

Guidelines for Reopening



Enhanced Protective Measures

Venues and events will follow CDC recommendations, along with federal and local governmental requirements on the use of face coverings, gloves, hand washing, and sanitizing stations. These enhanced protective measures will be communicated via signage reminders at appropriate locations.



Enhanced Cleaning & Disinfecting

Venues and events will increase the frequency of cleaning and disinfecting in all areas, such as seating areas, restrooms, concourses, concession stands, lobbies, offices, locker rooms, dressing rooms, restaurants, retail outlets, kitchens, and any other high-traffic areas. High-frequency touchpoints such as handrails, door handles, push bars, knobs, elevator buttons, seating, tables, and other frequent touchpoints will be cleaned before, during, and after events employing appropriate cleaning and disinfection protocols and products.



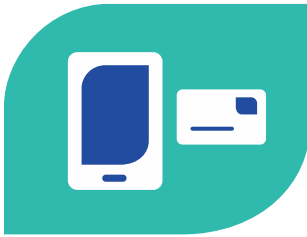
Temperature Checks & Health Screening

All staff will be subject to health, travel, and/or temperature checks before accessing the site, venue, or event. Guests may be subject to health screenings as a condition of entry. All health screenings will be performed in compliance with the current recommendations established by Harris County Health, Houston Health Department, the Texas Department of State Health Services, and the CDC. These recommendations are subject to change as the guidance changes.



Minimize Contact Touchpoints

Where possible, venues and events will minimize contact touchpoints for guests and employees. Examples include touchless soap dispensers and hand sanitizing stations, no meet-and-greets or autograph signings, removing or propping open doors or having staff hold open doors, and using electronic ticketing.



Cashless Options

Where possible, cashless options will be encouraged at points of sale for food & beverage, merchandise, and parking. Venues and events will also encourage the use of electronic ticketing.



Education & Communication

Venues and events will communicate new health and safety protocols and expectations to guests and employees before arrival and on-site. Venues and events will continue to monitor local, regional, and national authorities for updated recommendations and will communicate changes to these guidelines to guests and employees as needed.