

Corona Virus Awareness and Hotel Measures

OUR EFFORTS TO ENSURE A HEALTHY STAY

The Center for Disease Control and Prevention and World Health Organization are closely monitoring the developments related to the novel Coronavirus (COVID-19) first identified in Wuhan, Hubei Province, China. Here at the Westin Peachtree Plaza we are closely monitoring the statements of both organizations and following all guidelines from these agencies and local health departments. The Wellbeing of our guests and associates is of paramount importance.

Preventative Measures:

Along with following applicable guidelines from global and local health authorities we have taken the following preventive measures to ensure the safety of our guests and associates:

- Installed 25 automated hand sanitizer stations throughout the hotel
- Implemented hand sanitizer on all water stations throughout the meeting space
- Implemented closed filtered water units in all meeting space
- Enhanced focus and added inspections for all restrooms and hand washing areas to ensure that hand wash items are consistently refilled
- Added Focus on housekeeping staff and additional room audits have been performed to ensure we are properly cleaning and sanitizing guest rooms
- Ensured proper run times are adhered to for use of RESTORAIR Rapid Recovery Unit to ensure proper sanitation of air quality in guest rooms
- Audited all cleaning and sanitation products and ensured that all are effective against viruses of this nature
- Audited chemical balance and temperatures for all laundry machines to ensure proper sanitation
- Audited chemical sanitation stations to ensure proper concentrations, and ensured that sanitizer test kits are available to test frequently
- Tested water temperatures in our hand washing and all food sanitation equipment to ensure proper temperatures for proper sanitation
- Conducted Training on proper hand washing and hygiene standards
- Conducted food safety training for all culinary and food handling associates
- Audited our training logs to ensure that all hosts are in compliance for food borne illness procedures, food allergy awareness, temperature logs, OSHA compliance, and workstation cleanliness and sanitation guidelines
- All Air Handling units are inspected quarterly and all filters changed as well as checking for proper ventilation
- Back Dock areas and receiving areas have been cleaned and sanitized to ensure proper receiving of products.
- Trained all management and supervisor staff on responsibilities during a potential outbreak

We will continue to monitor the situation and adjust our preventative measures accordingly as the situation regarding COVID-19 evolves. Again, the safety of our guests and associates is of utmost importance to us and we will keep focus on this moving forward.