

NONRESTRICTED GAMING HEALTH & SANITATION GUIDELINES



TEAM MEMBER & GUEST HEALTH

THE HEALTH AND SAFETY OF OUR TEAM MEMBERS AND GUESTS IS OUR NUMBER ONE PRIORITY.

TEMPERATURE SCREENING

Station Casinos currently intends to screen both employees and guests at its resort properties. With respect to guest entry, entry points to these properties may be restricted, and thermal screening or other methods used to screen for elevated temperatures will be placed at each entry point to the resort. Guests confirmed to have a temperature over 100.4° F (38°C) will not be allowed entry to the property and will be directed towards appropriate medical care. Team members at all properties will be screened for elevated temperatures at the start of each shift. Team members confirmed to have a temperature over 100.4°F (38°C) will not be allowed entry to the property and will be directed towards appropriate medical care.

PHYSICAL DISTANCING

Guests will be advised to practice physical distancing by standing at least six feet away from any guests that are not part of their party while standing in lines, using elevators or moving around the property. Restaurant tables, slot machines and other physical layouts will be arranged to ensure appropriate distancing. Team members will be reminded not to touch their faces and to practice physical distancing by standing at least six feet away from guests and other team members whenever possible. Signs will be posted throughout the property reminding employees and patrons of proper hygiene. All resort outlets will comply with, or exceed, local or state mandated occupancy limits. Without limitation of the foregoing, each gaming area of a property will limit occupancy to no more than 50% of the occupancy limit assigned to the gaming area by local building and fire codes. Station Casinos' properties intend to achieve compliance with this occupancy limitation through monitoring of each property's slot accounting system, which provides real-time slot utilization at all times. This monitoring will be the responsibility of the General Manager of each property.

HAND SANITIZER

Hand sanitizer dispensers will be placed at key guest and employee contact areas such as driveways, reception areas, hotel lobbies, the casino floor, restaurant entrances, cages, ATMs, restrooms, meeting and convention spaces and elevator landings

FOH SIGNAGE

There will be health and hygiene reminders throughout the property and in guest rooms. Table game electronic signs will also be used for messaging and communication.

BOH SIGNAGE

Signage will be posted throughout the property reminding team members of the proper way to wash hands, cough and sneeze and to avoid touching their faces.



TEAM MEMBER & GUEST HEALTH CONCERNS

Team members have been given clear instructions on how to respond swiftly and appropriately to all presumed cases of coronavirus infection on property in accordance with local guidelines, and they will be ready to provide full support to our guests addressing any health concerns. Team members are reminded to stay home if they do not feel well. Team members are also instructed to contact a manager if they notice a coworker or guest with respiratory symptoms (e.g. coughing, shortness of breath).

CASE NOTIFICATION

If we are alerted to a case of COVID-19 at the property or if the local health authorities seek assistance with aggregate data sharing or contact tracing, we will work with the local health authorities and we will follow the appropriate steps to take with guests. We will conduct an additional cleaning and disinfecting protocol of all areas that the guest has been during their stay. The Chief Legal Officer of Station Casinos, who oversees the Risk Management function of Station Casinos, is the primary liaison with local health authorities. The Assistant General Manager or, in his or her absence, the General Manager of each nonrestricted property has been designated as the individual responsible for any property-level response.

TEAM MEMBER RESPONSIBILITIES

EMPLOYEES ARE THE FIRST LINE OF DEFENSE FOR AN EFFECTIVE HEALTH AND SANITATION PROGRAM.

HAND WASHING

Proper and frequent handwashing with soap is vital to help combat the spread of virus. All team members will wash their hands regularly (for 20 seconds). For this purpose, “regularly” means, at a minimum, at the start of a shift, at each break and at several times during their shifts. Team members will receive proper hygiene training and that training will be reinforced on a regular basis.

COVID-19 TRAINING

All team members will receive training on COVID-19 safety and sanitation protocols with more comprehensive training for our teams with frequent guest contact including Housekeeping, Food & Beverage, internal maintenance, Hotel Operations and Security.

PERSONAL PROTECTIVE EQUIPMENT (PPE)

Appropriate PPE will be provided to all team members based on their role and responsibilities and in adherence to state or local regulations and guidance. Training on how to properly use and dispose of all PPE will be provided.



DAILY PRE-SHIFT

Employee pre-shift meetings will be conducted virtually or in areas that allow for appropriate physical distancing between team members.

GUESTS ARRIVAL

PERSONAL VEHICLE (SELF-PARK GARAGES)

Hand sanitizer dispensers will be available at each point of entry and/or elevator landing. Guests wearing a mask will be required to remove it briefly for identification purposes.

HOTEL GUEST ELEVATORS

- Either (i) a team member will be present in each elevator lobby to press buttons and sanitize the button panels after each use (elevators will be briefly keyed into the off position to allow for sanitization) or (ii) the property will post signage re safe elevator operation and provide hand sanitizer at the main elevator lobby.
- No more than four guests not part of the same party will be permitted per elevator.

CLEANING PRODUCTS AND PROTOCOLS

OUR HOTELS USE CLEANING PRODUCTS AND PROTOCOLS WHICH MEET EPA GUIDELINES AND ARE APPROVED FOR USE AND EFFECTIVE AGAINST VIRUSES, BACTERIA, AND OTHER AIRBORNE AND BLOODBORNE PATHOGENS. WE ARE WORKING WITH OUR VENDORS, DISTRIBUTION PARTNERS AND SUPPLIERS TO ENSURE AN UNINTERRUPTED SUPPLY OF THESE CLEANING SUPPLIES AND THE NECESSARY PPE IS AVAILABLE.

PUBLIC SPACES AND COMMUNAL AREAS

The frequency of cleaning and disinfecting has been increased in all public spaces including an emphasis on frequent contact surfaces including front desk check-in counters, bell desks, elevators and elevator buttons, door handles, public bathrooms, room keys and locks, ATMs, escalator and stair handrails, casino cage counters, gaming machines, gaming tables, gym equipment, dining surfaces and restaurant menus.

GUEST ROOMS

CDC and OSHA approved cleaning and disinfecting protocols are used to clean guest rooms, with particular attention paid to high-touch items including television remote controls, toilet seats and handles, door and furniture handles, water faucet handles, nightstands, telephones, in-room control panels, light switches, temperature control panels and flooring.

LINEN

All linen will continue to be washed at a high temperature and with appropriate cleaning products in order to eliminate viral and bacterial pathogens.



HIGH TRAFFIC AREAS

Meeting and convention spaces, casinos, restaurants and bars, retail outlets, nightlife venues and entertainment venues will each have area-specific cleaning guidelines and protocols that meet or exceed all local or national authority recommendations.

BOH

The frequency of cleaning and disinfecting will also increase in high traffic back of house areas with an emphasis on the employee dining rooms, employee entrances, uniform control rooms, employee restrooms, loading docks, offices, kitchens, security scanning podiums, team member relations service desks and training classrooms.

SHARED EQUIPMENT

Shared tools and equipment will be sanitized before, during and after each shift or anytime the equipment is transferred to a new employee. This includes a phones, radios, computers and other communication devices, payment terminals, kitchen gadgets, engineering tools, safety buttons, folios, cleaning equipment, keys, time clocks and all other direct contact items used throughout the resort. The use of shared food and beverage equipment in office pantries (including shared coffee brewers) will be discontinued.

ROOM RECOVERY PROTOCOL

In the event of a guest with a confirmed case of COVID-19 the guest's room will be removed from service and undergo an enhanced cleaning protocol by a licensed third-party expert. The guest room will not be returned to service until the room is deemed safe by the third-party and consistent with the guidance of local health authorities as well as NRS 447.100.

AIR FILTER AND HVAC CLEANING

The frequency of air filter replacement and HVAC system cleaning has been increased and the amount of air exchange to will be maximized to increase external air flow into the building.

PHYSICAL DISTANCING

HOTEL FRONT DESK, BUSINESS CENTER AND CONCIERGE

Appropriate distancing will be maintained between team members whenever possible, consistent with CDC and/or state and local guidance.

GUEST QUEUING

Any area where guests queue will be marked with proper distancing this includes check-in, check-out, elevator lobbies, nightlife venues, entertainment venues, coffee shops/cafes and casual dining and taxi lines.



RESTAURANTS AND BARS

All restaurants and bars will reduce seating in accordance with CDC and/or state and local guidance to allow for appropriate distancing between each table and between guests.

SLOT OPERATIONS

Slot machines and slot chairs will be arranged to allow for appropriate distancing. Guests will be discouraged from congregating around slots.

TABLE GAMES OPERATIONS

Table games will have a maximum occupancy based on type of game.

MEETING AND CONVENTION SPACES

Meeting and banquet set-up arrangements will allow for physical distancing between guests in all meetings and events based on CDC and/or state and local recommendations. Self-serve buffet style food service will be managed in accordance with CDC and/or state and local requirements. Gatherings of 250 people or more will not be permitted until further notice is provided by the NGCB.

RETAIL SPACES

In coordination with our retail partners and tenants guest occupancy limits consistent with CDC and/or state and local requirements will be enforced at our owned and leased retail spaces.

POOLS

Pool seating will be configured in a manner consistent with CDC and/or state and local requirements to allow for appropriate distancing.

BOH

Physical distancing protocols will be used in the employee dining rooms, uniform control areas, training classrooms, shared office spaces and other high-density areas in order to ensure appropriate distancing between team members.

DEPARTMENT SPECIFIC
SANITIZATION POLICIES
CASINO OPERATIONS



CASINO OPERATIONS, INCLUDING CAGE, SLOTS, TABLE GAMES, ANCILLARY GAMING

EMPLOYEE PPE & HYGIENE

- a) See General Requirements
- b) Dealers to sanitize hands when they start at a new table

CLEANING & DISINFECTING

INTERNAL MAINTENANCE TO DISINFECT GUEST FACING COUNTERS ON A REGULAR BASIS

- a) Workstations and guest-facing counters to be sanitized on a regular basis
- b) Slots to be disinfected on a regular basis
- c) Table games supervisors to regularly sanitize table game rails and chair areas
- d) Table games dealers to sanitize dice upon pass off and for each new shooter
- e) Table games dealers to sanitize the on/off button when entering a game
- f) Table games dealers to sanitize the exterior of the card shoe when entering a game and the interior of the card shoe when the game goes dead
- g) Table games supervisors to sanitize the outside of shufflers every hour; inside to be cleaned once per week
- h) Roulette wheel head, ball and dolly sanitized when a new dealer enters the game
- i) Pai Gow tiles sanitized when new dealer enters game
- j) Big Six Wheel spokes and mirror to be sanitized by opening and closing supervisor
- k) Pit Podiums to be sanitized regularly, including phones, computers, all hard surfaces and cabinetry
- l) Visual Limits and Elo units to be sanitized every time a new supervisor enters the pit
- m) Dealer to sanitize the money paddle when arriving at the game
- n) Baccarat discard pile and BJ discard holders to be sanitized by supervisor on a regular basis
- o) Dealer to sanitize token boxes when entering a game
- p) Internal maintenance staff to increase trash pick-up in pits
- q) Race and Sports supervisors to sanitize race carrels at regular intervals
- r) Race and Sports writer to sanitize counter after each guest
- s) Race and Sports book to be cleaned at regular intervals
- t) VIP Booths in Race and Sports to be sanitized after each use
- u) Race and Sports Supervisor to clean station regularly including phones, computers, all hard surfaces and counters
- v) Cards to be dealt in a no-touch manner to guests or disposed of after use; chips to be sanitized daily through electrostatic spraying, UV exposure or the application of product which, if it proves to be effective, sanitizes chips for a period of 120+ days



PHYSICAL DISTANCING PROTOCOL

- a) Guests to maintain six feet of separation while waiting in line, including at rewards center
- b) Slot machines and chairs will be arranged to ensure appropriate social distancing
- c) Three chairs/guests maximum per table game (blackjack)
- d) Four chairs/guests maximum per baccarat/roulette table
- e) Three players maximum on each side of dice table
- f) Floor supervisor is responsible for discouraging guests from congregating behind players and otherwise ensuring guests do not congregate in groups

GUEST CONSIDERATIONS

- a) Hand sanitizer stations are located at the cage and guests will be reminded to use the hand sanitizer prior to the start of play
- b) Signage to be placed on the dispensers encouraging guests to sanitize games before play



HOTEL

FRONT SERVICES & TRANSPORTATION

EMPLOYEE PPE & HYGIENE

- a) See General Requirements

CLEANING & DISINFECTING/PUBLIC AREAS

- a) All cleaning and disinfecting to be done on a basis consistent with CDC and/or state and local guidelines for hotel operations. Particular attention will be paid to elevators, entry doors, handrails, ATMS and kiosks. All FOH restrooms to be sanitized on a regular basis

POOL OPERATIONS

EMPLOYEE PPE & HYGIENE

- a) See General Requirements

CLEANING & DISINFECTING

- a) All pool cleaning and disinfecting will be done in a manner consistent with CDC and/or state and local guidance for pool operations generally

GYMS/FITNESS CENTERS

EMPLOYEE PPE & HYGIENE

- a) See General Requirements

CLEANING & DISINFECTING

- a) All gym/fitness center cleaning and disinfecting will be done in a manner consistent with CDC and/or state and local guidance for gym/fitness center operations generally

PHYSICAL DISTANCING PROTOCOL

- a) TBD consistent with gym/fitness center reopening requirements



HOUSEKEEPING

EMPLOYEE PPE & HYGIENE-TO BE CONSISTENT WITH CDC AND/OR STATE AND LOCAL GUIDANCE, BUT IT IS ANTICIPATED THAT THE FOLLOWING (IN ADDITION TO THE COMPREHENSIVE TRAINING ON COVID-19 SAFETY PROTOCOLS SPECIFIC TO HOTEL OPERATIONS) WILL APPLY:

- a) Provide hand sanitizer in each elevator landing and tower locker for employee use or provide each housekeeping employee with their own bottle of sanitizer or sanitizing wipes
- b) Provide additional training on when to use reusable versus disposable rags and towels
- c) Sanitize BOH restrooms on each floor on a regular basis
- d) Carts, trolleys and equipment to be sanitized at the start and end of each shift
- e) All cleaning products and cleaning and disinfecting protocols will be in compliance with CDC and/or state and local guidance.

PHYSICAL DISTANCING PROTOCOL

- a) Minimize contact with guests while cleaning hotel rooms



RETAIL

OWNED STORES

EMPLOYEE PPE & HYGIENE

- a) See General Requirements
- b) Sanitize hands after each guest interaction and payment transaction

CLEANING & DISINFECTING-TO BE CONSISTENT WITH CDC AND/OR STATE AND LOCAL GUIDANCE, BUT IT IS ANTICIPATED THAT THE FOLLOWING WILL APPLY:

- a) Cash wraps, phones, workstations, hard surfaces, handles and frequently touched surfaces to be sanitized on a regular basis
- b) Sanitize carts and mag liners before and after each use
- c) Sanitize handles, knobs, cage locks, cages and stock room surfaces on a regular basis

PHYSICAL DISTANCING PROTOCOL

- a) Limit number of guests in store at any given time consistent with CDC and/or state and local guidance



FOOD & BEVERAGE

RESTAURANTS, BARS & LOUNGES

EMPLOYEE PPE & HYGIENE

- a) Hand washing protocols in line with CDC recommendations and SNHD requirements
- b) Touchless hand sanitizer dispensers to be added to service stations, beverage stations and credenzas

CLEANING & DISINFECTING-TO BE CONSISTENT WITH CDC AND/OR STATE AND LOCAL GUIDANCE, BUT IT IS ANTICIPATED THAT THE FOLLOWING WILL APPLY:

- a) Managers to ensure sanitization protocols are being followed at appropriate intervals
- b) Host Podiums including all associated equipment to be sanitized on a regular basis
- c) Service stations, service carts, beverage stations, counters, handrails and trays to be sanitized on a regular basis
- d) POS terminals to be sanitized between uses and after each shift
- e) Dining tables, bar tops, stools and chairs to be sanitized after each use with a spray disinfectant

PHYSICAL DISTANCING PROTOCOL-TO BE CONSISTENT WITH CDC AND/OR STATE AND LOCAL GUIDANCE, BUT IT IS ANTICIPATED THAT THE FOLLOWING WILL APPLY:

- a) Hostesses and managers to manage physical distancing at entries, waiting areas and queues (in addition to signage)
- b) Peak period queuing procedure to be implemented when guests are not able to be sat immediately
- c) Tables to be set to provide for appropriate social distancing between each table
- d) Bar stools to be arranged to provide for appropriate social distancing



IN ROOM DINING (TBD)

EMPLOYEE PPE & HYGIENE

- a) Team members to wash their hands and sanitize all shared equipment when returning to the kitchen
- b) Hand and equipment sanitizers will be available at each kitchen entry and elevator landing
- c) Food servers and bus persons to be assigned their own equipment to be used throughout their shift where possible
- d) Cleaning & Disinfecting and Physical Distancing-to be consistent with CDC and/or state and local guidance

CATERING & BANQUETS

EMPLOYEE PPE & HYGIENE

- a) See General Requirements

CLEANING & DISINFECTING-TO BE CONSISTENT WITH CDC AND/OR STATE AND LOCAL GUIDANCE, BUT IT IS ANTICIPATED THAT SOME OR ALL OF THE FOLLOWING WILL APPLY:

- a) All shared equipment and meeting amenities to be sanitized before and after each or single use if not able to be sanitized
- b) All linen, including underlays, to be replaced after each use

PHYSICAL DISTANCING PROTOCOL-IN ACCORDANCE WITH CDC AND/OR STATE AND LOCAL REQUIREMENTS

KITCHENS

TO BE CONSISTENT WITH CDC AND/OR STATE AND LOCAL GUIDANCE, BUT IT IS ANTICIPATED THAT THE FOLLOWING WILL APPLY:

EMPLOYEE PPE & HYGIENE

- a) All culinary team members to wear aprons and hats (in addition to the general mask and applicable glove requirements) if appropriate for job function



CLEANING & DISINFECTING

- a) Add hands free soap dispensers, faucets and paper towels dispensers to hand washing stations where not yet installed
 - i. All food and beverage product to be handled in accordance with USDA and CDC recommendations
- b) Kitchen to be sanitized each night

PHYSICAL DISTANCING PROTOCOL

- a) N/A

STATION CASINO



SECURITY

SECURITY OPERATIONS

ALL SECURITY OPERATIONS, INCLUDING CLEANING AND DISINFECTING AND PHYSICAL DISTANCING, WILL BE CONDUCTED IN A MANNER CONSISTENT WITH CDC AND/OR STATE AND LOCAL GUIDANCE.

EMPLOYEE PPE & HYGIENE

- a) Touchless sanitizer dispenser to be available at all security posts
- b) Officers posted at entrances

STATION CASINO