



At the Las Vegas Convention Center (LVCC), the health and safety of our employees and guests are paramount. This FAQ outlines our initiatives for cleaning and sanitization, partner and vendor protocols, convention center guidelines, and our recommendations for a safe and successful event. We are closely monitoring government mandates and policy changes, Centers for Disease Control (CDC) guidelines and public health advancements, and will continue to make changes to these protocols as necessary. All LVCC areas will be compliant with local or state mandated guidelines.

The LVCC has modeled its procedures around the recommendations and requirements of organizations such as the **Global Biorisk Advisory Council (GBAC)**, and the Centers for Disease Control and Prevention (CDC).

WHAT IS THE GBAC STAR FACILITY ACCREDITATION?

Developed by ISSA, the world's leading trade association for the cleaning industry, the GBAC Star Accreditation program is considered the gold standard for safe facilities. It is performance-based and designed to help facilities establish a comprehensive system of cleaning, sanitizing, and infectious disease prevention. The program relies on GBAC's comprehensive training, which teaches the protocols, correct disinfection techniques, and cleaning best practices for biohazard situations. The LVCC successfully demonstrated correct work practices, procedures and systems are in place to protect our staff and guests from outbreaks and pandemics while at our facility. Select staff

members have achieved their **GBAC-TRAINED TECHNICIAN** certification and educate and monitor LVCC staff in their cleaning and sanitization processes. **The LVCC was the first facility in Nevada to receive the accreditation.**

AIR QUALITY

We have taken steps to improve our ventilation in our facility by increasing total air flow supply to occupied spaces. We bring in a minimum of 16% of outside fresh air and is monitored by ASHRAE specifications along with an increased MERV 13 filtration system, which means the air you breathe is clean and fresh.

During move in and move out, strategic restrooms are open and cleaned as follows:

- All touch points are sanitized every 90 minutes based on activity in the area.
- All restrooms are sanitized at the end of the night for next day's use except when facility is being occupied for 24 hours move in.

During event days, all restrooms in leased areas will be open and operational.

- All touch points are sanitized every hour to 30 minutes based on activity in the area.
- All restrooms are fully sanitized either at the beginning of the shift or at the conclusion of the day, depending upon the availability, to ensure a clean sanitary restroom prior to the start of the event's published start time.

INTERIOR COMMON AREAS

Lobbies, Hallways and Meeting Rooms

- When meeting rooms are set, all LVCC equipment will be cleaned and sanitized.
- During session breaks, rooms will be refreshed and common touchpoints such as head tables, door handles and light switches will be wiped down.
- Trash will be removed from seating areas and pulled from the room as time allows. Chairs are not considered as a touch point as one's clothing acts as a barrier between the skin and the chair.
- Any meeting room used for any other purpose other than a session room will be the responsibility of the show staff or the occupant to maintain sanitization. Elevators, escalators will have touch points cleaned and sanitized by the published start time of the event. Touch points will be sanitized every hour at a minimum.
- All doors will be clean and sanitized prior to published event start time and touch points will be sanitized every hour at a minimum.
- Surface mounted hand sanitizer stations will be placed a minimum of 150' apart and are not to be blocked by booths, displays or any signage. Supplemental floor stand models will be used as needed based on show activity.

EXTERIOR COMMON AREAS

Plazas, Porte Cochère, taxi/Uber/Lyft stands, et al.

- Touchpoints at exterior doors will be sanitized every hour at a minimum.
- Seating areas will be sanitized prior to published start time of the event. In areas occupied by more than one event, those with the earlier start time are priority. Barricades, trash receptacles and ash urns are not considered touchpoints. Benches and seating areas are not considered touchpoints because clothing is a barrier between the skin and the seat.

BUILDING PARTNERS AND VENDORS

A full list of cleaning and sanitizing chemicals with SDS sheets and N-list number will be provided to the CSM prior to use within the facility. If you are not sure that the product you are using is in compliance, start here: <https://www.epa.gov/coronavirus/about-list-n-disinfectants-coronavirus-covid-19-0>.

EXHIBIT HALLS

- Hand sanitizer shall be available at all entrances and exits to show floor. Per CDC guidelines, all hand sanitizer needs to be a minimum of 60% alcohol.
- Stations should be a minimum of 150 feet apart and visible and accessible during all hours of published exhibit times.
- Stations should be placed outside all restroom facilities, lounge areas, beer gardens and restaurant seating areas inside exhibit halls.
- General Session areas need to have stations placed at a minimum of 100 feet apart and placed outside restroom facilities as well as at entrances and exits.
- Aisles and seating areas should be sanitized prior to published event start time.
- Individual booth sanitization shall be done nightly after each show day. It is at the vendor's discretion as to whom is responsible; however, if responsibility falls to the booth operator then a published list and location will be provided to the CSM.

COMMON AREAS

- Booths, displays and banners are the sole responsibility of the show. These areas are to be sanitized prior to the published start time of the event and done so in accordance of CDC guidelines to include PPE and occupancy of the area during sanitization. A sanitization plan will be provided to the CSM. Permanent work sites for building partners will be cleaned and sanitized prior to the opening of each business day and a sanitization schedule provided to the building as to frequency during each show. Hand sanitizing station will be in the area or a table top option should be available.

DECORATORS

A full list of cleaning and sanitizing chemicals with SDS sheets and N-list number will be provided to the CSM prior to use within the facility. If you are not sure that the product you are using is in compliance, start here: <https://www.epa.gov/coronavirus/about-list-n-disinfectants-coronavirus-covid-19-0>.

SAFETY OF STAFF

A detailed plan of operation should be submitted outlining the steps you are using and requiring for the safety of your staff. This should include, temperature checks, pre-screening protocols, issuance of PPEs and sanitizing of labor check in/out areas.

EQUIPMENT

- All equipment such as carts, forklifts, aerial lifts will be cleaned and sanitized daily.
- All equipment such as sign stands, exhibits, gem wall units, et. al. is to be sanitized after initial set up and prior to being occupied by the client.
- All temporary-use workstations must be cleaned and sanitized daily. No LVCC equipment is to be used for workstations for sanitization reasons.

THANK YOU FOR DOING YOUR PART

