

COVID-19 Preparedness Plan for *Minnesota Monthly's* 9th annual GrillFest

GrillFest is committed to providing a safe and healthy workplace for all our workers, guests, and vendors. To ensure we have a safe and healthy workplace, **GrillFest** has developed the following COVID-19 Preparedness Plan in response to the COVID-19 pandemic. Managers and workers are all responsible for implementing this plan. Our goal is to mitigate the potential for transmission of COVID-19 in our workplaces and communities, and that requires full cooperation among our workers and management. Only through this cooperative effort can we establish and maintain the safety and health of all persons in our workplaces.

The COVID-19 Preparedness Plan is administered by **Arthur Morrissey**, who maintains the overall authority and responsibility for the plan. However, management and workers are equally responsible for supporting, implementing, complying with and providing recommendations to further improve all aspects of this COVID-19 Preparedness Plan. **GrillFest's** managers and supervisors have our full support in enforcing the provisions of this plan.

Our workers are our most important assets. **GrillFest** is serious about safety and health and protecting our workers, guests, and vendors. Worker, guest, and vendor involvement is essential in developing and implementing a successful COVID-19 Preparedness Plan. We have involved our workers, guests, and vendors in this process by:

- Communication the industry guidance developed by the state of Minnesota.
- Incorporation feedback into this preparedness plan.
- Developing a training plan and schedule leading up to GrillFest.
- Adding this preparedness plan to GrillFestival.com.

GrillFest's COVID-19 Preparedness Plan follows the [COVID-19 Universal Guidance for All Businesses and Entities \(PDF\)](https://staysafe.mn.gov/assets/covid-19-universal-guidance-for-all-businesses-and-entities_tcm1152-480317.pdf) (staysafe.mn.gov/assets/covid-19-universal-guidance-for-all-businesses-and-entities_tcm1152-480317.pdf) developed by the state of Minnesota, available at the [Stay Safe Minnesota website \(https://staysafe.mn.gov\)](https://staysafe.mn.gov), which is based upon Centers for Disease Control and Prevention (CDC) and Minnesota Department of Health (MDH) guidelines for COVID-19, Minnesota Occupational Safety and Health Administration (MNOSHA) statutes, rules and standards, and Minnesota's relevant and current executive orders. The following requirements must be addressed, but each business is encouraged to consider additional recommendations and adopt additional requirements that appropriately address COVID-19 mitigation strategies the business deems necessary.

- **Health screening, isolation, and quarantine**
- **Hand hygiene practices**
- **Cleaning and disinfecting**
- **Indoor facilities, utilities, and ventilation**

Health screening, isolation, and quarantine

Workers, guests, and vendors have been informed of and encouraged to self-monitor for signs and symptoms of COVID-19. The following policies and procedures are being implemented to assess worker, guest, and vendor health status prior to entering the business and for workers to report when they are sick or experiencing symptoms. **GrillFest** has also developed a plan to advise customers and other visitors to leave the facility if their responses to health screening indicate they have tested positive for COVID-19, are experiencing COVID-19 symptoms, or have been identified as a close contact.

- **WORKERS:**
 - Communication to all workers via email to stay at home if feeling sick.
 - Health Screening questionnaire (see attachment) will be visibly posted at all event entrances.
- **GUESTS:**
 - Communication to all guests via event website to stay at home if feeling sick.
 - Health Screening questionnaire (see attachment) will be visibly posted at all event entrances.
- **VENDORS:**

- Communication to all vendors via email to stay at home if feeling sick.
- Health Screening questionnaire (see attachment) will be visibly posted at all event entrances.

GrillFest has implemented measures to ensure that sick or COVID-19 positive workers, guests, or vendors isolate until they are no longer infectious, according to applicable MDH guidance. MEDICAL ISOLATION:

- Any worker, guest, or vendor that exhibits COVID-19 symptoms or affirms COVID-19 exposure per our Health Screening questionnaire will not be allowed to enter the event.
- We will immediately separate workers, guests, and vendors with COVID-19 symptoms.
- If the individual needs additional attention, and cannot attend to themselves, we will isolate them in a confined area and contact emergency medical services.

GrillFest has also implemented a policy consistent with MDH guidance for identifying and communicating with workers, guests, or vendors who may have been exposed to a person with COVID-19 at their workplace and requiring them to quarantine for the required amount of time.

- WORKERS:
 - Email, training, pre-screening, and website information.
- GUESTS:
 - Website information, and pre-screening.
- VENDORS:
 - Email, website information, and pre-screening.

Hand hygiene practices

GrillFest has implemented a policy to provide instruction, signage, facilities, and supplies to encourage regular handwashing and sanitizing. Restroom doors will be propped open and be available throughout the event. This policy is consistent with [MDH: Hand Hygiene \(www.health.state.mn.us/people/handhygiene/index.html\)](http://www.health.state.mn.us/people/handhygiene/index.html).

- WORKERS:
 - Will be provided hand sanitizer and plastic gloves for use between interactions with guests or vendors when that interaction requires you to touch any items.
- GUESTS:
 - Will be encouraged to use hand sanitizer and/or wash their hands after eating, drinking or interacting with any items at a vendor booth.
- VENDORS:
 - Will be provided hand sanitizer and plastic gloves for use between interactions with guests or vendors when that interaction requires you to touch any items.
 - Will be required to wear gloves when handling food or beverage product, per the Minnesota Department of Health Food Safety policies.

Cleaning and disinfecting

GrillFest has implemented a regular schedule for cleaning and disinfecting commonly touched surfaces (workstations, keyboards, telephones, handrails, doorknobs, etc.), shared items, shared equipment, and high traffic areas. This will occur every 30 minutes.

GrillFest will continue to perform other routine environmental cleaning according to established schedules and procedures.

Appropriate and effective cleaning and disinfecting supplies have been purchased and are available for use in accordance with product labels, safety data sheets and manufacturer specifications, and are being used with required personal protective equipment for the product. This policy is consistent with [CDC: Cleaning Your Facility \(www.cdc.gov/coronavirus/2019-ncov/community/disinfectingbuilding-facility.html\)](http://www.cdc.gov/coronavirus/2019-ncov/community/disinfectingbuilding-facility.html) and the U.S. Environmental Protection Agency's (EPA) List N for products that meet EPA's criteria for use against SARS-CoV-2. See [EPA's List N: Disinfectants for Use Against SARS-CoV-2 \(www.epa.gov/pesticide-registration/list-n-disinfectants-coronavirus-covid-19\)](http://www.epa.gov/pesticide-registration/list-n-disinfectants-coronavirus-covid-19).

- We will have staff cleaning and disinfecting high-touch surfaces.
- There will be no self-serve options for guests or vendors.
- We will use WAVE hand sanitizer, placed frequently throughout the event.
- All food vendors will have handwashing stations with paper towels and soap, as well as a catch bucket for water per the Special Event Food Permit guidelines and checklist *attached*.

Additional COVID-19 Mitigation Practices (optional—as needed)

Address additional COVID-19 mitigation practices as needed. Businesses are strongly encouraged to consider the recommendations in Stay Safe industry guidance, as well as other relevant guidance from the CDC, MDH, OSHA, and other relevant federal, state, and local authorities.

- Outdoor, open air event space.
- Signage will be posted around venue speaking to COVID safety and best practices.
- Vendors will be required to wear gloves when interacting with food or beverage product.
- Additional space between vendor booths.
- Restroom doors will be propped open for contactless access.
- Online ticket purchases via Eventbrite will be encouraged prior to event and will be promoted in our publications and on our social media accounts.
- For guests that purchase tickets on-site, we will use an electronic ticketing system.

Certified by:



Friday, June 11, 2021

Arthur Morrissey

Associate Publisher + Director of Marketing

Greenspring Media