

RETURNING TO THE WORKPLACE PREPARING FOR EMPLOYEES & CLIENTS



Overview and Getting to Work

Covid-19 is a respiratory disease which is spread from human to human and can have extremely serious consequences to individuals that catch it, including death. As we reopen and operate our facilities this guidance is designed with what we currently know to minimize the risk to our employees and guests.



If you think you may be ill, DO NOT GO TO WORK. Stay at home and seek medical attention! Some typical symptoms of Covid-19 are:

SIGNS & SYMPTOMS:

- Fever: 100.4°F (38°C) or above
- Cough
- Shortness of breath/difficulty breathing

Self-isolate and seek medical advice if you develop any of the above symptoms.

- Practice Social Distancing while traveling to work. Preferably not on public transit
- Follow approved check-in procedure, including temperature check (if required) for employees and guests
- Change into work clothes, storing outside clothes in locker
- Post Stay at Home posters outside entrances to dining areas and kitchens

Stay Home if Sick Poster

To be placed in all staff areas and at staff entry gate



Feeling Sick?

Stay home when you are sick!

If you feel unwell or have the following symptoms

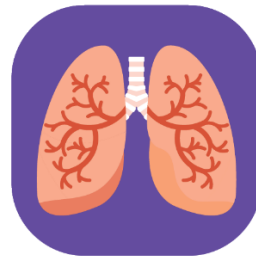
DO NOT ENTER THE BUILDING



FEVER



COUGH



**SHORTNESS
OF BREATH**

If you are in the building please leave and contact your health care provider.
Then follow-up with your supervisor.

Wash Hands

Poster Information



- Wash your hands thoroughly for at least 20 seconds, following the ministry of health regulations.
 - Use water at least 100 ° F (38 ° C)
 - Dry with a single use towel
 - Sanitize with the alcohol-based sanitizer which contains at least 60% alcohol.
 - We have provided sanitizer stations and signage by entrances, all commonly used entrance or exit from a room, including loading docks, locker rooms and employee cafe.

Wash Hands Poster



EMPLOYEE GENERAL Personal Protective Equipment (PPE)

- Proper PPE helps prevent the virus from spreading
- Our employees need appropriate, government approved PPE once they enter the workplace, and we will make the necessary provisions.
- Put on supplied PPE, including face mask, hair covering, beard net and gloves following approved procedure. Posters will be installed in all staff areas
 - (See below)
- Provide Sanitizer on all Dock Areas and public spaces
- We will implement 'Touchless' Product Delivery and Provide Disposable Gloves to incoming Delivery Drivers
- We will discard used PPE in a separate container from regular rubbish, with a pedal operated lid (*See also under disposal program*).

Poster – Glove Removal Procedure

REMOVING PROTECTIVE GLOVES



Poster – Mask Wearing Procedure

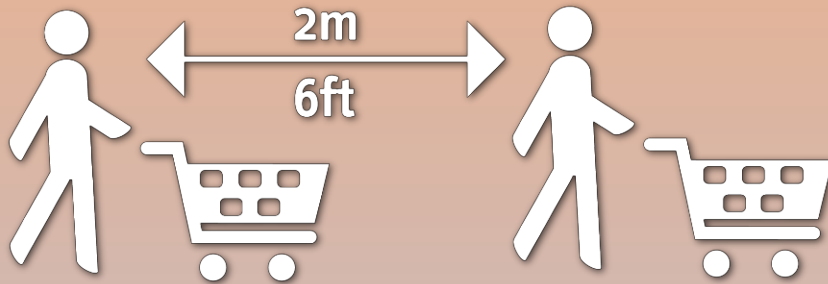
HOW TO WEAR A MASK?

Use surgical masks instead of N95 masks.



Social Distancing

Poster will be installed in all Staff and Guest areas



- Generally, Covid-19 is spread among people that are near each other. In our workplaces and dining areas we will support to prevent that:
 - Stay 6 feet (2 Meters) apart
 - Prevent employees grouping together
- Staggering breaks and meal periods
- Mark guidance spots on the floor for employees and guests to show proper social distancing
- Ensure employees are practicing social distancing during pre-meal and stand-up operational meetings

FOR Employees and Clients

This communication is being provided as part of the Montego Bay Convention Centre's (ASM Global) VenueShield environmental and venue re-activation initiative. The information is provided to offer guidance to what our venue is doing where stay at home orders are being lifted.

I . Basic guidelines – physical areas

In advance of returning team members to the venue and preparation to receive clients, the following information regarding the physical spaces. Note: Public safety codes, building codes, applicable laws and security requirements must not be compromised to reduce the potential for physical contact with items in the workplace.

BUILDING ENTRY / RECEPTION AREA:

We consider the following guidelines to control building ingress and egress, and that promote ongoing safety and precautionary measures at those points. These might include:

Reception:

- Training reception personnel on safe interactions with guests
- Disposable sticker security tags rather than recycled clips or lanyards

Signage:

- Install signage at multiple, relevant locations in the entry sequences
- Explain building access rules and other protocols that impact how occupants use and move throughout the building

PPE and Cleaning:

- Provide receptacles for used/discarded PPE
- Monitor and review of existing cleaning guidelines and adjust or enhance as needed for cleaning paths of travel and high touch areas

SHIPPING AND RECEIVING AREAS:

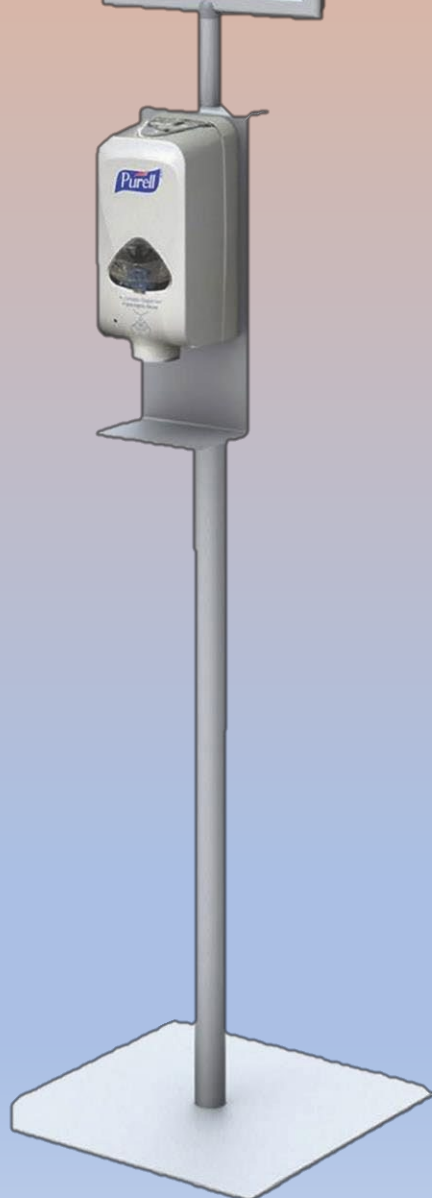
The World Health Organization advises it is safe to receive packages from areas where COVID-19 has been reported. The virus does not survive for long on surfaces and the length of shipment time and other environmental factors should inactivate the virus. If we receive an expedited package from an area where COVID-19 is present, we effect these steps:

- Wash your hands frequently with soap and water
- Use hand sanitizer when soap and water are not available
- Avoid touching your face, eyes, nose, or mouth.

Before reopening review current processes for inbound and outbound deliveries (parcels, mail, food deliveries, couriers and so forth) and effect our revised plan that is aligned to COVID-19 safety precautions. These include:

- Routing instructions and plans to avoid deliveries through employee or main entrance and instead route through areas that will minimize contact
- Separating shipping and receiving areas from the general population
- Require personnel handling mail and parcels to wear PPE to receive parcels, mail and other deliveries, and train them in the proper use and disposal of PPE
- Sanitizing the exterior of packing
- If appropriate, removing items from boxes and appropriately discard

BASIC GUIDELINES – PHYSICAL AND COMMON AREAS



COMMON AREAS / LOBBIES

We will effect these guidelines that promote safety and guide building occupants through common and amenities areas beyond the entry. These include:

Hand sanitizer:

- Hand sanitizer in stairs, lobbies and all other building common areas

Signage:

- Wayfinding signage or floor markings to direct foot traffic and ensure safe social distancing

Casual gathering spaces:

- Re-arrange furniture to promote social distancing

Cleaning:

- Monitor and review existing cleaning guidelines and adjust or enhance as needed for cleaning paths of travel and high touch areas

BASIC GUIDELINES - PHYSICAL AREAS

FREQUENTLY TOUCHED SURFACES

Frequently touched surfaces are reservoirs for viral pathogens. By reducing the frequency of physical contact with items in the workplace that are also touched by others, individuals can reduce their exposure to communicable diseases. Solutions may be temporary or permanent.

In addition to providing disinfectant sprays or wipes adjacent to each touchpoint, consider the following suggestions to reduce touchpoints:

Light/power switches:

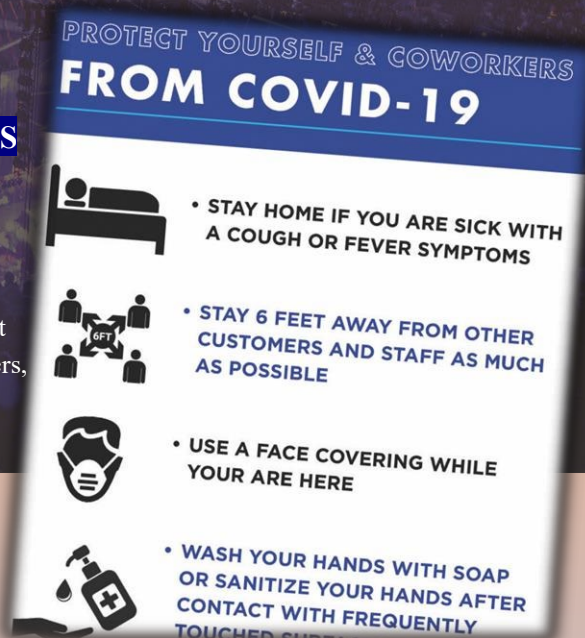
- Affix signage to remind occupants to keep switches on all day
- Provide wall-mounted disinfectant dispensers.

Doors and drawers:

- We will affix doors in an open position

Collaboration tools (conference phones, room reservation panels):

- We will remove shared conference phones and encourage the use of personal mobile phones or laptop softphones for teleconferences.
- We will remove whiteboard pens and erasers and encourage individuals to bring and manage their own
- We will provide whiteboard cleaning solution and disposable wipes adjacent to every board Remove remote control handsets and provide instructions for manual equipment use instead



Chairs:

- Remove unnecessary fabric upholstered chairs
- Affix notices to each chair reminding occupants to avoid or disinfect touchpoints

Shared equipment: (printers, copiers)

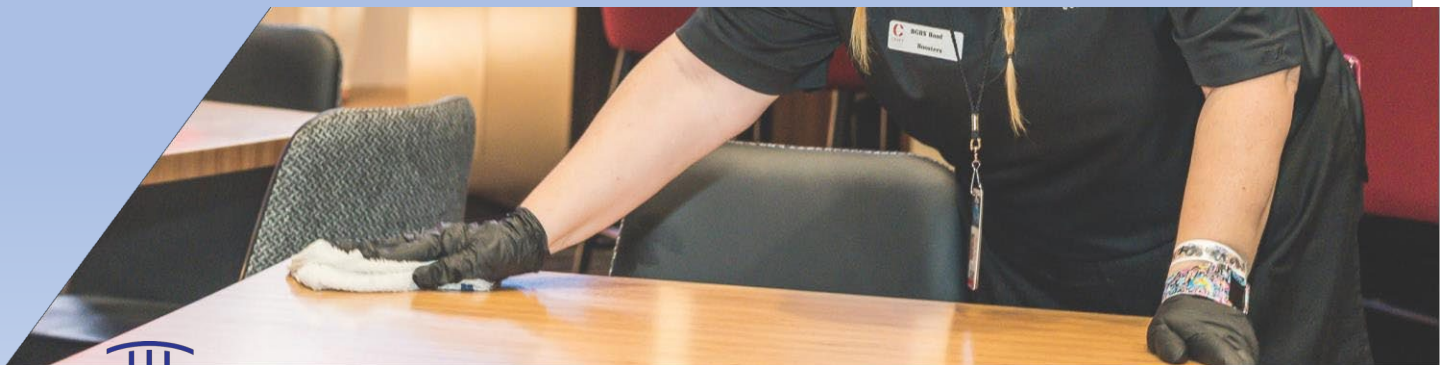
- Reduce the quantity of printers and copiers to dissuade printing

Supplies storage:

- Secure supplies storage and designate specific personnel to manage stock and distribute items
- Add places for individuals to store and secure their own items separately from others (i.e., individual coat hooks rather than coat closets used by the group)

Waste receptacles:

- We will provide separate waste bins for PPE





II. PREPARING FOR THE WORKFORCE & ORGANIZATION

As an organization, we at MBCC provides the best guidance to begin to bring team members back to the workplace, and make the transition as safe, supportive and successful as possible.

MITIGATING WORKFORCE ANXIETY

Developing a plan to mitigate employee concerns is top priority. People may be worried about their personal health and the health of those they care about. They have anxieties about their jobs, and the workplace, and we want to do everything possible to calm their anxieties.

To help team members through what may be a turbulent, stressful and unpredictable return to work, MBCC intends to focus on our team members from both a personal and work perspective. It's critical to understand how the pandemic has impacted their personal connection to the culture of MBCC. It's also important that our team members know that MBCCcares about how they feel, the personal challenges they may now have, and that we want to ensure that they know we are committed to caring for their wellbeing as they return to their physical workplace

CHANGE MANAGEMENT

Ensuring team members understand what the workplace will be like upon return is critical. Some team members may expect nothing to change, while others will assume everything will be different. Preparing and reminding them that these changes will help keep them safe ease confusion.

Our practices for consideration include:

- Re-engagement of team members: Responses to working remotely during turbulent times are varied and unique. ASM Global will provide guidance on managing individual circumstances related to returning to the physical workforce.
- Early communication: As plans are forming, keep the workforce informed as soon as appropriate. We have provided more detailed suggestions on communications on the following page.

PREPARING THE WORKFORCE & ORGANIZATION

COMMUNICATIONS

As we methodically return our Team Members to the workplace, it is important that we communicate our new way of managing our business and how it will impact their day to day routine. The more we communicate and address the details of our new normal, anticipate employee questions, anxieties and concerns, the better our reactivation of the workforce will be. Some of our communications strategies include:

- Communicate frequently to make team members aware of the details and changes designed to keep everyone safe and healthy
- Educate team members about new work practices and provide any training that may be needed
- Use a wide range of communication channels and materials email, posters/digital displays and others as we will still have team members working remotely or on reduced schedules. We want to make sure they remain connected to the team, and have all the available information they need.
- Share how MBCC is following government guidelines and reiterate those guidelines for reopening workspaces.
- Overview of some changes team members may see:
 - New entrance protocols for team members visitors
 - The optional or even required use of masks or other PPE
 - Instructions on bringing equipment (laptops, chairs, etc.) back into the workplace and sanitation requirements
 - Changes to the work environment including office and meeting room arrangement, relocation of desks, etc.
 - Modifications to internal and external meeting protocols including hosting of client events, and visitor access



III. INSIDE THE WORKPLACE

It will be important that we communicate to our team members any changes that we are implementing inside our workplaces. All areas of the workplace will make every effort to maintain social distancing protocols.

WORKPLACE HYGIENE PRACTICES

We will encourage good personal hygiene and infection control practices when team members are in the workplace, including:

Respiratory etiquette:

- We will encourage covering coughs and sneezes into a tissue and immediately throwing tissue away
- Turn away from others when coughing or sneezing

Hand hygiene:

- We will promote frequent and thorough hand washing
- We will make hand sanitizers available in multiple locations adjacent to common touchpoints including break rooms, copier areas, etc.

Avoid touchpoints:

- We will provide disposable wipes so that common touchpoints (e.g., doorknobs, light switches, desks, desktop peripherals, remote controls, and more) can be disinfected by employees before each use
- We will discourage the use or borrowing of other people's phones, desks, offices or equipment
- We will maintain a clean workplace which will assist in minimizing risk to employees.

Kitchen Areas:

Develop new practices on kitchen and meal preparation areas, which may include some temporary measures such as:

- Encourage occupants to bring food and beverage items from home and manage them individually
- Minimize touchpoints by removing coffee pots and the like
- Eliminate open food items
- Increase frequency of cleaning appliances such as refrigerators and microwaves

Individual Desk:

- We will implement a strict clean-desk policy so that non-essential items are not stored on the desk, but rather enclosed in cabinets or drawers
- We will supply disposable daily paper placemats for use at each desk
- If desks or work areas are shared, we will advise individuals to sanitize all surfaces upon arrival at that seat. We will supply disinfectants in the immediate proximity (or on each desk)
- Unless stringent cleaning protocols are enforced, and if possible, avoid sharing of desks

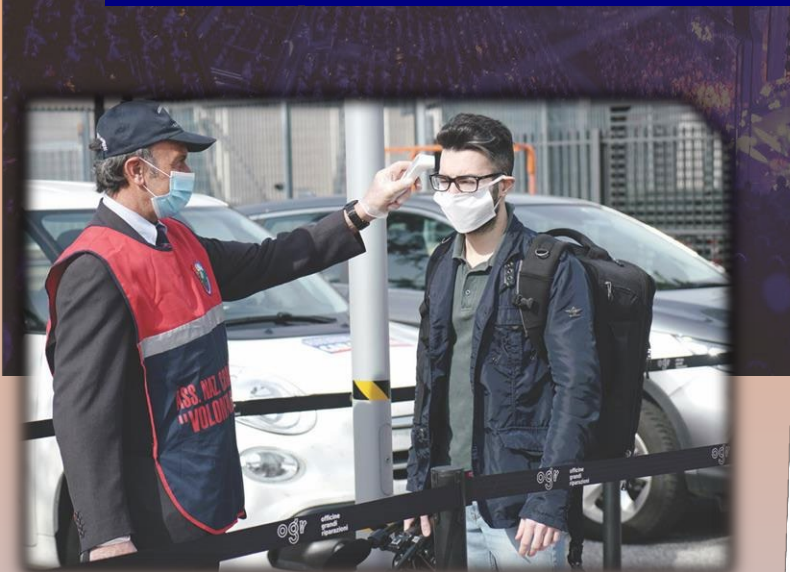
In-person meetings:

- Coach team members to critically evaluate the requirement for in-person meetings
- Limit the number of attendees at in-person meetings and limit to spaces that accommodate safe distances
- Host large team/staff meetings via video conference rather than in-person
- Eliminate in-person meetings with external guests

Pre-shift briefing

- Where possible, pre-shift briefings will be conducted in rooms large enough to accomplish social distancing
 - If not possible we will stagger arrival and briefings

INSIDE THE WORKPLACE



EMPLOYEE HEALTH QUESTIONNAIRE

ARE YOU EXPERIENCING ANY OF THESE SYMPTOMS?

- None of the BELOW

OR ONE OR MORE OF THE FOLLOWING:

- Fever (>100.4°F), chills, or sweating
- Difficulty breathing
- Cough
- Sudden loss of taste and/or smell
- Sore throat
- Aching throughout the body
- Vomiting or Diarrhea

ARE YOU TAKING MEDICATION?

- Yes
- No

IS SOMEONE YOU LIVE WITH EXPERIENCING ANY OF THESE SYMPTOMS?

- None of the BELOW

OR ONE OR MORE OF THE FOLLOWING:

- Fever (>100.4°F), chills, or sweating
- Difficulty breathing
- Cough
- Sudden loss of taste and/or smell
- Sore throat
- Aching throughout the body
- Vomiting or Diarrhea

IS SOMEONE YOU HAVE COME IN CONTACT WITH AT WORK EXPERIENCING ANY OF THESE SYMPTOMS?

- None of the BELOW

OR ONE OR MORE OF THE FOLLOWING:

- Fever (>100.4°F), chills, or sweating
- Difficulty breathing
- Cough
- Sudden loss of taste and/or smell
- Sore throat
- Aching throughout the body
- Vomiting or Diarrhea

IN THE LAST 14 DAYS, HAVE YOU TRAVELED?

- Yes
- No

IN THE LAST 14 DAYS, WHAT IS YOUR EXPOSURE TO OTHERS WHO ARE KNOWN TO HAVE COVID-19?

ONE OF THE FOLLOWING

- I live with someone who has COVID-19
- I've had close contact with someone who has COVID-19
- I've been near someone who has COVID-19
- I've not had exposure

TEAM MEMBER ENTRANCE /HEALTH SCREENING

- Team members will be reminded regularly that their health and the health of those around them is an important responsibility
- Team members will be asked upon arrival the following questions. If the answer to any of these is yes, the team member will be directed to return home and self quarantine. A standard template that asks the following questions will be provided:
 - Are they suffering at this time any of the acknowledged symptoms; including dry cough, fever, shortness of breath, chills, headache or sore throat
 - Are they residing with anyone exhibiting any of the acknowledged symptoms; including dry cough, fever, shortness of breath, chills, headache or sore throat
 - Team members may be observed by management personnel and anyone exhibiting any of the acknowledged symptoms; including dry cough, fever, shortness of breath, chills, headache or sore throat should be directed to return home and self-quarantine
 - This questionnaire will be completed weekly, and the HR Department will keep the responses in a confidential secure location.
- Team members may be asked to have a temperature check performed
 - In all cases the check will be conducted with a touchless infrared thermometer. Where possible, the check will be conducted by a medical professional. In cases where this is not practical, self-administering is preferred. At no time, however, will ASM Global team members be checking the temperature of others
 - In all cases, proper sanitation practices will be observed
 - Baseline temperature will be established in accordance with the governing health department officials. Team members who exhibit a temperature above the established baseline will be directed to return home and self-quarantine.

PERSONAL PROTECTIVE EQUIPMENT (PPE):

- The use of PPE in the workplace by team members is encouraged in accordance with the guidelines of the governing health department
- In cases where PPE, such as a face mask, is required by the governing health department then the venue will supply.

POST COVID KITCHEN AND SERVICE AREA GUIDANCE



Catering and Retail Service Areas

- Catering and Retail Food Operations

- We will limit number of guests in a room according to building as it relates to social distancing and GOJ/MOH guidelines. See sample layouts and planned capacities under “*Layouts for Social Distancing*”.
- Social distancing on seating and waiting lines / egress & ingress to event spaces, mark on floor where practical
- Installation of hand Sanitizers or Sanitizer Touch Pads at entrance and around service areas

- No Self-Service Buffet Style Service

- Minimize Human Contact Points
- No shared use of utensils, food, beverages, condiments, etc...
- Only Individual servings, plated with lids or boxed or Action Stations with Sneeze Guards and Attendants
- Individual bottled/canned beverages
- Use of banquet cutlery rollups (airline packs) No loose cutlery

Disinfecting Surfaces Guidance



- Disinfecting Frequently touched Surfaces
 - Every two hours throughout the workday, frequently touched surfaces such as door handles, hand sinks, ice machines, hand railings, refrigerators and freezer handles, and cart handles will be washed and disinfected.
 - Restrooms checked every 45 minutes and touch areas sanitized upon inspection
- Disinfecting Work Areas
 - At the end of the last shift for the day after the food production areas have been cleaned, they will be disinfected with an approved food surface disinfectant and allowed to air dry.

DISINFECTANTS APPROVED BY EPA FOR USE AGAINST NOVEL CORONAVIRUS

Product Name	EPA Reg. No.	SKUs	Follow Directions for Use of Supporting Virus	Dilution	Application	Contact Time	Emerging Viral Pathogen Claim
14 PLUS ANTIBACTERIAL ALL PURPOSE CLEANER	6836-349-1677	6100912 (2 – 2L) 6100920 (2.5 gal)	Norovirus (Feline calicivirus surrogate)	1 fl. oz./gallon	Spray	5 minutes	Yes
20 NEUTRAL DISINFECTANT CLEANER	47371-129-1677	6100460 (2 – 2L)	Adenovirus	2 fl. oz./gallon	Immersion or Spray	10 minutes	Yes
A-456 II DISINFECTANT CLEANER	6836-78-1677	6166931 (2 – 1.3L)	Norovirus (Feline calicivirus surrogate)	0.5-1 fl. oz./gallon	Immersion or Spray	10 minutes	Yes
HB QUAT	61178-1-42964	6100270 (2.5 gal)	Human Coronavirus	2 fl. oz./gallon	Immersion or Spray	10 minutes	No
MULTI PURPOSE DISINFECTING WIPES	6836-340-1677	6101858 (6 – 185 count)	Norovirus (Feline calicivirus surrogate)	RTU	Immersion (wipe)	10 minutes	Yes
NEUTRAL DISINFECTANT CLEANER	47371-129-1677	6114541 (2 – 1.3L) 6101205 (2.5 gal)	Adenovirus	2 fl. oz./gallon	Immersion or Spray	10 minutes	Yes
OASIS 499 HBV DISINFECTANT CLEANER	6836-78-1677	6100281 (2.5 gal)	Norovirus (Feline calicivirus surrogate)	0.5-1 fl. oz./gallon	Immersion or Spray	10 minutes	Yes
PEROXIDE MULTI SURFACE CLEANER AND DISINFECTANT	1677-238	6100792 (2 – 1.3L) 6100791 (2 – 2L) 6100693 (2 gal; Oasis) 6100793 (2 gal; Quik Fill)	Norovirus	4 fl. oz./gal OR 6 fl. Oz./gal	Spray	2 minutes OR 45 seconds	Yes
SCRUB FREE BATHROOM CLEANER AND DISINFECTANT	1677-256	6101799 (2 – 1.3L) 6101798 (2 – 2L) 6101797 (2.5 gal)	Human Coronavirus	4 fl. oz./gal	Spray	5 minutes	No
TB DISINFECTANT CLEANER RTU	1839-83-1677	6143556 (12 – 32 fl. oz.)	Poliovirus	RTU	Spray	10 minutes	Yes
VIRASEPT™	1677-226	6002314 (12 – 32 fl. oz.)	Norovirus; Rhinovirus	RTU	Immersion or Spray	4 minutes	Yes

*Credit Ecolab and EPA

Disinfecting Surfaces Poster

To be placed in all staff areas

FOODSERVICE GUIDELINES

Food Contact Surfaces

STANDARD PROCEDURES

- Clear surface of objects, food debris and other items.
 - Wash the surface using a multi-purpose cleaner or manual detergent.
 - Rinse with clean potable water using a clean cloth and allow to air dry.
 - Sanitize surface with food contact sanitizer according to label directions for use.
- OR
- Follow standard operating procedures for washing items in the dishmachine.

IF CONFIRMED COVID-19 IS PRESENT

- Follow **STANDARD PROCEDURES** above.
- Follow your standard procedures to sanitize ware through low- and high-temperature dishmachines or a 3-compartment sink.
- Wash and sanitize food contact surfaces and equipment on a more frequent basis.
- Change out utensils in buffet line on a more frequent basis.
- Consider the addition of a disinfection step using an EPA-registered product with an emerging viral pathogen or coronavirus claim. Refer to product label for directions for use. Before putting back in service, continue with **STANDARD PROCEDURES** (i.e., wash if needed, rinse, sanitize in 3-compartment sink or process in the dishmachine).

Refer to product label for complete directions for use

FOODSERVICE GUIDELINES

Non-Food Contact Surfaces

STANDARD PROCEDURES

- Clean surfaces with a multi-purpose cleaner or manual detergent.
- To disinfect high touch points, pre-clean visibly soiled areas.
- Spray disinfectant on surface making sure to wet thoroughly.
- Allow the surfaces to remain wet for the time indicated in the directions for use on the product label.
- Wipe the surfaces or allow to air dry.

IF CONFIRMED COVID-19 IS PRESENT

- Follow **STANDARD PROCEDURES** above.
- Increase frequency of hard surface disinfection using an appropriate EPA-registered product with an emerging viral pathogen or coronavirus claim. Refer to product label for directions for use.

Refer to product label for complete directions for use

For Use in Public & Meeting Spaces

Allocation of hand wash stations:

(Station comprises of handwash station, liquid soap dispensers, foot pressed bins and hand sanitizers)

- Exhibition Halls A/B
 - Loading dock (4)
 - North and South entry (2)
- Building C
 - Loading dock (2)
 - East lounge (1)
- Building D
 - Loading dock (2)
- Courtyard
 - North and South entry (2)
- Ocean View Terrace
 - East and West entry (2)
- Building E
 - Utilize restroom
- Building F
 - Utilize restroom

Allocation of sanitizing stations:

- All restrooms (buildings A, B, C, D, E and F presently carries two (2) per vanity area)
- Exhibition Halls A/B
 - Entries and opposite walls dock (16)
- Building C
 - Entries and docks (6)
 - East lounge, wings, lobby and clock machine (6)
 - Meeting rooms (9)
- Building D
 - Entries and docks (4)
 - Wings, lobby & ballrooms (6)
- Courtyard
 - North and South entry (2)
- Ocean View Terrace
 - East and West entry (2)
- Building E
 - Entry (1)
- Building F
 - Entries (2)

Touchless HW Station



Wall Mounted



Portable



Foot press bin

Touchless Dispensers



Portable



Wall Mounted



Programs For Public & Meeting Spaces

Allocation of Infrared Handheld Thermometers:

(To be used by all assigned security officers and door attendants upon client/staff entry)

Sensor and operator at occupied building entries:

Temperature checks will be carried out where if found to be within range, access will be granted to enter space. If found to be out of range, then the Ministry of Health Protocol will be effected



Sanitizing Of Occupied Building Spaces:

All occupied building spaces will be sanitized after daily use i.e.:

- Food and beverage spaces
- Meeting spaces
- Lobbies
- Staff areas
- Entry areas such as porte-cocheres, wall or railed walkways and lounges

Programs For Public & Meeting Spaces

Sanitizing Of Air Conditioning Units And System

- Split unit evaporators will be sanitized daily
- Ducts to include supply, return and fresh air intake will be sanitized via air handling units at the end of daily use

Disposal Program

- We will discard used PPE in a separate container from regular rubbish, with a pedal operated lid
- Stewarding will use puncture-resistant gloves and face and eye shield/protection
- Collection company will be placed on a monitored schedule program to reduce property to truck exposure
- Random Infrared Handheld Thermometers checks will be carried out on collection company employees visiting the property for collection
- Collection company will be mandated to wear required PPE's and limited to the skip and cold storage garbage area only
- Skips and cold storage garbage units will be sanitized after each pickup by collection company

LAYOUTS FOR SOCIAL DISTANCING

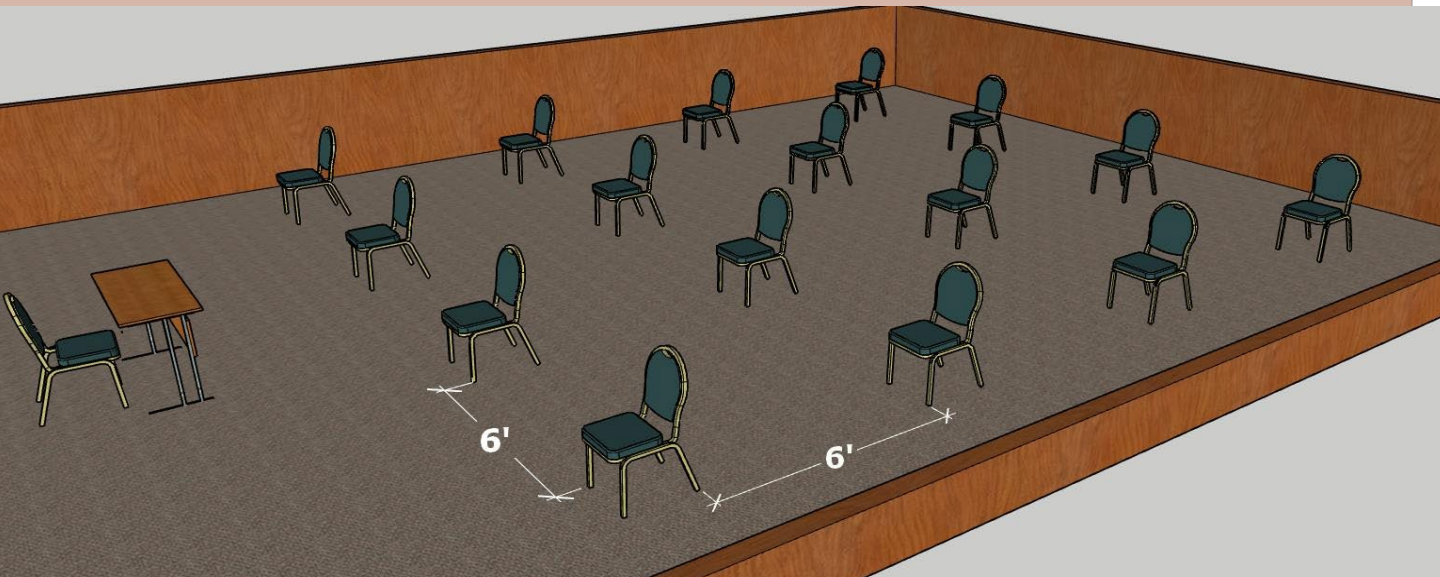
TECHNOLOGY

- We fully understand that regular room capacities will be affected in order to implement social distancing protocols.
- Once the new capacities are reached, we will utilize streaming to bring presentations, presenters, and AV outputs to other room

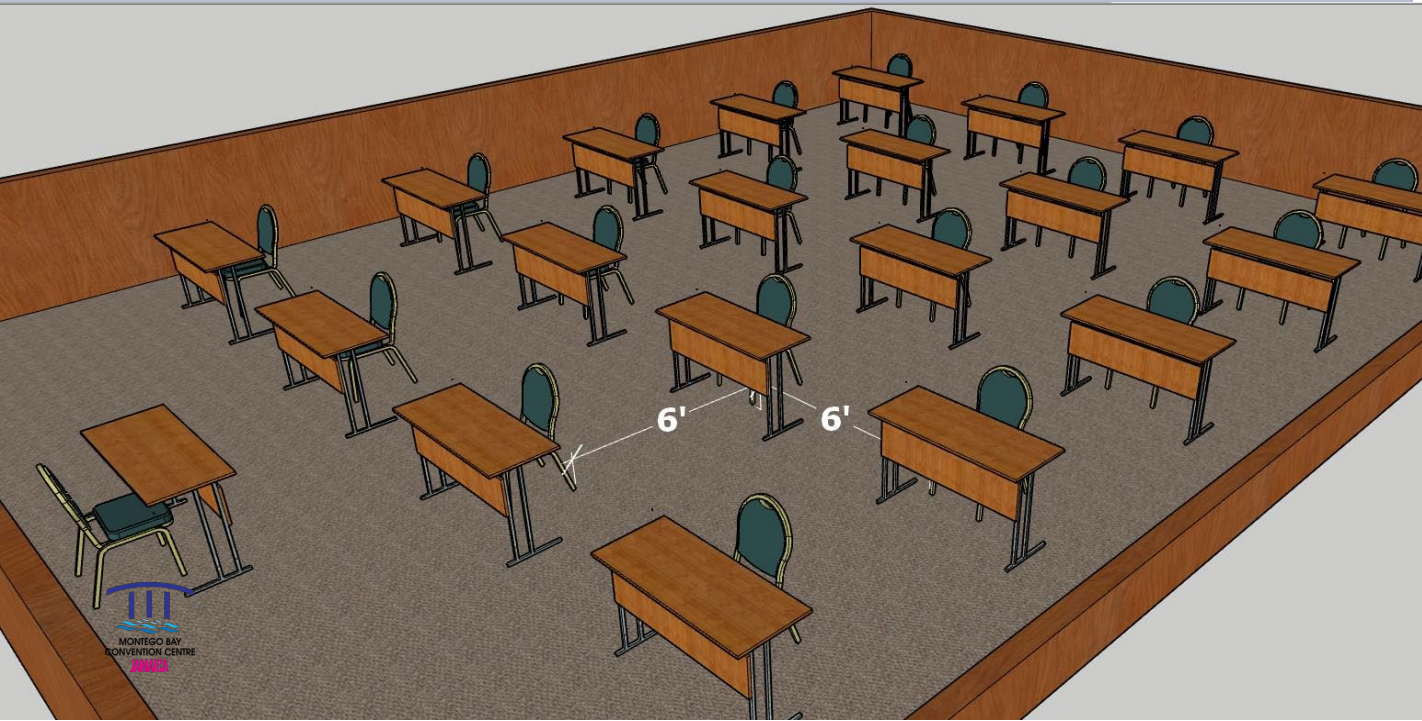


Layouts for Social Distancing

Sample Theatre Style Seating



Sample Classroom Style Seating

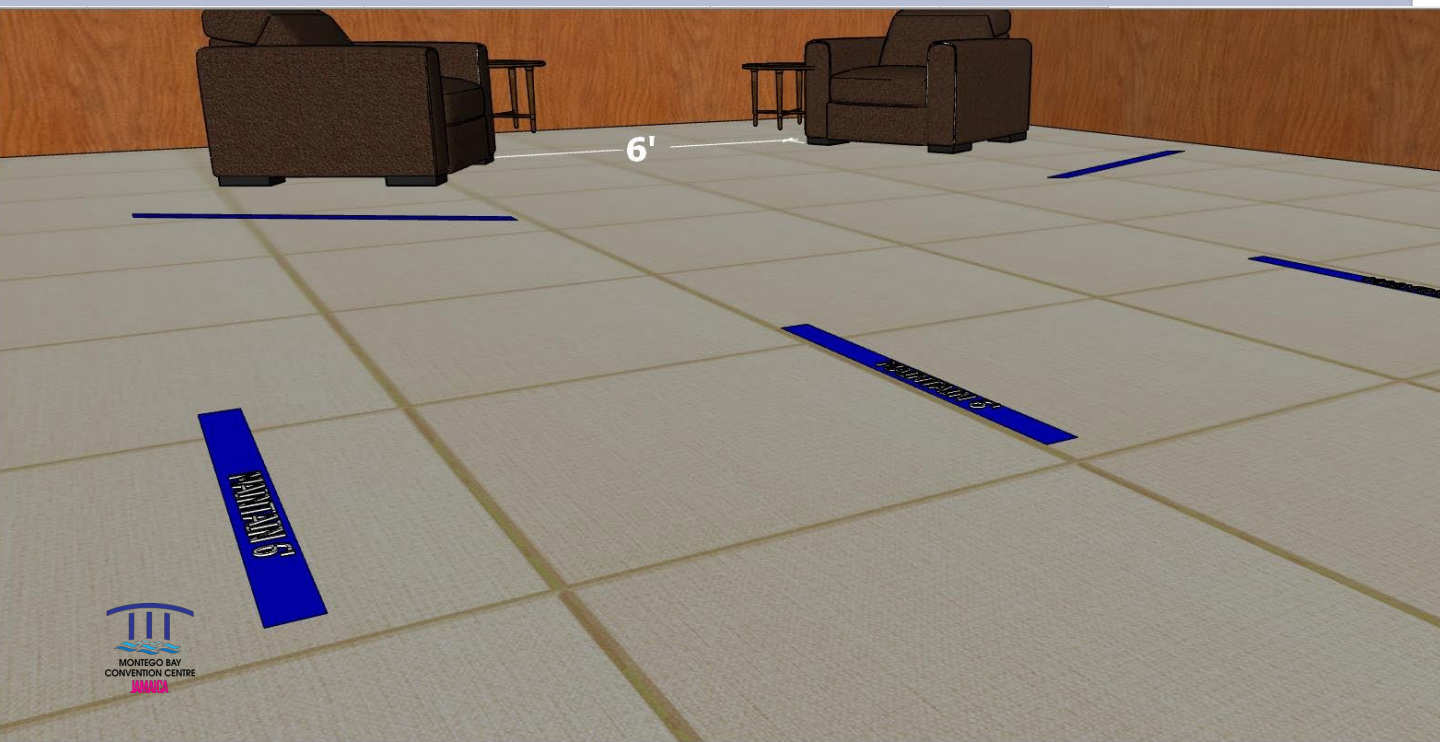


Layouts for Social Distancing

Sample Buffet Style Seating



Lobbies – 6' space markers and single seated sofas only



Layouts for Social Distancing

CAPACITIES

- All set will maintain a 6' distance between seating or standing
- Room capacity will be determined by span of AV
- AV technology such as content streaming will be used to bring information across rooms
- Specific doors will be marked "Entry Only" and "Exit Only"
- Aisle spaces will be a minimum of 8' with 6' distance markers

EQUIPMENT

- All equipment such as microphones, clickers, remotes and other handheld devices will be for single person use only
- All equipment will be sanitized after each use
- Service technicians will be assigned one person per operating equipment with 6' space between technician tables

OTHER

- All queues, waiting or standing areas will be marked for 6' distancing
- Where there are lines, upon approaching, a portable hand sanitizer will be provided before entering

Regulatory Resources

- National Restaurant Association
 - US and International Resource Guidance and Updates
<https://restaurant.org/Covid19>
- CDC Business and Workplace Guidance
<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html>
- WHO
<https://www.who.int/emergencies/diseases/novel-coronavirus-2019/advice-for-public>
- FDA
<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>
- TPDCo
Tourism Industry Covid-19 Recovery Protocols – Internal Publication
Document Number 0002
Date Prepared April 24, 2020
Last Updated May 12, 2020 – V1
Author Ministry of Tourism