



1. In accordance to Emergency Order #3, we will operate at 25% of our maximum occupancy.
2. We will be asking that no spectators or additional guests enter the bowling alley during league play. Those times are Monday, Tuesday, Wednesday, Thursday, and every other Saturday from 5pm until 9pm along with Saturday mornings from 9am until 11am.
3. All team members take courses provide from our Bowling Proprietors Association of America's Education Department on COVID-19 Prevention and COVID-19 Social Distancing & Personal Hygiene.
4. Employees will report health and temperature information upon clocking in.
5. Employees will wear masks while working in service areas.
6. We encourage team members and guests to refrain from handshakes, high fives, and intentional body contact.
7. Disinfecting, sanitizing, and cleanliness checklists will be completed according to CDC, WEDC, and local health department guidelines along with helpful tips from our trade associations.
8. We will be bringing team members on to our Strikingly Clean Team to provide continuous sanitation and disinfection throughout the facility.
9. Step N Pull door openers have been installed on entrance and bathroom doors.
10. Signage has been placed in high traffic areas to bring attention to social distancing and recommended ways to practice safe hygiene.
11. Floor markers have been placed along the bowling concourse to promote social distancing.
12. Sneeze guards are being installed in high point-of-sale locations and in front of bar mixing stations.
13. Bar stools have been spread out to promote social distancing and reduce capacity.
14. Tables will seat a maximum of 6 patrons and be spread apart. You will not be able to combine tables.
15. Dice cups will be temporarily removed.
16. We have adding touchless payment options.
17. All community access products such as napkin dispensers, ketchup and mustard bottles, condiment caddies, etc have been removed and those products will be available upon request in a disposable, single use manner.
18. Straws will be served with a wrapper on them.
19. We will continue to use glassware, plastic soda cups, and plastic food baskets as they are washed in a high temp sanitizing dish washer.
20. For the time being, we will go to a disposable, single use paper menu upon request or you may scan a QR code to bring our menu up on your phone. Some TV's may be used as menus as well.
21. More garbage cans have been installed to make disposing of trash more efficient.
22. We will keep a vacant lane between a lane in use. Lanes will be able to have groups of 6 or less people.
23. Hand sanitizer will be available prior to taking a rental ball. Once rental balls are taken to your lane, they will be left there until you are done bowling. A staff member will sanitize and return your rental ball after the completion of your visit.
24. Rental shoes will be left at your lane when you are done bowling. A staff member will sanitize and return your rental shoes after the completion of your visit.
25. Volleyballs will be switched out and/or disinfected and sanitized between matches.
26. We encourage staff and guests to refrain from high fives and/or handshakes before, during, or after competition.
27. Outdoor tiki bar area will have 6-person picnic tables spaced 6 or more feet apart.
28. Sanitation stations will be set up in the tiki bar area.

29. Games will be disinfected and sanitized by a member of our Strikingly Clean Team as part of their continues duties.
30. Hand sanitation will be provided in high touch areas. We ask that you use sanitizer prior to and after touching games, lockers, vending machines, water fountain, and other high touch point areas.
31. Disinfectant spray will be used according to WEDC guidelines on door handles, along walls, bathrooms, countertops, seats, and other high touch point areas.
32. Electronic disinfectant wipes will be used on the scoring monitor screens between lane turnovers.
33. We will use an electrostatic fogger to spray disinfectant on a daily basis, and as needed in-between party bookings in rooms.
34. Rooftop HVAC unit fans are switched to "ON" to bring outside air in and we have 2 large blower fans that remove air from the building that are switched to "ON". This creates a continuous fresh air supply in the building.
35. As we continue, procedures may change without notice.