

HENRY B. GONZÁLEZ CONVENTION CENTER



The Henry B. Gonzalez Convention Center's number one priority is the health and safety of our guests, employees, and partners. We have taken proactive measures in response to this rapidly evolving situation and continually monitor information from various resources. Our team is ready to work with meeting planners to develop plans and procedures specific to each event. Current guidelines encompass information from the Center for Disease Control (CDC), Texas Governor's Office, City of San Antonio Health Department, and International Association of Venue Managers (IAVM).

The City of San Antonio's most up to date information on COVID-19 can be found at:

<https://covid19.sanantonio.gov>

Following are measures we have taken to ensure a clean and healthy environment for guests, employees and partners:

- Sanitation methods have increased for high contact areas including guest information desks, escalator and stair hand rails, elevators, water fountains, public furniture, door handles, push bars, and restroom surfaces
- Free-standing hand sanitizer units are available for strategic placement
- Signage is prominently displayed in our facilities with CDC protocols for hand washing
- Custodial managers and supervisors were trained by the International Sanitary and Supply Association (ISSA) on improved cleaning procedures. As a result, a comprehensive training program was administered to our custodial staff
- Hand hygiene processes and respiratory etiquette were reintroduced to staff
- Ventilation standards were adjusted for increased outside air intake/air change rates
- Screening measures are employed for all partners, staff, vendors, and contractors utilizing City of San Antonio guidelines
- Will ensure successful meetings by working with each meeting planner on social distancing and space allocation
- Our exclusive caterer is revising many processes to ensure guests continue to receive the highest food safety and quality of food and beverages. Food presentation options may include one-sided buffet lines served by catering wait staff, silverware individually wrapped, condiments provided by a server upon request, and a new variety of boxed meals and prepackaged food items.

We will continue to monitor public health regulations and modify our plan as needed.