



Spread Optimism, Not Germs



OUR SIX POINT PLAN

1 Limit Occupancy

- Mark and restrict entrances and exits
- New ordering and pickup process



3 Optimist Hall Staff Safety

- Require preemptive employee screening
- Require staff to stay home if feeling sick
- Require protective masks and gloves for staff
- Require frequent hand washing



5 Expanded Seating Plan

- Indoors
 - Limit to 6 people per table
 - Place all seating 6 ft. apart
 - Eliminate all crowded seating areas
- East Lawn
 - Add picnic tables and tents to increase seating options
- Restaurant Wing
 - Expand seating options and rearrange furniture to comply with social distancing guidelines
- Courtyard
 - Place all seating 6 ft. apart



2 Tenant & Kitchen Staff Safety

- Require preemptive employee screening
- Require tenants and staff to stay home if feeling sick
- Require protective masks and gloves for kitchen staff and tenants
- Require frequent hand washing
- Print Hand Washing Guidelines for all kitchens



4 Social Distancing

- Use queuing and 6 ft. markers at every stall to manage crowds
- Limit patrons in retail stores
- Place social distancing signage throughout the hall
- Implement new traffic flow plan



6 Increased Janitorial Services

- Clean high touch areas frequently
- Place hand sanitizer stations at all entry points and restrooms
- Mark tables as 'Clean' or 'Dirty' to ensure cleanliness after use
- Make additional trash cans available in all outdoor areas
- Encourage hand washing and social distancing in all restrooms by adding additional soap/hand sanitizer dispensers and blocking off every other sink, stall, and urinal

