

FOOD HALLS 101

2021 FOOD HALLS 101 COVID PROTOCOL

Food Halls 101 (FH101) Covid-19 safety protocols will be updated as new information becomes available and as local restrictions are amended. The week of November 1, guests will be notified via email with the latest FH101 protocol updates based on CDC guidelines in Napa County.

The Food Halls 101 event team and our venue sponsors/partners will comply with local guidelines and follow applicable federal, state and local laws and regulations, including those related to privacy, to determine the prevention strategies needed at the time of the conference. Our top priority remains with the health and safety of our attendees, sponsors, speakers, and staff. By adhering to Covid-19 safety guidelines established by the Centers for Disease Control and Prevention, California State, and local health authorities Food Halls 101 staff and its partners aim to provide a compliant and welcoming environment for our guests.

Symptomatic Attendees:

- Attendees are asked not to physically attend the event if they are feeling unwell, have been in contact with someone who has tested positive for Covid-19 within ten days leading up to the event, or have displayed Covid-19 symptoms within 3-5 days preceding the event. These symptoms may include fever, coughing and other respiratory symptoms, and loss of taste or smell. If any of the foregoing apply, the event staff will work with you to either provide you with access to the “virtual” simulcast of the event or transfer your registration to the following year’s event.¹
- Any attendee who, after attending any portion of the Food Halls 101 conference, becomes feverish or develops coughing or other symptoms, shall notify the event staff or Hosts and shall not return in-person to the event until a negative test result is obtained. Any such attendee shall be provided access to the “virtual” simulcast of the remaining portions of the event.

Health Monitoring: If FH101 determines, in its sole discretion, that Napa County infection rates during the week before the event warrant, FH101 may conduct a standard health check, such as temperature screening and/or symptoms checking of attendees.

Vaccinations:

- FH101 does not anticipate requiring attendees to be vaccinated in order to physically attend the event. However, FH101 reserves the right to impose such condition, if required by any Federal, state, or local regulations or guidelines.
- **Masks:**
 - The event and venue staff will wear personal protective equipment, as appropriate.
 - Mask requirements will be determined and communicated to guests the week of November 1.

¹ The “virtual” simulcast of the event is exclusively available to paid-attendees who are unable to attend the event in person, and to members of the Culinary Institute of America.

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- Depending on the recommendations and/or requirements of Federal, state and local health agencies at the time of the conference, guests should be prepared to wear a face mask throughout the event.

Social Distancing: FH101 will work with our venue partners to monitor and maintain the required/recommended levels of social density (number of participants in a designated event space) as established by Federal, state and local health authorities. If appropriate, based on Napa County infection rates the week prior to the event, FH101 may:

- Encourage or require staggered check-in and minimize the number of potential lines. In instances where a line is anticipated, safe social distancing will be specified by signage;
- Encourage or require attendees to avoid physical contact, such as handshakes and embraces, with anyone outside of his/her/their own household;
- Encourage or require attendees to refrain from exchanging printed materials, such as business cards and sales materials. In such event, FH101 will provide each attendee supporting FH101 materials at their seat so that no exchange of printed material is necessary between attendees and/or staff;
- Encourage or require attendees to sit in the same seat each day to minimize exposure.

Sanitation: FH101 venue partners maintain the highest standards of hygiene and cleanliness, which includes heightened sanitization of all spaces before and during each event with particular emphasis on high-touch surfaces such as door handles, restrooms, counters, and tables. During breaks, meeting rooms will be cleaned and refreshed, as necessary.

- FH101 will provide hand sanitizing stations at key locations throughout the event space.
- Attendees are encouraged to frequently wash and disinfect their hands.

Food Service: The CIA employs the highest standard of food safety. Wherever possible, CIA will provide staff to avoid self-service food stations.

Refund Policy: If FH101 determines that in-person attendance cannot be accommodated as a result of Napa County infection rates, it reserves the right to present the event by means of a “virtual” simulcast.