



*Orlando*

**Orange County  
Convention Center**

The Center of Hospitality

# **ORANGE COUNTY CONVENTION CENTER OPERATIONAL PROCEDURES & GUIDELINES**

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## **ORANGE COUNTY CONVENTION CENTER OPERATIONAL PROCEDURES AND GUIDELINES**

At the Orange County Convention Center (OCCC), we care deeply about our employees, community, clients and guests. In May, the OCCC implemented its Recovery and Resiliency Plan based on the best available science and research on sanitation methods, in consultation with Orange County's Health Services Department.

Based on client feedback and expert advice, the OCCC's Recovery and Resiliency Committee has developed these Operational Procedures and Guidelines for show management and OCCC Event Operations.

## **ORANGE COUNTY CONVENTION CENTER RECOVERY AND RESILIENCY FIVE-STEP PROGRAM**

The OCCC's Recovery and Resiliency Guidelines presents the following guidelines to keep our guests, employees, and community safe during scheduled trade shows, conventions and events as we incrementally host modified events.

The OCCC will implement a five-step program for a phased approach:

1. Follow Mayor Jerry L. Demings' Economic Recovery Task Force recommendations for economic resiliency.
2. Observing reduced occupancy at the OCCC, physical distancing measures and following event gathering recommendations under the current CDC, county, state and federal guidelines.
3. Adherence to the phased approach of federal regional gating criteria before proceeding to incrementally host modified events with transparent information accessible to the public and clients on the OCCC website.
4. Assuming that we are still in line with the scientific benchmarks, slowly begin to host modified events in phases with new and extensive safety measures. Monitor the data daily. If we need to, marginally pull back or move forward.
5. Center employees will be wearing masks and gloves, depending on their work assignments. Wearing a mask and gloves allows the OCCC to host events and increases the safety of our guests and employees.

## GENERAL HEALTH AND SAFETY GUIDELINES

The health and safety of our employees and guests is our number one priority. These guidelines pertain to all OCCC guests, employees and Service Partners.

### Physical Distancing

The OCCC Event Manager will work with the Event Planner on the guidelines for specific event participants, trade shows and conventions. In public areas, practice physical distancing by standing at least six feet away from other groups of people while standing in lines, using elevators and moving around the property. Table rounds, chairs, seating areas and other physical layouts will be arranged to ensure appropriate distancing. All meeting rooms will comply with, or exceed, local or state mandated occupancy limits. Non-contracted spaces will be monitored by security. The OCCC discourages handshakes and other forms of physical greetings.

Employees will be reminded to avoid touching their faces and to practice physical distancing by standing at least six feet away from guests and other employees whenever possible.

### Hand Sanitizers and Hand Wash Stations

Hand sanitizer dispensers, touchless whenever possible, will be placed at key guest and employee entrances and contact areas such as reception areas and entrances in OCCC public spaces. The West Building has 43 fixed hand sanitizers and 13 portable in the public space. The North-South Building has 20 fixed hand sanitizers and 22 portable in the public space. Clients may contact their Event Manager for a map with specific locations. OCCC does not provide hand sanitizers in Exhibit Halls or Meeting Rooms. The OCCC also has 10 portable hand washing stations, which are placed and moved to high-traffic areas within the West and North-South Concourses.

### Public Spaces and Communal Front of the House Areas

The OCCC Environmental Services staff conducts daily cleaning of all door handles throughout the campus. The frequency of cleaning and sanitizing has been increased in all public spaces with an emphasis on frequent contact surfaces including countertops, escalators, elevators, elevator buttons, vending machines, door handles, public bathrooms, ATMs, stair and escalator handrails, dining surfaces, all seating areas and tables.

### Front of the House Signage

Health and hygiene reminders have been placed throughout the property including the proper way to wear, handle and dispose of masks. Electronic signs will also be used for messaging and communication. Signage has been placed throughout each building in public space, restrooms and by water fountains. OCCC posted signage cannot be covered; however, clients may add supplemental signage if desired.

### Back of the House Areas

The frequency of cleaning and sanitizing will be increased in high-traffic back of house areas, with an emphasis on the employee break rooms, employee entrances, control rooms, employee restrooms, loading docks, offices, kitchens, service desks and training classrooms.

### Back of the House Signage

Signage will be posted throughout the property reminding employees of the proper way to wear, handle and dispose of masks, appropriate use of gloves (in positions deemed appropriate by medical experts), hand washing guidance, appropriate sneezing and coughing protocols, and reminders to avoid touching their face.

### **Case Notification**

If the OCCC is alerted to a presumptive case of COVID-19 at the OCCC, the proper staff will work with the Florida Department of Health to follow the appropriate actions recommended.

### **Parking at the OCCC**

OCCC parking operations will continue to accept cash or credit card payments and a receipt will be issued. All OCCC parking employees will follow current CDC, state and local guidelines.

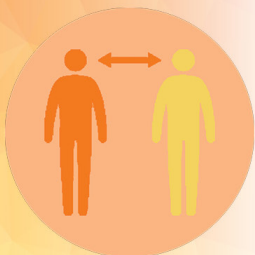
### **Transportation**

Transportation overflow buses will continue to be used based on overflow needs. The OCCC will work with our shuttle provider to ensure proper cleaning guidelines are followed. OCCC shuttles shall be loaded at a maximum capacity of 26 people or 50% manufactured seated capacity. Show management should work directly with their event shuttle provider for specific policies and procedures.

The OCCC Employee Shuttle will run on a limited schedule and route, and will adhere to proper disinfection protocols. All riders will maintain social distancing while on the shuttle.

### **Signage**

The OCCC has placed signage throughout the North-South Building and West Building strongly encouraging attendees to follow CDC regulations of physical distancing and health guidelines. This signage has been placed in prominent positions including escalators, restrooms, and entrance/exit points. All signage posted by the Center may not be covered or obstructed by any event signage/object. Signage within contracted spaces shall be determined and provided by show management. For information and exact placement of all OCCC signage, please contact your Event Manager.



**Maintain physical distance of six feet.**  
Signage is placed to remind guests to practice physical distancing.



## **OCCC SANITATION AND CLEANING PROTOCOLS**

The top priority for the OCCC is protecting employees, clients and the community. An essential element of our sanitation strategy includes the introduction of two forward-thinking cleaning solutions and the continued use of industrial strength scrubbing machines for exhibit halls. The OCCC uses cleaning products and protocols, which meet EPA guidelines and are approved for use and effective against viruses, bacteria and other airborne pathogens. The Center continues to work with vendors, distribution partners and suppliers to ensure an uninterrupted supply of these cleaning supplies and the necessary PPE.

The OCCC has also received the GBAC STAR™ accreditation on outbreak prevention, response and recovery. Recognized as the gold standard of safe venues, GBAC STAR™ provides third-party validation to ensure the implementation of rigorous protocols in response to biorisk situations.

### **Cleaning Systems**

The OCCC is utilizing ozonated water as a sanitizing agent on an as needed basis in meeting rooms in accordance with the GBAC standard. With 13 systems on hand, the OCCC's green cleaning ozonated water systems utilize oxygen as a disinfectant. The liquefied ozone is also being used as a cleaning agent for deep cleaning carpets and scrubbing exhibit hall floors between events. Ozone water foggers will also be used to enhance sanitizing efforts.

### **Industrial Grade Scrubbing Machines**

The OCCC utilizes industrial powered machines to sanitize and scrub exhibit hall floors across the West and North-South Buildings. The M30 Ride-On Sweeper-Scrubber and Tennant T12 Ride-On Floor Scrubber machines deliver exceptional sweeping and scrubbing technology and is used to clean exhibit hall floors in between every event. These heavy-duty floor scrubbers are engineered with innovative features and substantial scrubbing power for heavy-duty, edge-to-edge cleaning in exhibit halls. The machine electrically infuses water with oxygen bubbles to create highly oxygenated water to attack and break down the dirt into small particles that is easily pulled away by the scrubber's pad, without the use of harsh cleaners.

### **Department Sanitation Procedures**

At the OCCC, both Event Operations and Facility Operations departments have created tailored sanitation procedures including an opening and closing-shift sanitation process, sanitation of equipment and gear, and proper use of PPE while on the job.

### **HVAC**

In accordance with existing operational policies, the HVAC systems will continue to remain running 24-hours a day in the front of house areas while maintaining less than 60% humidity as per industry standards. The HVAC systems in the exhibit halls will run 24-hours a day while occupied and fresh air exhaust will be utilized during move-in and move-out. HVAC HEPA filters will be maintained and replaced every 3 months, or as needed.

## OCCC EMPLOYEE RESPONSIBILITIES

OCCC employees are vital for an effective sanitation and health program.

### Employee Health Concerns

Employees are instructed to stay home if they do not feel well and to contact their manager if they notice a coworker or guest with a cough, shortness of breath, or other known symptoms of COVID-19. Employees who are exhibiting any of the symptoms of COVID-19 on property are instructed to immediately notify their manager.

### COVID-19 Training

All employees will receive training on COVID-19 safety and sanitation protocols with more comprehensive training for teams with frequent guest contact including Environmental Services, Food and Beverage, Event Operations, Exhibitor Services and Security. Based on the GBAC accreditation, OCCC Management at all levels will make sure front-line workers have the tools and training to achieve cleaning, disinfecting, and infectious disease prevention goals.

### Personal Protective Equipment (PPE)

Appropriate masks and gloves will be worn by all employees based on their role and responsibilities and in adherence to state and local regulations and guidance. Training on how to properly use and dispose of all PPE will be mandatory. Every employee entering the OCCC will be provided with a facemask and be required to wear that mask while on property. Gloves will be provided to employees whose responsibilities require them as determined, including Environmental Services, any public area attendants and Security officers in direct contact with guests.

### Daily Pre-Shift & Timekeeping

Employee pre-shift meetings will be conducted virtually or in areas that allow for appropriate physical distancing between employees. Larger divisions will stagger employee arrival times to minimize traffic volume in back-of-house corridors and service elevators. Hand sanitizer will be available at each time clock location and employees will be required to sanitize their hands after clocking in. Our management team will ensure constant communication and proper PPE and sanitation procedures are followed and updated based on the latest expert guidance.

Employees must fill out a weekly health screening questionnaire. Personnel that are experiencing shortness of breath, fever, or coughing will be asked to stay home. This process could change to daily, as requirements and guidelines are updated.

Employee touchless infrared temperature screening are conducted for all employees at the parking garage employee entrance located at the West Building. Employees with temperatures of 100 degrees or higher are asked to step to the side and re-test 20 minutes later, if the second reading is still above 100 degrees, then the employee is denied entry and asked to go see his/her doctor or physician.

## EVENT OPERATIONS RESPONSIBILITIES

OCCC Event Management and Show Management will work together to implement a safe and controlled event environment. To achieve these high standards, OCCC service times for requested labor and equipment may be lengthened to ensure all enhanced cleaning and sanitizing procedures are implemented properly.

## SITE VISITS AND PLANNING VISITS

Client site visits and planning visits must be arranged with the Sales and Event Management team at least 14 days in advance. Once approved, all site and planning visit attendees must adhere to current local, state, and CDC guidelines. No more than 10 individuals may attend in order to allow for proper physical distancing.

As an alternative to onsite site and planning visits, the OCCC encourages clients to utilize the OCCC Portal and Interactive Floor Plan for virtual walk through opportunities. Clients may contact their Event Manager for details.

## MEDICAL

### Medical Service Providers

The OCCC requires show management to have a medical provider on-site for the duration of their event. Show management may bring in their own medical personnel. Show Management must advise their Event Manager of their selected medical provider no less than 30 days prior to the first contracted move-in date. Use of the OCCC's permanent First Aid Rooms must be discussed with the Event Manager.

#### Event Medical Services

(321) 662-8242 | [dave.robinson@event-medicalservices.com](mailto:dave.robinson@event-medicalservices.com)

#### InHouse Physicians

(800) 356-3627 | [info@ihphysicians.com](mailto:info@ihphysicians.com)

#### On Site Medical Services, Inc.

(407) 893-7055 | [sales@onsitemedicalservices.com](mailto:sales@onsitemedicalservices.com)

#### First2Aid

(407) 777-4322 | [chris@first2aid.com](mailto:chris@first2aid.com)

### Personal Protective Equipment (PPE)

All individuals may be required to wear face coverings while in Orange County, Florida. Clients and guests should check current CDC recommendations, state guidelines, and local ordinances prior to arrival. It is the responsibility of each individual to provide their own face covering.

### **Temperature Screening**

At this time, the OCCC does not plan to install temperature check equipment in the building. The OCCC strongly recommends all clients conduct temperature checks for attendees, exhibitors, general services contractors and vendors. Staffing for temperature checks of attendees and labor is the responsibility of show management. The temperature screening layout, isolation room and communication plan must be identified and provided to the OCCC Event Manager no less than 21 days prior to the first contracted move-in day.

Clients electing to implement temperature checks of any kind are not required to provide the OCCC with any insurance documentation from their selected provider. It is the responsibility of show management, along with their contracted medical provider and security provider, to determine procedures for non-admittance due to high temperatures.

### **Isolation Area**

If show management elects to use temperature-screening equipment, they will also need to identify an Isolation Area next to each temperature-screening checkpoint. Clients should work with their contracted medical provider to determine exact needs for the isolation area(s).

### **Communication**

Open lines of communication between show management, contracted medical service providers, OCCC Security, OCCC Event Management, and the local health department will be established and implemented throughout the event. Show managers should work directly with their Event Manager to confirm these contacts and procedures.

### **Event and Public Space Recovery Procedure**

In the event of a presumptive or positive case of COVID-19, the event or public space will be removed from service so that a licensed third party provider can perform enhanced cleaning procedures. Once the third party provider, in accordance with local health guidelines, has deemed the area safe it will be returned to service.

## MEETING ROOMS AND BALLROOMS

### Room Layout

Meeting rooms, ballrooms, show management offices, and registration offices may not currently exceed 50 percent of the maximum room capacity. Capacities may be adjusted as dictated by state, local, and CDC guidelines. Show management is responsible for crowd control and enforcing limited capacity.

Below are banquet, classroom, and theater set examples for a single meeting room. Additional example diagrams for room sets that promote physical distancing can be made available upon request from the Event Manager.



## **Room Refreshes and Disinfecting**

All OCCC equipment within contracted meeting rooms, ballrooms, show management offices, and registration offices will be disinfected overnight prior to the first active show day. This will take place after all show management and vendor equipment has been set in the room. Clients and their vendors are responsible for cleaning and disinfecting any equipment not belonging to the OCCC.

Complimentary standard meeting room refreshes will be available during show days. Standard meeting room refreshes will include trash removal and replacement of trashcan liners, replacement of bottled water for speakers, as well as cleaning of high-touch points including door crash bars, door handles, and light switches.

Overnight meeting room disinfecting will take place between active show days. The overnight disinfecting refresh will include removal of trash, replacement of trashcan liners, replacement of bottled water for speakers, replacement of soiled linen(s), sweeping and vacuuming, and use of non-chemical disinfecting spray on all OCCC equipment (chairs, tables, linens, lectern, light switches, trash cans lids, crash bars and door handles). Any equipment not belonging to the OCCC is the responsibility of the client and their contracted vendor(s).

Once meeting rooms and ballrooms have been disinfected, they will be “sealed” by placing signage indicating the room has been disinfected and is ready for use. During the required disinfectant drying time, the meeting room and ballroom may be locked by OCCC Security to ensure there is no contamination prior to the next use.

All OCCC equipment will be disinfected prior to removal from the meeting room or ballroom. Show management and their contracted vendors should allow for 30 minutes of disinfecting time before any equipment is moved or removed. This will include movement of equipment from under rigging, if applicable.

## **Attendee and Speaker Water in Meeting Rooms and Ballrooms**

The OCCC will provide bottled water for speakers/presenters on head tables and lecterns that have been requested as part of the room set. All communal water stations have been removed from the OCCC meeting rooms and ballrooms. Clients may work with the OCCC’s exclusive food and beverage provider, Centerplate, to purchase bottled water for attendees if desired.

## **Room Set Changes**

Changes to room sets in contracted meeting rooms and ballrooms will be restricted to the overnight hours between active show days. Clients should work with their Event Manager to discuss specific requests for room set changes.

## LINDA W. CHAPIN THEATRE

### Guest Experience

Guests who enter the theatre lobby will be greeted with an overhead announcement reminding them of current local, state, and CDC guidelines. Additional signage will be posted throughout the lobby areas and seating to help remind guests of procedures and protocols.

### Event Planning

With the help of OCCC Event Managers and the Chapin Theatre Manager, each event will be tailored to provide the safest experience. For seating charts, usher/security suggestions, and on-stage operations, the Event Manager will work with clients to ensure the health and safety of all guests and artists on stage.

### Seating Capacity

Currently, the seating capacity may not exceed 50 percent and may be adjusted to meet local, state, and CDC recommendations. The OCCC recommends the seating capacity to be limited to physically distant seating. Contact the Event Manager for more information on seating capacities for each show.

### Cleaning and Sanitation

Each Theatre Technician will receive specific training on sanitation procedures for highly sensitive technical gear that the OCCC owns and operates. Operation of Audio and Lighting Consoles will be limited to operation by OCCC staff only. OCCC equipment will be sanitized during/between shows as needed by OCCC staff. Audio/Video vendors are responsible for providing sanitation procedures and protocols for their equipment used in the theatre and during shows.

## EXHIBIT HALLS

### Capacity in Exhibit Halls

The OCCC's capacity for exhibit halls remain the same for tradeshow and conventions. It is recommended that physical distancing be practiced among event attendees using the guidelines suggested by SISO, IAEE and the CDC. Show management is responsible for crowd control.

### Floor Plan Layout and Design

Show management will design floorplans and work with the Orange County Fire Marshal for approval. Any non-standard aisle width layouts should be discussed with the Event Manager prior to floor plan submission.

### Exhibitor Service Center

The OCCC Exhibitor Services team will work directly with show management, the general service contractor and other show vendors to create a show specific plan for the service desk. This plan will include encouraging a contactless experience for the exhibitor, countertop shields to limit contact, signage to facilitate physical distancing and periodic cleaning of all high touch point areas.

### Cleaning of Exhibit Halls

In between each contracted event, the OCCC Environmental Services team will use industrial powered machines to sanitize and scrub exhibit hall floors. During contracted dates, clients must work with their contracted vendors to clean and disinfect contracted exhibit halls. The OCCC will continue to provide aisle trash cans and will monitor and remove trash throughout active show days.

All OCCC equipment will be disinfected prior to removal from the exhibit hall. This will include any food court furniture supplied by the Center. Show management and their contracted vendors should allow for 30 minutes of disinfecting time before any equipment is moved or removed. This will include movement of equipment from under rigging, if applicable.

## **Restrooms**

The OCCC Environmental Services team will be responsible for cleaning all restrooms within the exhibit halls and in public concourses. Each client can receive a unique cleaning schedule for their contracted space in the OCCC a few weeks prior to their event. Cleaning of restrooms within exhibit halls and public spaces will be covered under the OCCC Environmental Services Fee and will be charged in accordance with contract agreements.

## **Booth Food & Beverage**

Pre-packaged food sampling will be permitted in accordance with Centerplate's sampling guidelines. Any booth catering requests will be subject to review by Centerplate and must meet these guidelines.

## **Announcements**

Clients will receive one (1) complimentary wired paging microphone for announcements in exhibit halls. Announcements reminding attendees, exhibitors, and staff of proper hygiene and physical distancing are to be made by Show Management as desired. Once paging microphone has been installed for show management, they will be responsible for using proper sanitation wipes to disinfect the body of the microphone in between users. At no point should aerosol or liquid disinfecting sprays be used on the OCCC paging microphone.

The OCCC has also implemented a health and safety announcement that will be played in the lobbies and concourse areas of the West and North-South Buildings. The overhead announcement will be played every 60 minutes starting at 8 a.m. through 8 p.m. Clients will have the ability to turn the message off, if desired.

# **GENERAL SESSIONS**

## **Design and Layout**

Show Management will design the General Session floor plan for exhibit halls and will work with their Event Manager and Orange County Fire Marshal for approval. Designs should comply with current CDC guidelines. When a general session is to be set in a meeting room or ballroom, occupancy may not currently exceed 50 percent. Capacities may be adjusted as dictated by state, local, and CDC guidelines.

The OCCC strongly recommends maintaining physical distancing as part of the set, regardless of whether it is in an exhibit hall, meeting room, or ballroom. Clients may request example diagrams from their Event Manager.

Per Orange County Fire Marshal regulations, theater seating sets exceeding 199 seats requires tethering of individual seats. The OCCC recommends Show Management mark seats that are unavailable due to physical distancing.

## **Cleaning**

Show Management's contracted cleaning vendor will be responsible for all sanitation and disinfecting when the general session set falls within an exhibit hall. This includes all audience seating, front of house technical areas, and back of house areas. The OCCC will provide aisle trashcans in the audience areas and will monitor and remove trash throughout the event.

All OCCC equipment will be disinfected prior to removal from the exhibit hall. Show management and their contracted vendors should allow for 30 minutes of disinfecting time before any equipment is moved or removed. This will include movement of equipment from under rigging, if applicable.

For general sessions that fall within meeting rooms or ballrooms, please refer to Room Refreshes and Disinfecting procedures outlined on page 15.

## **REGISTRATION**

Clients are strongly encouraged to design their event registration or ticket sale areas in a way that promotes proper physical distancing. The OCCC Event Manager will review floor plans of registration areas prior to show management's submission to the Orange County Fire Marshal for approval. Show managers should work directly with their OCCC Event Manager to request OCCC equipment such as stanchions, as they will be available on a first come, first serve basis.

## **SHOW MANAGEMENT CONTRACTORS AND VENDORS**

The OCCC strongly recommends all clients conduct temperature checks for exhibitors, general service contractors, EAC's and vendors. These checks will take place in a predetermined area, agreed upon by all parties, prior to entrance into the facility. Logistical plans for temperature checks must be reviewed and approved by the OCCC. Plans must be submitted 21 days prior to the first contracted move-in date. Once temperature checks have been completed, the individuals will proceed to the OCCC Security Checkpoint for entrance into the dock area of the North/South or West Building.

### **Security Checkpoint Locations**

The West building security checkpoint is located near the Westwood lobby area on the backside of the building and will be constantly monitored by OCCC security staff. Signage will be placed at the location guiding all individuals arriving on foot to this entrance. All individuals will be asked to present their worker or event ID at this time. Please contact your Event Manager for a specific map of the area.

The North-South Building security checkpoint is located at the North Employee Entrance Lobby and will be constantly monitored by OCCC security staff. Signage will be placed at the location guiding all individuals arriving on foot to the appropriate entrance. All individuals will be asked to present their worker or event ID at this time. Please contact your Event Manager for a specific map of the area.

### **Contract Security Provider**

The OCCC minimum requirements for Contract Security coverage are currently unchanged. Clients may contact their OCCC Event Manager or OCCC Event Security Liaison for any further questions.

### **Luggage and Coat Check**

Clients should continue to work directly with their contracted luggage and coat check provider on procedures for events. Clients may reach out to their Event Manager for the contact information of OCCC preferred vendor, BAGS.

## **OCCC SERVICE PARTNER SANITATION POLICIES**

Additional protocols are under review and will be added and modified as developed for all Service Partners. For ease, information on Visit Orlando's Guest Services Desk will be included at the conclusion of the Service Partner section.

**Centerplate** - Exclusive Food & Beverage Provider

**etech** - Exclusive Overhead Digital Advertising Provider

**FedEx** - Exclusive Business Services Provider

**Smart City** - Exclusive Internet and Telecommunications Provider

**Scootaround** - In-house Scooter and Wheelchair Provider

**LMG** - Preferred Audio Visual Provider

**BAGS** - Preferred Baggage Check Provider

**Visit Orlando** - Visit Orlando Guest Services Desks at the OCCC

## ATTENDEE RESPONSIBILITIES

The OCCC kindly requests that all attendees assist in maintaining a healthy environment by following the guidelines outlined below.

### Attendee Health Concerns

Attendees and visitors are asked to stay home, or in their hotel room, if they do not feel well or have any of the following symptoms:

Fever, chills, cough, shortness of breath or difficulty breathing, fatigue, muscle or body aches, headache, new loss of taste or smell, sore throat, congestion or runny nose, nausea or vomiting, and diarrhea.

For further CDC updates, please visit:

<https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html>

### Travel Restrictions

All guests should check travel restrictions to and from their destination before arriving to the OCCC.

For further updates regarding domestic and international travel, please visit:

<https://www.cdc.gov/coronavirus/2019-ncov/travelers/index.html>

### Personal Protective Equipment (PPE)

In accordance with local, state, and CDC guidelines and mandates, appropriate masks may be required for all attendees and visitors to the OCCC. Before arriving at the OCCC, be sure to check informational links provided below regarding guidelines and mandates.

### Guest Hygiene and Transmission Prevention

For the health and safety of guests, the OCCC has placed hand-sanitizing stations throughout the concourse in the West and North-South Buildings. Mobile hand washing stations will be relocated to high-traffic locations throughout the concourses.

### Physical Distancing

While the OCCC will be assisting in physical distancing measures, all attendees should follow current CDC recommendations and abide by all signage and notifications in maintaining physical distance while on-site.

### Local Information and Resources

[Orange County, Florida Government Executive Orders](#)

[City of Orlando COVID-19 Update](#)

[Visit Orlando Healthy Travel & Reopening Information](#)

[Orlando International Airport COVID-19 Operational Update](#)

### State of Florida Information Links

[State of Florida Current Travel Safety Information](#)

## ADDITIONAL RESOURCES

[Orange County Government](#)

[OCCC Coronavirus Updates](#)

[OCCC Event Updates](#)

### **Useful Information Links**

[CDC Use of Cloth Face Coverings](#)

[CDC Considerations for Events and Gatherings](#)

[WHO Mass Gatherings](#)



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