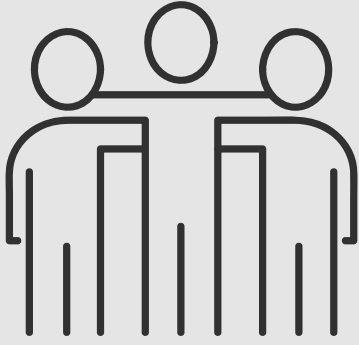


OUR PROMISE

All BPR Hotels are committed to the safety of our guests, associates and community. Please see a list of initiatives, training guidelines and operational standards in support of our promise.



1

DEDICATED TEAM

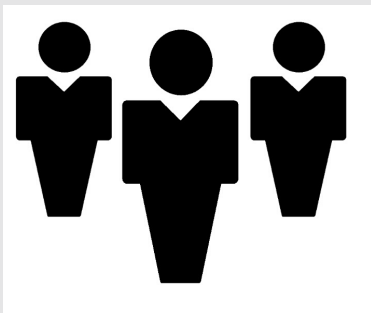
All team members have been trained on a new sanitation procedural plan following recommendations from the CDC, brand standards and the hotels sanitation vendor. All Food and Beverage associates are certified by the State of CA for (Proper and Safe Food Handling).



2

PROTECTIVE EQUIPMENT

All team members have been supplied with facial masks and latex gloves. Plexiglas face shields have been installed at the front desk and host stands. All banquet events have sneeze guard protectors.



3

SOCIAL DISTANCING

Social Distance floor markers are installed throughout the property. Furniture within the public spaces (lobby, restaurant, bar, foyer and meeting rooms) are designed for comfort as well as being aligned with social distance safety recommendations.



4

PUBLIC SPACE SANITATION

Hand sanitizing stations are installed throughout the hotels public space areas. The enhanced sanitation procedural plan focuses heavily on high frequency touch points with an emphasis on increasing the frequency of daily cleanings.



5

QR CODES

In-room collateral (hotel information guides, room service menus and local maps) have been uploaded to a QR code so hotel guests can access this information on their personal mobile device. The QR codes are provided at check in.



6

GUEST ROOM SANITATION

An updated sanitation procedural plan was developed in coordination with the hotels brand standards and sanitation vendor to focus on high frequency touch points. Remote controls are sanitized and placed into a sealed sanitation bag. A guest door seal is placed onto the exterior of the door and frame to indicate to guests that their room has not been accessed since being sanitized.

