Food & Wine is committed to the health and safety of all our guests, staff, volunteers and talent. Attendees’ safety and comfort will remain our top priority as we plan and prepare for the 2021 F&W Classic in Aspen. The festival regulations, policies and protocols are under constant review, and will be continually updated and revised in accordance with the most current public health (CDC, State of Colorado, Pitkin County, City of Aspen) information, direction and official guidelines. Food & Wine’s parent company, Meredith Corporation, is working with our in-house team and will retain a health expert to review and approve final guidelines and protocols.

CONTENTS:
- General
- Guest Protocols
- Venues
- Operations
- Food Service
- Face Mask Guidelines & Best Practices
- Aspen & Pitkin County Resources
FOOD & WINE CLASSIC IN ASPEN
COVID-19 PROTOCOLS

GENERAL
These policies apply to all attendees at the F&W Classic in Aspen, including all guest attendees, sponsors, working staff, volunteers, security, vendors, etc.

• The F&W Classic will engage the services of a certified COVID-19 Safety Compliance Team trained and designated to manage COVID-19 health safety mitigation measures at all events and event venues. This team will work on the ground managing the efforts of the Health/Sanitation teams.

• **Masks required for all.** Strict enforcement of PPE rules and regulations.
• Guest regulated social distancing as officially recommended and required.
• At all times, the F&W Classic in Aspen will proceed in accordance with all applicable federal, state and local law, and applicable CDC guidelines.
• All attendees will be asked to sign a release, as well as acknowledge and confirm that they have no symptoms before entering the event area.

**PLEASE NOTE:** These regulations, policies, and protocols are fully subject to change and will be continually updated and revised in accordance with on-going public health (CDC, State of Colorado, Pitkin County, City of Aspen) information and official guidance.
FOOD & WINE CLASSIC IN ASPEN
COVID-19 PROTOCOLS

GUEST PROTOCOLS
All items listed in the General section, plus:

• Limited contact arrival experience at event venues. Digital ticket scanning and limited person-to-person material(s) exchange or transfer. PPE distribution will vary per event/venue, and distribution will be contactless.
• To the extent allowed under applicable law and advisable under then-current applicable guidelines, daily guest health screening at event venues, which may include symptom checks, mask distribution, and a strictly enforced, refusal-of-entry policy for those presenting symptoms or elevated temperature outside of then-current guidelines.
• Increased guest seating areas. Mask requirements during event operations will comply with official restaurant guidance and best practices.
• Acrylic or Plexiglas dividers if required, including at host talent activations/stations.
• No personal “meet & greets,” audience contact, or physical interaction with Festival Talent.

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FOOD & WINE CLASSIC IN ASPEN
COVID-19 PROTOCOLS

VENUES

- **Reduced capacities at events and venues** – generally 50-60% of previously-allowed numbers—custom to each venue.
- As many outdoor and/or outdoor rated event venues as possible, event wide. Target is more than 75% of events to be held in outdoor and/or outdoor rated venues.
- Dedicated venue flow lanes with on-site marshals directing flow routes to facilitate balanced audience movement and spacing.
- Lower-risk, spaced classroom and theatre-style seating at event venues where applicable.
- Enclosed temporary structures will be conditioned with hospital-grade negative air scrubbers and air management systems.

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FOOD & WINE CLASSIC IN ASPEN COVID-19 PROTOCOLS

OPERATIONS

• Continuous sanitizing and disinfecting of surfaces, contact points and guest areas. EPA and CDC recommended sanitizing materials and products will be used.
• Complete venue sanitizing before the open and after the close of each period of operation.
• Abundant hand sanitizing stations located throughout event venues with hand sanitizer that includes at least 60% alcohol, or as recommended by the CDC.
• Restroom sanitation will be continuous.
• Health safety signage and messaging will be abundant. Health safety rules, requirements, and guidelines will be posted in high-visibility locations including the entrance of every venue.
• Dedicated refuse areas and containers for used PPE and disposal items. This waste will be treated as “Hazardous” and will be removed and disposed of accordingly.
• Increased physical spacing/distancing between all sponsor, exhibitor, supplier, restaurant/chef and partner activations at all event venues. Reduced number of exhibitors in the same footprint as previous years.
• To the extent allowed under applicable law and advisable under then-current applicable guidelines, all event personnel, vendors, staff, crew, and volunteers will be fully monitored and required to complete daily health screenings and adhere to all health and safety rules, requirements, and in-place event protocols.

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FOOD & WINE CLASSIC IN ASPEN
COVID-19 PROTOCOLS

FOOD SERVICE

• Gloves and masks will be required for all service staff.
• Frequent handwashing/hand sanitizing required.
• Disposable utensils, food serving materials, vessels, beverage containers, and personal clean up products required.
• No shared, family-style, buffet or large format food service displays.

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FACE MASK GUIDELINES & BEST PRACTICES

The CDC recommends wearing cloth face coverings in public settings where other social distancing measures are difficult to maintain.

It will be required that you wear a face covering anytime you are in close contact with others, in common areas and in settings where social distancing is not possible or may not be consistently practiced.
• Leave your mask on while talking.
• Hands should be washed before and after putting on or taking off your mask.
• Do not touch your eyes, nose, or mouth when removing your mask. Wash hands immediately after removing.

For more information, review the CDC’s guidance.

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Pitkin County Public Health recommends following CDC Guidelines for travel to Aspen.

For information about local guidelines and recommendations, the Aspen Chamber Resort Association (ACRA) has put together a Visitor Resource Guide for people planning to travel to Aspen.

ACRA has compiled information regarding COVID-19 Community Resources for local Aspen residents or guests traveling to Aspen.

Pitkin County Public Health is the government entity that is issuing all news releases, updates, and information on COVID-19 for the City of Aspen.

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THANK YOU!