**GENERAL**

* During our daily safety meetings, team members were reminded of the risks involved with COVID-19. Temperature checks were done at this time to ensure none of our team members were running a fever. If there were any signs of illness, the team lead would have following protocol in addressing this concern. During the safety meeting, our team leads reminded team member of CDC guidelines in protecting one’s self against the virus.
* Frequent hand washing was encouraged throughout the day.
* During our daily team member email updates, safety tips were emailed to team members in an effort to encourage our team not to drop their guard. Some examples of topics include information on proper hand washing techniques, discussions on “step potential,” the importance of practicing social distancing when possible, and the importance of staying hydrated.
* When available, a sanitation blower was used to sanitize restrooms, showers, and bunks after they were cleaned.
* COVID related signage was placed at the camp. This included reminders to wear a mask and to practice proper hand washing.
* Team members wore face masks.

**CATERING AND “GRAB AND GO” TENT**

* Social distancing was practiced and encouraged.
* There were separate entrance and exit doors into the tent, which allowed for social distancing and flow.
* Entrance and exit doors were propped open during serving times to prevent touching.
* Hand washing stations were placed at the entrance and exit doors of the tent.
* Large directional arrows guided the customers through the tent, encouraging social distancing.
* Physical barriers, such as garbage cans or chairs, lined the middle of the tent to prevent customers from crossing, which encouraged social distancing.
* Physical barriers, such as tables, were used to put 6 ft of distance between our team members and crews.
* “X” marks were placed in 6 ft. increments on the ground to clearly indicate where customers should stand to encourage social distancing.
* Plexi glass shields were used in the catering area creating a physical barrier between those picking up food and where the food was being prepared.
* Hand sanitizer was available throughout the tent.
* Ready to go food was available for quick pick up, which limited the time spent in the tent.
* Team members wore masks and gloves while preparing and serving food. Team members washed their hands throughout service.
* Meals were served in closed 3 compartment trays, eliminating the need for the customer to stand in a buffet serving line and eliminating self service. All other items were single service use.
* All utensils were single service use.
* Surfaces in the kitchen were washed, rinsed, and sanitized between jobs. Sanitizer was sprayed nightly and in the morning.
* Beverages were either placed on a table for pickup or in a trough standing up with ice in it. Team members were available to hand the drink to the customer to eliminate multiple people touching the drinks.
* Coffee was poured by team members into cups so crews were not touching the dispenser.
* Signage was utilized in encouraging crews to please take what they touch. For example, this may have been used for snacks.
* Double serving lines were used so that crews were not within 6 ft of food chafers.
* Our team encouraged our customer to wear masks when in the tent. In some cases there was a dedicated team member encouraging this, even offering masks, sanitizer and gloves. Signage was also used to aid in this.
* A dedicated staff cleaned and sanitized the area consistently throughout service times.
* The entire dining tent was sanitized with a food grade sanitation blower after each meal was complete.
* COVID related signage was placed in the tent. This included reminders to practice social distancing.
* Door handles to the serving tent were sanitized throughout the day.

**MAINTAINING THE CAMP**

* Portable sanitation units, including portable toilets, handwashing sinks, and restroom trailers, were cleaned and sanitized with a disinfecting spray. A second service was added to aid in constant cleaning and disinfecting of the units.
* Team members wore proper PPE for the task they were preforming, including masks.
* Hand washing stations were strategically placed around the camp to encourage hand washing.
* Used linens were changed daily.
* Showers were sanitized after use.
* Camp surfaces were sanitized throughout the day.
* The chairs used in the training session areas were spaced 6 feet apart and were sanitized.
* Consistent cleaning and sanitizing of sleep trailers, shower trailers, and laundry trailers took place throughout the day.