



LA DOLCE VITA

La Dolce Vita Covid-19 Response

Together, we are facing a truly unprecedented situation. The global coronavirus pandemic is affecting all of our families, our businesses, our communities, and our way of life. During this time, we wanted to reach out and update you on how we're approaching the situation at La Dolce Vita.

First and foremost, our hearts go out to anyone who's been impacted by the virus, either directly or indirectly. Our thoughts are especially with those who are sick, to whom we extend our heartfelt wishes for a full recovery. And we're truly inspired by the selfless healthcare workers around the world who are on the front lines working tirelessly to care for people in need.

Second, at La Dolce Vita as at your companies, we're focused on the health and safety of our employees, families and communities.

La Dolce Vita commitment to you, our Guest, as we navigate through the Coronavirus (COVID-19)

La Dolce Vita is closely monitoring the Centers for Disease Control and Prevention (CDC) and World Health Organization's (WHO) information regarding the novel coronavirus (COVID-19) cases and is following guidelines from these agencies and the local health department.



LA DOLCE VITA

Our Commitment to Social Distancing

La Dolce Vita is committed toward ensuring that “Social Distancing” standards are taken seriously. In light of the recent COVID-19 situation, we are taking additional steps to ensure the safety of our guests and associates. These steps include 6 ft spacing of our customer’s set-ups and no more than 10 people in a group. If families are larger than 10 people we will insist on separating set-ups to comply with social distancing. We will keep our employees 6 ft away from customers and other associates. We will encourage more online transactions and phone orders rather than person to person interactions.

Our Commitment to Cleanliness

La Dolce Vita is committed toward ensuring that both hygiene and cleanliness standards are taken seriously. In light of the recent COVID-19 situation, we are taking additional steps to ensure the safety of our guests and associates. These steps include additions to our normal daily hygiene and cleanliness standards, as well as our standard practices.



Employee Health, Safety and Awareness

We are supporting our employees through proper hygiene and cleaning standards, with specific emphasis on:

- **Hand Hygiene** - Frequent handwashing is vital to help combat the spread of viruses. Our teams are reminded that cleanliness starts with this simple act to preserve their health and that of our guests.
- **Ongoing Training** - Informing team members about how the virus can spread and exercising vigilance in their day to day practices.
- **Real-Time Information** - As we continually monitor new information from the CDC and WHO websites, we are ensuring that our team takes any appropriate action necessary.

Cleaning Products and Protocols

Our company uses effective standard operating procedures against viruses in each function area, including:

- **LDV Rental Equipment** - Our company uses cleaning and disinfecting protocols to sanitize equipment after guests depart for the day and before the next guest arrives, with particular attention paid to high-touch items. Highly used items must be wiped down with a sanitizer solution; including, but not limited to: chairs, umbrellas, tables, bicycles and accessories, golf carts, beach wheelchairs, waverunners, waterparks, pontoon boats, paddle boards, kayaks and all related products that come with each rental.



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- Backpack Sprayer for disinfecting rental equipment.
- Solution is Quaternary ammonium cation and water
- Disinfecting Wipes
- Hand Sanitizer

- **Front of House** - In the spaces where associates perform transactions with guests, all door handles, touch screen devices, stylus, pens, any surface that customers might come into contact with will be wiped down after each guest.
- **Back of House** - In the spaces where associates work “behind the scenes”, we are increasing the frequency of cleaning and focusing on high-touch areas such as: associate entrances, kitchen, hallways, storage areas and staff offices.

For the most updated information, please refer to the [CENTERS FOR DISEASE CONTROL AND PREVENTION \(CDC\)](#), [WORLD HEALTH ORGANIZATION](#) or your local health authority. For more information and reservations questions, please call 866-651-1869.



Cleaning Checklist:

- Put on a mask and gloves. Do not touch your face further.
- Prepare solution/disinfectant, according to manufacturer's instructions
- Be in a well ventilated area
- Apply solution/disinfectant to all exposed surfaces
- Store all equipment away for overnight drying
- Store all cleaning supplies away
- Remove gloves and wash your hands with soap and water
- Remove mask and wash your hands with soap and water
- Put used gloves and mask into doubled-lined plastic / trash bags
- Separate plastic/trash bags generated from the clean-up from other waste and throw them away as soon as possible