

<b>Point of Contact</b>	<ul style="list-style-type: none"><li>• Cody Collins Pre-Opening Director (347) 735-3373 codyc@selina.com</li></ul>
-------------------------	---

**2020 OPERATIONS (In Response to Covid-19):**

<b>Hotel Operations</b>	<ul style="list-style-type: none"><li>• Front Desk:<ul style="list-style-type: none"><li>○ Hours of Operation (7am - 10pm)</li><li>○ Contactless Check-in and Payment</li><li>○ Contactless Guest Services Text Requests<ul style="list-style-type: none"><li>■ Additional towels, pillows, etc.</li></ul></li><li>○ Names of all guests visiting the property will be stored in our database to assist with contract-tracing efforts</li><li>○ Upon check-in, guests will receive a <a href="#">COVID-19 questionnaire</a> to determine:<ul style="list-style-type: none"><li>■ 1. If any guest in their party exhibits any symptoms commonly associated with Covid-19 (fever, cough, etc.)</li><li>■ 2. If any guest in their party has been exposed to or come into contact with anyone who has tested positive with Covid-19</li><li>■ 3. If all guests in their party agree to follow the NYS guidelines whenever outside their cabin to maintain a social distance of 6 feet and, when that is not possible, to wear a mask.</li></ul></li></ul></li><li>• Housekeeping:<ul style="list-style-type: none"><li>○ Public Space Cleaning Protocol:<ul style="list-style-type: none"><li>■ Cleaning and disinfecting shall be frequent (multiple times per day) with an emphasis on frequent contact with hard non-porous surfaces including, but not limited to, front desk check-in counters, bell desks, door handles, public bathrooms, vending machines, ice machines, room keys and locks, ATMs, escalator and stair handrails, gym equipment, pool seating and surrounding areas, dining surfaces and all seating areas.</li></ul></li><li>○ Guest Rooms:<ul style="list-style-type: none"><li>■ Cleaning and disinfecting protocols will require that particular attention is paid to high-touch, hard nonporous items including television remote controls, toilet seats and handles, door and furniture handles, water faucet handles, nightstands, telephones, in-room control panels, light switches, temperature control panels, alarm clocks, luggage racks and flooring. The frequency of room cleaning during a guest's stay may be altered based on guest requirements.</li><li>■ Guest rooms will be taken out of service for 24 hours between guest stays to ensure proper disinfection of any potentially infected surfaces.</li></ul></li></ul></li></ul>
-------------------------	--

	<ul style="list-style-type: none"> <li>○ Laundry: <ul style="list-style-type: none"> <li>■ Linens, towels and laundry shall be washed in accordance with CDC guidelines, including washing items as appropriate in accordance with the manufacturer's instructions. Where possible, launder items using the warmest permissible water setting for the items and dry items completely. Dirty linen shall be bagged in the guest room to eliminate excess contact while being transported to the laundry facility.</li> </ul> </li> <li>○ Room Recovery Protocol: <ul style="list-style-type: none"> <li>■ In the event of a presumptive case of COVID-19 the affected guest room shall be removed from service and quarantined. The guest room shall not be returned to service until undergoing an enhanced cleaning and disinfecting utilizing EPA approved products within CDC guidelines.</li> </ul> </li> <li>● Pool: <ul style="list-style-type: none"> <li>○ Operations only to resume when local and state guidelines allow</li> <li>○ Operations to resume in accordance to local and state guidelines based on social distancing requirements, etc.</li> </ul> </li> </ul>
<b>F&amp;B Operations</b>	<ul style="list-style-type: none"> <li>● Restaurant / Bar: <ul style="list-style-type: none"> <li>○ Breakfast: <ul style="list-style-type: none"> <li>■ Hours of Operation (8am - 11am)</li> <li>■ Boxed / Pre-Packaged deliveries to guest rooms</li> </ul> </li> <li>○ Lunch / Dinner: <ul style="list-style-type: none"> <li>■ Hours of Operation (12pm - 9pm)</li> <li>■ Boxed / Pre-Packaged deliveries to guest rooms</li> </ul> </li> </ul> </li> <li>● Operations Protocol: <ul style="list-style-type: none"> <li>○ F&amp;B Operations only to resume when occupancy supports staffing levels needed to serve guests</li> <li>○ When operations resume, service shall reduce in-person contact with guests. Traditional room service shall be replaced with a no-contact delivery method. Traditional buffet service shall be halted. Minimal items should be placed on guest tables to allow for effective disinfection in between each guest, including condiments, silverware, glassware, napkins, etc. The use of prepackaged foods and 'grab &amp; go' items shall be the preferred method of food delivery.</li> <li>○ When operations resume, Selina to partner with Ulster County's Project Resilience to help provide assistance to the local community impacted by Covid-19</li> </ul> </li> </ul>
<b>Security</b>	<ul style="list-style-type: none"> <li>● Owner's representative will be on-site at all times to ensure the safety of our guests and neighbors</li> </ul>
<b>Parking</b>	<ul style="list-style-type: none"> <li>● Self-service parking to be provided on-site for hotel guests</li> </ul>
<b>Sound</b>	<ul style="list-style-type: none"> <li>● Music will only be background in nature</li> <li>● Volume will be limited to ensure that our neighbors are not disturbed in any way (owner's representative will be on-site and will share phone number</li> </ul>

	<p>with neighbors directly to ensure a direct line to the hotel should there be an issue)</p> <ul style="list-style-type: none"><li>• Events and programming to follow all local and state guidelines for social distancing (will likely be limited to health and wellness classes, community engagement, etc.)</li></ul>
<b>Signage</b>	<ul style="list-style-type: none"><li>• Will be provided on-site emphasizing social distancing guidelines</li></ul>