



COVID Precautions

Our staff is required to wear masks in the facility (unless in their specific offices 6'+ from the door) and have their temperatures taken at the beginning of every shift.

- Masks are required for the public. We do have masks available if a guest forgets theirs
- Signs are posted at every entrance with language to not enter if symptoms are being experienced or have been experienced in the last X number of days. We also have signage in all facility restrooms regarding CDC proper handwashing guidelines
- We have had a COVID-19 specific page on our website since the beginning of the pandemic and have shared this information on our social channels several times: <https://www.aleruscenter.com/covid-19-updates>
- Event Specific
 - At banquets/weddings- complimentary individual miniature Alerus Center branded hand sanitizers are being preset at each place setting.
 - All tables are physically distanced at a minimum of 6' – in many cases, we are setting tables 8'+ apart and/or we have provided more tables/chairs than expected attendance to provide additional ability for guests to physically space out above and beyond the room layout. We are fortunate to have ample space to open additional ballrooms, etc. to provide very different layouts than we had pre-pandemic.
 - We provide designated “IN” and designated “OUT” internal doors for every event thus far and plan to continue this whenever possible for the foreseeable future.
 - Large hand sanitizing stations as well as sanitizing wipes (for guests to use for their seats, etc.) are provided at each event outside of rooms in use.

Alerus Center has worked collaboratively on event logistic plans with Public Health for review and input and have incorporated any suggestions whenever possible for all past events and do so for any future event that may exceed current state attendance thresholds.

Additionally, we have implemented:

- Increased facility cleaning protocols – including purchase and use of electrostatic sprayers

- Facility improvements have been approved and are being installed in the coming weeks such as “foot pedals” on restroom doors to remove a high touchpoint, and the use of newly acquired electrostatic sprayers for various points in the facility in the cleaning process, additional PPE for staff including plexiglass/face shields for specific positions/encouraging cashless payment whenever possible to name a few.
- Several new Food & Beverage protocols have been implemented such as eliminating shared utensils, carafes, or serving dishes, requiring individually wrapped straws, etc. – all equal to or above the state guidelines specific to foodservice and restaurants.
- Implementing The Iwave Ionization with our HVAC vendor – air purification system

***All precautions taken thus far are subject to change. Protocols are done when applicable**