

COVID-19 BEST PRACTICES

The Utah Valley Convention Center has been safely hosting events during the pandemic since June 2020. Our Events team works with each client to ensure all current local and state guidelines or mandates are followed. Listed below you will find the policies and procedures we are implementing to keep attendees and employees safe. While certain aspects of our events look very different, you can rest assured you will receive our usual high-quality service and attention to detail for your event.

SAFETY & SANITATION

- Face coverings over the nose and mouth required for all attendees and staff except when actively eating or drinking.
- Required signage posted clearly at entrances and on digital displays.
- Hand washing hygiene reminders in all restrooms.
- Hand sanitizer and sanitizing wipe stations available throughout the building.
- Ongoing disinfection of high-touch and food service areas.
- Thorough nightly cleaning of all utilized event spaces.

TRAFFIC FLOW

- Designated facility entrances and exits. Physical barriers will be set up as needed.
- On days with multiple events, entrances and common areas will be assigned to each event to limit attendee crossover.
- Floor markings, portable stanchions, and signage posted to help enforce physical distancing, flow, and capacities.
- Furniture in public areas removed or reduced to prevent congregating and to promote physical distancing.

ROOM LAYOUTS

- Custom room sets to accommodate a 6-foot distance between household groups.
- Designated room entrances and exits to lessen attendee crossover.
- Dependent upon room set, one-way aisles for ingress and egress designated with signage or floor decals to encourage guests to enter on one side of the aisle and exit the other.
- Attendee registration and mealtimes may be staggered to ensure that queues and dining capacity are kept to safe capacities and appropriate distancing.

CATERING

- Service staff wearing masks and gloves at all times.
- Preset flatware rolled in napkin.
- Beverage refills done by service staff.
- Disposable serviceware, salt and pepper packets, and packaged butter pats provided for meal service as requested.
- Buffet service is possible provided: (1) attendees use hand sanitizer or wear gloves before serving themselves; (2) a gloved server will hand each attendee a plate at the beginning of the buffet line; and (3) serving utensils on buffet are changed regularly throughout buffet service.

CAFE & CONCESSIONS

- All paper goods handed to the guest by the service staff.
- Prepackaged "grab-and-go" food items presented as menu options.
- Floor markings to ensure guests in line are physically distanced 6-feet.
- No refills at soda fountains.



SPECTRA