**Safe Business Reopening Plan Medvets**

**615 N. Main St**

**Ft Bragg, CA 95437**

Describe the type of signage you will have and locations.

--- Signage utilizing the samples provided by the county will be displayed at front and rear entrances as well as any points of entry guests will utilize.

1. Describe the PPE you will provide to your employees and patrons.

--- The following PPE will be provided to all guests and employees, face masks and hand sanitizer for all guests in addition to latex gloves provided to employees.

1. Describe your plans for training employees and temporary workers on the use of PPE; disinfection; sanitation and other cleaning techniques.

---Training and proper use of PPE, disinfection, sanitation and cleaning techniques will be directly overseen by an onsite manager available 24 hours.

1. Describe your plans for protecting your employees' health.

---Minimize contact with guests and or personal belongings. Ensure all PPE is being utilized at all times and take temperatures prior to shifts. Employ and adhere to all guidelines provided by state and county to protect employees.

1. Describe your plans for protecting the health of visitors.

---In an effort to protect the health of our guests PPE will be provided to all guests as well as sanitizer. Encourage guests not to expose themselves, contact or socialize with others outside of their group and or family and require that PPE be utilized outside of their quarters on and off the property. Quarters will be thoroughly cleaned and sanitized between guest uses and units will be O-zone treated and vented between uses. Units will have a minimum 24 hour resting period between bookings.

1. Describe how you will prevent crowds gathering at your facility.

---Gathering will be prohibited in all common areas, signs will be posted stating such. Lobby access will be limited 1 guest at a time. All meeting places will be closed until further notice.

1. Describe how you will enforce physical distancing at your facility.

---One guest will be allowed at a time in lobby most bookings will be no contact all common areas are restricted.

1. Describe the payment methods you will use (contactless is preferred).

---The majority of our bookings and payments will be contactless facilitated by a third party.

1. Describe how you will ensure that shared items such as audio headsets or other shared items are disinfected.

---Communication with any staff on cleaning, sanitation, and disinfection of any shared items per COVID 19 county and state protocol.

1. Describe your reservation system and how you plan to stagger individual visitors and those from different household units.

---All reservations and bookings will be facilitated by a third party mostly contactless prior to arrival and on occasion some will be taken by phone or internet any direct bookings will have minimum contact.

1. Describe how you will reconfigure seating to maintain six feet of physical distancing between visitors.

---Only the lobby will have seating which is very limited only one common party allowed at a time.

1. Describe methods for the use of items such as touchscreens, grab handles, buttons, telephone and other listening devices, handheld props, flip doors, etc.

---Areas will be cleaned and sanitized frequently as needed.

1. If applicable, describe how you will indicate separate entry and exits to/from your facility.

---Signage provided by the county will be utilized to properly and clearly identify all appropriate entry and or exit points

1. If your facility uses a shuttle service, describe how you will limit usage.

---No shuttle service provided at the current time.

1. Describe your methods for reconfiguring parking areas to avoid congregation.

---Onsite parking very limited side streets will be used.

1. Describe how you will ensure physical distancing in restrooms.

---There are no public restrooms available at this time.

1. If your facility has a retail area, describe the health and safety guidelines you have taken to protect employees and visitors.

---No retail area available at this time.

1. If your facility has a food service area, describe the health and safety guidelines you have taken to protect employees and visitors.

---No food service will be offered at this time.