



## **Freehold Raceway**

**Date: 3/31/2022**

### **Freehold Raceway COVID-19 Policies and Procedures**

#### **Purpose**

To establish specific policies and procedures that must be followed by all vendors, licensees and employees that will allow Freehold to operate in a safe and efficient manner during this COVID-19 pandemic. These procedures are in place to ensure the safety and well-being of our licensees, employees and patrons. These procedures will be strictly enforced; any vendor, licensee or employee who chooses not to follow them will be directed to immediately leave our property for the day. If there are any issues, please report them to Security.

#### **Overall Operating Guidelines:**

##### **Social Distancing:**

- All Vendors, Licensees and Employees will be required to follow all guidelines from the Centers for Disease Control and the NJ Department of Health.

##### **Handwashing:**

- Frequent handwashing with soap is vital to help combat the spread of virus. All Licensees and Employees are encouraged to wash their hands (for 20-seconds), or use sanitizer when a sink is not available, frequently. Freehold Employees and Licensees must wash their hands after any of the following activities: working in barns, using the restroom, sneezing, touching the face, blowing the nose, cleaning, sweeping, mopping, smoking, eating, drinking, going on break and before or after a shift.
- Break times will be given for hand washing throughout the day.

##### **Hand Sanitizer:**

- Hand sanitizing stations will be placed at key locations throughout the facility for use when sinks are not available for immediate hand washing.

**Personal Protective Equipment (PPE):**

- Appropriate PPE will be available to all Team Members based on their role and responsibilities and in adherence to state or local regulations and guidance.

**Employees:**

- Meetings will be conducted in areas that allow for appropriate social distancing between Team Members. The meetings will be brief to relay pertinent information and any updates to COVID-19 protocols.
- Anyone having or exhibiting symptoms of COVID-19 will be immediately separated and sent home from the racetrack or paddock area.
- Employees will be instructed to contact a supervisor if they notice a coworker with signs or symptoms of COVID-19.
- In the event an employee tests positive for COVID-19, he/she should isolate for no less than five (5) days. Following the isolation period, employee may return to work if symptom free. Surveillance will initiate contact tracing. Any employee in close contact will receive written notification. If experiencing no symptoms of COVID-19, the close contact may continue to work with instructions to self-monitor.
- Signage will be placed in all employee/back of house areas reminding employees to follow CDC guidelines (wash hands, use sanitizer, stay home if sick, etc.) and setting forth a checklist of symptoms and reminding employees to not come to work if answering “yes” to any COVID-19 screening questions. Anyone that answers “yes” to any health screening questions will not be granted access to the Racetrack.
- All employees must wear masks/face shields while on property unless they have provided proof of being fully vaccinated.
- All back of house areas (i.e. count rooms, surveillance room, offices) will have a supply of gloves and sanitizer available and will be part of a regular cleaning schedule.

**Notification:**

- Management will promptly notify any person on the premises of the racetrack, including stabling facilities, of any known close contact to COVID-19 at the racetrack, including stabling facilities, consistent with the confidentiality requirements of the Americans with Disabilities Act and any other applicable laws.
- Management will notify local health department officials of all COVID-19 positive test results.

## **Cleaning Products and Protocols:**

- Our Housekeeping team uses cleaning products and protocols which meet EPA guidelines and are approved for use and effective against viruses, bacteria and other airborne and blood borne pathogens.
- The frequency of cleaning and sanitizing has been increased with an emphasis on frequent contact surfaces including, but not limited to, wagering machines, door handles, bathrooms, elevators, dining surfaces and seating areas.
- Employees assigned to clean shall be informed on proper cleaning and disinfecting protocol, including on use according to recommended guidance. Employees will also be informed of proper PPE required for cleaning and day-to-day operations.

## **Procedures:**

### **1. Building Access:**

#### **Patrons/Facility:**

- Patrons will be allowed entry to Freehold Raceway during normal operating hours subject to current capacity limits (if any).
- Masks are optional for patrons who are fully vaccinated. Patrons not fully vaccinated are strongly encouraged to continue wearing masks and social distance. (Per Executive Order 242.)
- Patrons will be required to lower their mask when conducting cashier transactions and when requested for identification purposes.
- Plastic shields remain in place to create a barrier between the teller and wagering public.
- Program stands and point of sale food concessions feature plastic barriers protecting employees and patrons.
- All self-service machines will be cleaned no less than every four (4) hours or any time a customer requests them to be cleaned.
- Signage will be placed at entrance areas to the facility and sportsbook reminding patrons to follow CDC guidelines (wash hands, use sanitizer, stay home if sick, etc.) and setting forth a checklist of symptoms and reminding patrons not to enter the facility if answering “yes” to any questions (i.e. Do you have a fever, Have you been in the presence of someone with COVID-19, etc.). Anyone that responds “yes” to any of the health screening questions will not be granted access to the racetrack.
- Patrons presenting with and seeking assistance for COVID-19 symptoms will be provided a mask and directed to exit the facility and return home or to go to a medical facility for their safety and the safety of others. Such patrons shall be provided with the CDC material

entitled, “Steps to help prevent the spread of COVID-19.” Freehold will comply with current CDC, state and local guidelines on requirements for businesses dealing with patrons who present COVID-19 symptoms.

- In the event of a patron presenting severe COVID-19 symptoms (i.e. very high fever, extreme shortness of breath, uncontrolled cough), Freehold will follow current protocol for managing severely ill patrons which includes contacting Freehold medical staff, if present, or calling 911. Patrons and any accompanying persons will be separated from the general public and the Freehold will take appropriate measures to minimize the patron’s contact with others. Freehold shall identify employees known to have been in close contact with the ill patron provide appropriate notification.

## **2. Food and Beverage:**

**Freehold will follow guidelines of Executive Order 183 and New Jersey Department of Health and Safety Standards for Indoor and Outdoor Dining:**

[https://www.state.nj.us/health/legal/covid19/Indoor\\_Dining\\_Guidance\\_7-1-21.pdf](https://www.state.nj.us/health/legal/covid19/Indoor_Dining_Guidance_7-1-21.pdf)

- i. Adhere to capacity limits (if any).
- ii. Self-service food (i.e. buffet or salad bar), if offered will be in accordance with updated Department of Health guidelines.
- iii. Single use condiments will be used.
- iv. Tables will be disinfected after each use.
- v. Employees must wash and/or sanitize their hands when entering the food and beverage establishment.
- vi. Procedures are in place to increase cleaning and disinfection in the kitchen areas. Care will be taken to avoid food contact surfaces when using disinfectants. Food contact surfaces must be cleaned and sanitized before use with a sanitizer approved for food contact surfaces. Non-food contact surfaces must be frequently cleaned.
- vii. Cleaning logs will be maintained that include date, time and scope of cleaning.

### **HVAC units – Indoor Dining**

- i. Following design specifications of the HVAC unit, increase the volume of outdoor air to the maximum capacity when the facility is occupied.
- ii. Reduce the volume of recirculated air being returned to the indoor spaces.
- iii. Increase the volume of air being delivered to the indoor space to maximum capacity.
- iv. Select maximum filtration levels for the HVAC unit.
- v. Run the HVAC unit continuously while the facility is opened.
- vi. Run the HVAC unit for at least two hours before and two hours after the facility is occupied.