100.0°F will be taken to a private area for a secondary temporal temperature screening. Employees or guests confirmed to have a temperature over 100.0°F will not be allowed entry to the property and will be directed towards appropriate medical care.

Physical Distancing. Guests 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 lines and moving around the property. Restaurant tables and other physical layouts will be arranged to ensure appropriate distancing. Employees will be reminded not to touch their faces and to practice physical distancing by standing at least six feet away from guests and other employees whenever possible. All Damn Good Hospitality outlets will comply with, or exceed, local or state mandated occupancy limits.

Hand Sanitizer. Hand sanitizer dispensers, touchless whenever possible, will be placed at key guest and employee entrances and contact areas such as reception areas, restaurant entrances, private event spaces areas. Hand lotion throughout the back of house (in touchless dispensers) for employees.

Front of the House Signage. There will be health and hygiene reminders throughout the property including the proper way to wear, handle and dispose of masks.

Back of the House Signage. Signage will be posted throughout the property reminding employees of the proper way to wear, handle and dispose masks, use gloves (in positions deemed appropriate by medical experts), wash hands, sneeze and to avoid touching their faces.

Employee & Guest Health Concerns. Our employees have been given clear instructions on how to respond swiftly and report all presumed cases of COVID-19 on property to the local hospitals. We will be ready to provide support to our guests. 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 while at the property are instructed to immediately notify their manager (employees)

Case Notification. If we are alerted to a presumptive case of COVID-19 at a DGH property, we will work with the local hospitals to follow the appropriate actions recommended by it.

Employee's Responsibilities

DGH Employees are vital for an effective sanitation and health program.

Hand Washing. Correct hygiene and frequent handwashing with soap is vital to help combat the spread of virus. All DGH 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 the gaming floor, going on break and before or after starting a shift.

COVID-19 Training. All employees will receive training on COVID-19 safety and sanitation protocols with more comprehensive training for our teams with frequent guest contact.

Personal Protective Equipment (PPE). Appropriate PPE will be worn by all employees based on their role and responsibilities and in adherence to state or local regulations and guidance. Training on how to properly use and dispose of all PPE will be mandatory. Every employee entering the property will be provided a mask and required to wear that mask while on property. Gloves will be provided to employees whose responsibilities require them as determined by medical experts

Daily Pre-Shift & Timekeeping. Employee pre-shift meetings will be conducted in areas that allow for appropriate physical distancing between employees. Hand sanitizer will be available at each timeclock location (pos) and employees will be required to sanitize their hands after clocking in. Our management team will ensure constant communication and proper PPE and sanitation procedures are followed and updated per the latest expert guidance.

FOOD & BEVERAGE

Restaurants & Night Life

Cleaning & Sanitizing Protocol

- a) Host Podiums including all associated equipment to be sanitized at least once per hour
- b) Handrails and trays to be sanitized at least once per hour and logged by a manager
- c) POS terminals to be assigned to a single server where possible and sanitized between each user and 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 disposable or washed after each use)
- f) Menus to be single use and/or disposable
- g) Existing porous placemats to be replaced with linen, single use disposable or non-porous placemats that can be machine washed and sanitized after each use
- h) Storage containers to be sanitized before and after each use
- i) Food preparation stations to be sanitized at least once per hour
- j) Kitchens to be deep cleaned and sanitized at least once per day
- k) Food and beverage items being prepared to be transferred to other employees using contactless methods (leaving on expediting tables, conveyors, etc.)

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 to provide appropriate physical distancing
- e) Manage the line flow at quick serve outlets to ensure coffee and food pick up areas remain appropriately distanced
- f) Additional quick serve coffee options to open based on demand and length of physically distanced lines in Stache

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) To go or dine in should use wrapped utensils
- d) Remove grab and go offerings; available?
- e) All food and beverage items to be placed on the table, counter, or other surface instead of being handed directly to a guest

ENTERTAINMENT

Revolution Live

Cleaning & Sanitizing Protocol

- a) Revolution VIP seating and public areas to be sanitized at the conclusion of each performance
- b) All equipment to be individually assigned when possible to eliminate equipment sharing

Physical Distancing Protocol

- a) Revolution VIP seating and capacity to be managed to allow for appropriate distancing between groups of guests based on Florida public health and CDC guidelines
- b) Show schedule limited to certain times
- c) Performers might have to stay in buses verse gather in the green room

Nightclubs – ABY & Stache

Pending guidance from local authorities and medical experts.

SECURITY

Security Operations – In house and MAS

Cleaning & Sanitizing Protocol

- a) All contact surfaces to be sanitized at the completion of an incident (in addition to standard sanitization protocols)
- b) Shift managers will assign specific sanitation responsibilities and ensure proper protocols are followed
- c) Shift Supervisors to log completed tasks
- d) Shift Manager will notify the Security Point Person (SPP) after unscheduled or specialty cleaning protocols are complete (i.e. after a subject is released/ write up from a holding area, the holding area has to be sanitized)

- e) SPP will track critical activities from the first point of contact

Physical Distancing Protocol

- a) Standard protocols will be followed unless a specific incident requires more invasive contact with local First Responders (i.e. taking a subject into custody for a criminal offense)
- b) Security to assist with enforcing physical distancing protocols in guest queuing areas
- c) Guest Considerations
- d) Security to familiarize themselves with hand sanitizer and mask distribution points for guests and coworkers