

HEALTH & SAFETY PROTOCOLS

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!

WELCOME BACK

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.

NEWS & UPDATES

EXECUTIVE CHEF AND CENTERPLATE HEALTH AMBASSADOR

Let us start by introducing Executive Chef Sufi Karaien, our Centerplate Health Ambassador, who will lead the team with the implementation and compliance of CDC, state, and 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.

PPE

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.

- Team members will receive specialized and regimented health & safety training.
- Targeted disinfection, sanitation and cleaning schedules are in place with an emphasis on frequently touched surfaces.
- Inclusion of cash-less payment methods for our retail outlets, point of sale barriers, single use cutlery and pre-portioned condiments.

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!"

COVID-19 RESPONSE TEAM

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, Executive Chef Sufi Karaien will be spearheading the latest protocols.



Executive Chef & Centerplate Health Ambassador, Sufi Karaien

RETURN-TO-WORK PLANS

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.

Actionable mandates and policies at all of our centers include:

- Increased cleaning schedules
- Consistent and tangible training for all team members
- Increased hand sanitizer stations
- New targeted disinfecting solutions

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.