

Centerplate is focused on the health & safety of all our guests. We look forward to working with you to create memorable experiences in beautiful San Diego!

Our Corporate Covid-19 Response Team is focused on creating return-to-work plans for each line of business in our portfolio.

As we improve our supply chain, our procurement teams have created a national stockpile of critical PPE, Chemicals, & Supplies to assure that we remain prepared to protect the safety of our customers, clients and employees. We have partnered with our vendors to assure that our food providers are placing the same elevated focus on safety that you would expect from us. As our teams bring each facility back on line, we are sharing and implementing best practices from Centerplate and Sodexo locations around the globe.

As a partner, you have always counted on us to *make it better to be there* for our guests and employees and as we navigate this changing landscape, rest assured you can also count on us to *make it safer to be there* as well.

Actionable Mandates & Policies At All Our Centers Include:



Mandatory Face Coverings & Gloves for all Staff



Increased Cleaning Schedules



Consistent & Tangible Training for all Team Members



Pre-Shift Wellness & Temperature Screens



Increased Hand Sanitizer Stations



New Targeted Disinfecting Solutions

Health Ambassador



Our Corporate Response Team has designated a Health Ambassador for each facility. This team leader will receive specialized training to help direct on-site teams & work with the local Health Department. This ambassador will conduct pre shift trainings and sanitation walkthroughs during events. Here in San Diego, Senior Executive Sous Chef Sufi Karaien will be spearheading the latest protocols.

At the San Diego Convention Center, we have also added additional measures to protect the safety of our guests, including cash-less retail payments, point of sale barriers, single use cutlery & pre-portioned condiments



Chef Daryl O'Donnell is customizing menus to work within our elevated new standards. Modern individually-packed meals and bento boxes are being created to offer our clients some new and exciting options when planning meal services for their guests.



Centerplate, the exclusive caterer at the San Diego Convention Center, is looking forward to welcoming back show management, exhibitors and attendees with enhanced safety and sanitation procedures. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Let us start by introducing Senior Executive Sous Chef Sufi Karaien, our Centerplate Health Ambassador, who will lead the team with the implementation and compliance of CDC, state, & county health directives. Chef Sufi will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate and conceptualize our latest safety mandates.

Our Executive Chef Daryl O'Donnell is working to create exciting new menus which will be the cornerstone of modern safety practices in foodservice. As always, fresh local produce, local breads, healthy options and trendsetting items will be at the forefront of his menu design. Emphasis will also be placed on individually-packed items in specialized packaging and a new pricing structure to accommodate best practices in service and presentation.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. The focus is actionable, enforceable mandates that are practical and effective.

- Face coverings are mandatory both in FOH & BOH areas.
- Extended glove policy will be strictly enforced.
- All staff will go through employee wellness & temperature screening upon arrival, prior to reporting to their assigned work area. Employees exhibiting flu-like symptoms will be required to return home before their shifts begin.
- Team members will receive specialized & regimented health & safety training.
- Targeted disinfection, sanitation and cleaning schedules are in place with an emphasis on frequently touched surfaces.
- Point of sale barriers have been installed for guests and cashiers.
- Increased handwashing awareness and signage throughout the facility.
- Condiments, cutlery and food presentation materials will be single-use.
- Inclusion of cash-less payment methods for our retail outlets.
- Maintain 6-Foot distance in guest & BOH areas (where possible).

As your food service partner, Centerplate has always *“made it better to be there”* for our guests and employees through creativity, trust and exceptional customer service. We are modifying our operations to create an innovative and modern environment with an even greater emphasis on enhanced safety and menu management. Our staff is confident, our destination speaks for itself and rest assured, you can depend on Centerplate to *“make it safer to be there as well!”*