UPDATED HEALTH & SAFETY PROTOCOLS

PARK CONVENTION

COMMITMENT TO PROTECT.

ERLAN

The Overland Park Convention Center achieved the Global Biorisk Advisory Council® (GBAC) STAR™ accreditation, the industry's only outbreak prevention, response and recovery accreditation for facilities.

Under the guidance of GBAC's scientific advisory board, the most stringent protocols for cleaning, disinfection and infectious disease prevention are implemented within the facility. Following a risk assessment, the program establishes mitigation strategies through the use of scientifically approved protocols, equipment, chemicals and training, which are continually measured, audited and improved, to ensure a facility's readiness for biorisk situations. The program verifies that Overland Park Convention Center implements best practices to prepare for, respond to and recover from outbreaks and pandemics.



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GBAC STAR CHECKLIST

How does a venue receive GBAC STAR Facility accreditation? By reviewing the following areas, facility staff are trained to implement the industry's highest standards for cleaning and disinfection of infectious agents like the novel coronavirus.













PROPER PROCEDURES

PROPER TRAINING

CHEMISTRY

EQUIPMENT

TOOLS

PPE



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OUR PLAN

The Overland Park Convention Center is committed to GBAC STAR accreditation program implementation and maintenance.

All levels of management shall demonstrate its commitment by ensuring availability of resources to establish, implement, maintain, and improve the GBAC STAR accreditation program requirements associated with cleaning, disinfection, and infectious disease prevention.



TEMPERATURE HEALTH/SCREENING

Conduct venue staff temperature checks daily

PHYSICAL DISTANCING

Reduction in venue capacity enables appropriate physical distancing of 6 feet and appropriate signage of physical distancing



GBAC ACCREDITED CLEANING/

disinfecting high-touch items and sanitizing restrooms frequently and after high-guest use, with focus on using the right chemicals

SANITATION & TRAINING

protocols require frequently

GBAC accredited cleaning

LIMITED CONTACT ENHANCEMENTS

Reduction of guest and staff member contact points, including virtual and hybrid meetings





ENHANCED PROTECTIVE MEASURES

A layered approach of protocols including face coverings, handwashing and sanitizing stations and physical barriers where appropriate



ELIMINATE SHARED USE FOOD & BEVERAGE ITEMS

Traditional catering may be modified to pick-up / grab-and-go. All packaging and products should be single-use and disposable

EDUCATION COMMUNICATION ENGAGEMENT

Communication of new health and safety protocols to guests and staff at appropriate touchpoints, both pre-arrival and on-site.

Reinforcement of health and safety guidelines & protocols. Communication explaining that we all need to do our part.







