

## Green Boundary Members,

We thank you for your patience and understanding during these trying times while your Club continues to put the safety of its membership and staff at the very forefront of its focus. The below guidelines may help answer questions you might have about how things are being done at GBC.

### • How your Staff Prepares for Table Side Service

- The club has procured a sufficient supply of Momar Neutra-Dis sanitizing solution.
- Approved for multiple applications in killing the strands of Covid-19. The club will be cleaning our HVAC units with this solution on Tuesdays, to help sanitize the air for Wednesday re-openings.
- Regular housekeeping protocol of sanitizing all touch points every hour, with a deep sanitizing of all indoor and outdoor furniture before member services in the am and pm.
- Front of house uniforms will not include ties for sanitary reasons.
- Staff will be cleaning tables & chairs in between each use.
- "Sanitizing Stations" are being placed strategically around the club as well as on the patio, for quick easy staff and member use.
- We have large quantities of disposable masks. Your staff will be wearing them at all times when delivering food.
- The service team will not be wearing gloves, but will be following a strict sanitizing and hand washing protocol. Should you need a mask or gloves for your personal use, please ask.
- The kitchen team will be wearing gloves and masks.
- Detailed front of house, back of house, & housekeeping protocol for sanitizing, hand washing, and cleaning before during & after shifts.

### • Staff Protocol When Coming to Work

- A manager is assigned as a "safety officer" per shift.
- All employees are to enter the same entrance, check in with safety office to run through question protocol, get temperature checked, log temperature and immediately wash hands following.
- Should employee fail question protocol, or have temperature of over 99.5, they will be immediately sent home, and all potential areas will be sanitized immediately.
- Uniforms will be cleaned in house, and staff will come to work in street clothes and change in a daily sanitized area
- Will put on mask immediately following before coming back downstairs to begin their shift.

### • Membership Guidelines

- Do not come to the club should you have a fever, cough or are generally not feeling well
- Tables, will be placed in the patio area, with seating limited to **6 per table only!** Tables will be placed 8ft apart. No groupings or pushed tables will be allowed. Tables for indoor dining are also spaced for social distancing, and are limited to **6 per table.**
- There will be no cocktail area at this time, so please note that cocktailing will be at your individual tables.
- No more than 45 people per Lunch or Dinner shift on property, with 12 people per 30 minute reservation slot.
- Reservations are required.
- Salt & pepper are on request only, we will not be pre-setting these items.
- Do no congregate in groups, and remain at social distance standards