



**Bally's Corporation
Health & Safety Facility Plan
COVID-19
New Jersey**

Executive Summary

The purpose of this document is to provide guidelines for casino and hotel operations as well as back of house operations to mitigate and reduce risk of exposure to infectious diseases such as COVID-19. The following information is intended to serve as a guide for safe and effective operation facilities as well as ongoing maintenance of guest areas and team member workspace areas. All property areas identified will be cleaned and disinfected according to the following, based on information provided by the World Health Organization (WHO) and Centers for Disease Control and Prevention (CDC) in addition to local health districts and leading industry experts.

Compliance with this Plan is the responsibility of all employees, including senior leadership operating the property. This shall include active implementation and monitoring for compliance with the COVID-19 requirements. Any violations and issues with compliance with the Plan will be reported.

Bally's Atlantic City will continue to monitor guidance provided by health experts and government officials and will adapt our plan and procedures accordingly.

DEFINITIONS

Clean	Physical process to remove germs, dirt, and impurities from surfaces
Disinfect	Typically a chemical process to kill germs on surfaces
PPE	Personal Protective Equipment
Hard Surface	Semi-porous or non-porous surface including (but not limited to) wood, drywall, tile grout, hardwood floor, linoleum, concrete, glass, metal
Soft Surface	Porous surface including (but not limited to) carpeting, clothing, bedding, pillows, mattresses, upholstered furniture, fabrics, leather, wall insulation, ceiling tile
Non-Food Contact Surface	Hard surface that is not used for food preparation or containment such as countertops, handles, knobs, doors, etc.
Food Contact Surface	Hard surface used specifically for food preparation or containment such as glassware, plates, utensils, knives, cutting boards, storage containers, etc.

GUIDELINES PRIOR TO OPENING

Cleaning and Disinfecting

All hard and soft surfaces of the property were cleaned and disinfected in accordance with CDC guidelines prior to reopening. It is important to note the difference between cleaning and disinfecting surfaces. According to the CDC, cleaning is a physical process that removes germs, dirt, and impurities from surfaces but does not kill bacteria or viruses. The method reduces bacterial and viral counts on the surface to decrease potential spread. Conversely, disinfecting is typically a chemical process to kill bacteria and viruses but does not necessarily remove dirt or other impurities from the surface. The CDC recommends a combination: clean a surface first to remove all dirt and impurities in order to expose the surface entirely, and then disinfect the clean surface with an appropriate chemical and chemical contact time.

Surface Types

Due to the complexity of casino and hotel operations, several different surface materials are present throughout the properties. For simplicity, these have been categorized into hard (semi- and non-porous) or soft (porous) surfaces. Hard surfaces can generally be cleaned and disinfected with an EPA registered chemical product (e.g., Ecolab – Peroxide Multi Surface Cleaner and Disinfectant; EPA #1677-238).

Depending on the product used, contact surface time varies, although usually an effective viral disinfectant requires around five minutes of contact time. The surface must be visibly wet for the entire required time frame. In general, surfaces can then be wiped and allowed to air dry. Food contact surfaces and non-food contact surfaces will be addressed appropriately. Most hard surface disinfectants are not suitable for glassware, dishes, or silverware, and the dishwasher will be utilized for these items, with a steam setting if possible. Team members will refer to the product sheet for all chemicals used for both food and non-food contact surfaces to ensure proper usage.

Soft surfaces (linens, carpets, rugs, drapes, cushions, etc.) can be cleaned using soap, water, and steam. The CDC recommends laundering items (if possible) according to manufacturer's instructions. The warmest water setting possible will be used, and the item will be dried completely. For surfaces that cannot be laundered, visible contamination will be removed (if present), followed by a water/soap solution, and lastly a steam treatment if possible.

Electronics

For electronics including cell phones, tablets, touch screens, keyboards, video screens, ATM machines, bill breaker machines, radios, etc., visible contamination will be removed (if present) and the manufacturer guidelines for cleaning and disinfecting the device will be followed. If no manufacturer guidance is available, the CDC recommends using alcohol-based wipes (e.g., Clorox and Lysol wipes are EPA registered disinfectants) or sprays containing at least 70% alcohol to disinfect touch screens. All surfaces will be dried thoroughly.

Personal Protective Equipment (PPE)

Team members will consult the chemical Safety Data Sheet (SDS) for appropriate PPE.

Water, Electrical, and HVAC Systems

Comprehensive guidelines have been developed regarding the inspection, operation, and maintenance of these systems and those guidelines are followed.

Water Features, Pools, and Hot Tubs

Manufacturer guidelines will be referenced to clean and disinfect water features, pools, and hot tubs. In general, the CDC recommends removing any visible slime or biofilm before filling with water and performing a disinfection procedure before use.

Kitchen - All kitchen procedures will follow NJ DOH 20-030 Health and Safety Standards for Indoor and Outdoor Dining.

Training

Team members will be trained on proper cleaning and disinfecting protocols and training will be provided on how to properly use and dispose of all PPE according to company guidelines. Comprehensive training will be conducted on all aspects of the plan for Team Members in all departments including but not limited to, housekeeping, food and beverage, internal maintenance, hotel operations, casino operations, and security. Training will be conducted through a range of methods, including, in-person sessions, telephonic/video conferencing and/or through written materials such as Standard Operating Procedures. Team members will be informed of proper PPE required for cleaning and day-to-day operations. Each department leader will review and relay new HR Protocols as they are made available.

Signage for team members will be created and displayed to promote the cleaning process and products in addition to standard PPE for team members to reference in the back of house area.

GUIDELINES FOR DAILY OPERATION

The following guidelines for daily operation focus on the guest experience and team member interaction. The following procedures are set forth to comply with applicable federal, state, and local guidelines with respect to operations in each of the identified locations and venues at our properties.

Masks

In accordance with current New Jersey Executive Order, effective May 28, 2021, at 6am, patrons will no longer be required to wear masks, regardless of their ability to maintain six feet of distance from other individuals or groups, while they are in indoor public spaces, including but not limited to retail, recreational and entertainment businesses, food and beverage establishments and casinos. In accordance with CDC recommendations, individuals who are not fully vaccinated should continue to wear masks in indoor public spaces.

Signage

Signage will be posted advising that those who are vaccinated are not required to wear masks and that it is recommended that those not fully vaccinated should wear masks in indoor public spaces.

Team Members

Team Members will be instructed to stay home if they do not feel well, and to contact a supervisor or manager if they notice a co-worker experiencing symptoms such as coughing, shortness of breath, or other flu-like symptoms. Signage will be posted at the employee entrance with the CDC questions to allow employees to self-identify whether they are currently experiencing symptoms. If the Team Member fails, they are not allowed to enter the casino complex and should report their symptoms to Human Resources. See also Appendix A for contact tracing protocols. In accordance with current New Jersey Executive Order, effective May 28, 2021, at 6am, team members will no longer be required to wear company-issued masks as part of their uniform, regardless of their ability to maintain six feet of distance from other individuals or groups but may continue to do so if they so choose. In accordance with CDC recommendations, team members will be advised that those who are not fully vaccinated should continue to wear masks in indoor public spaces.

Protocol for Ill Guests

It may not be clear whether the guest is ill due to COVID-19, as the symptoms are consistent with other illnesses as well and some number of people who are positive for the virus are completely without any symptoms. Accordingly, unless or until the guest can confirm diagnosis through medical testing, any guest who reports possible exposure to or symptoms consistent with COVID-19 should be treated as though they are in fact ill with COVID-19.

Bally's team members are well versed in how to react to ill guest situations and do so with empathy, respect, confidentiality and professionalism. All team members working in an area that has guest access or have electronic/telephonic communication with guests are reminded to immediately notify their supervisor or security team if the team member encounters or is made aware of an ill guest situation that may be associated with COVID-19. See also Appendix A for handling ill guests and contact tracing protocols.

Casino

General

Hand sanitizer stations will be positioned throughout the gaming floor and around table game areas and guests will be encouraged to use sanitizer stations. Hand sanitizer will be made available and provided upon guest request.

Cleaning, Sanitizing and Disinfecting

Gaming Equipment

Gaming Equipment such as drop and token boxes, roulette ball, wheel, chipper machine, podiums, phones, calculators, computers, keyboards, printers, time clocks, drawer handles, etc. will be cleaned with disinfecting spray and clean rags. Tables, chairs, and rails will be regularly disinfected.

Table Games

Regular sanitizing will occur at all table games. The rails and chairs at each gaming table that is in use will be disinfected on a regular basis and anytime that a guest may request the cleaning of a particular gaming table surface area. Dealers will make hand sanitizer available for customers at the tables.

Cage and Rewards Center

Each team member will make hand sanitizer available to customers at his/her window. Team members will regularly clean and disinfect the working area countertops. Patrons will be required to lower their mask when conducting cashier transactions and when requested for identification purposes.

Sports Book

Each team member will make hand sanitizer available to customers at his/her window. Team members will regularly clean and disinfect high-touch surfaces of betting kiosks and anytime that a guest may request the cleaning of a particular area or kiosk. Patrons will be required to lower their mask when conducting cashier transactions and when requested for identification purposes.

Plexiglass Screens

Some Plexiglass may remain on certain table games, at the casino cage, Rewards center and hotel front desks areas.

Food Service on Casino Floor and Sports Book

To the extent food service is offered in such areas, food service to guests shall follow the same food service requirements as provided for in this Plan as set forth below.

Food and Beverage Outlets

Other Operating Protocols for Food and Beverage Outlets

All Food and Beverage outlets will follow any then current NJEOs and NJDOHEDs, to the extent the NJDOHED is not inconsistent with then current NJEO, including but not limited to inconsistencies with respect to the removal of all occupancy and social distancing restrictions, as well as certain restrictions, including but not limited to self- service buffets and other self- service serving lines. The following is a link to the DOH guidelines:

[https://nj.gov/health/legal/covid19/Indoor Dining Guidance 7-1-21.pdf](https://nj.gov/health/legal/covid19/Indoor_Dining_Guidance_7-1-21.pdf);

Restaurants

Hand sanitizer stations will be available for guests at each entrance to the restaurant.

For Team Members, a wall-mounted hand sanitizer station will be located inside kitchen doors for servers, cooks, and management to use frequently.

Podiums, countertop surfaces, POS systems, etc. will be cleaned and disinfected regularly while in use.

Food Courts and Quick Service Restaurants

Hand sanitizer stations will be available for guests at each entrance and throughout large areas. Team members will clean and disinfect the countertop regularly.

Buffets

Buffets will follow all cleanliness standards and any other required government directives with respect to same.

Lounges and Bars

Hand sanitizer stations will be available for guests at each entrance. Bartenders will make hand sanitizer available to customers at the bar. Team members will clean and disinfect the countertop regularly.

Communal ice machines, tubs, and storage will be emptied, cleaned, and disinfected regularly.

Nightclubs

Indoor showrooms and nightclubs will comply with all then current government guidance with respect to such venues. Any sanitizing requirements will be adhered to in accordance with any then current government guidance.

Kitchens

Kitchens will follow NJ DOH ED 20-030 Health and Safety Standards and Guidance for Indoor Dining, to the extent same is not inconsistent with then current NJEOs, as set forth.

Dish and glass washers will be inspected for appropriate chemical and temperature frequently. Food contact surfaces and non-food contact surfaces will be addressed appropriately. Team members will refer to the product sheet for all chemicals used for both food and non-food contact surfaces to ensure proper usage. Countertops and workspace surfaces will be cleaned and disinfected at open, close, and as frequently as needed. Communal ice machines, tubs, and storage will be emptied, cleaned, and disinfected regularly.

Team members will wash their hands every break period for a minimum of 20 seconds and will be encouraged to do so frequently throughout the day.

A wall-mounted hand sanitizer station will be located inside kitchen doors for servers, cooks, and management to use frequently.

Hotel

NJ DOH Protocols and Guidance for Hotel Sanitization (NJ ED 20-024) will be followed.

The following is a link to the DOH guidelines:

https://nj.gov/health/legal/covid19/Indoor_Dining_Guidance_7-1-21.pdf;

Front Desk, Check-In, and Bell Desk

Hand sanitizer will be available on the counter, and team members will provide hand sanitizer to guests. Team members will clean and disinfect the countertop regularly.

Check-in kiosks: Touch screens will be cleaned and disinfected regularly throughout the day while in use. Hand sanitizer stations will be positioned near the kiosks, and hand sanitizer will be provided to guests if requested.

Carts, wheelchairs, and baggage carts will be cleaned and disinfected regularly. Carts will be cleaned and disinfected as needed.

Guest Rooms and In-Room Services

During any declared state of emergency, casino licensees will not incentivize hotel guests to decline daily in-room housekeeping service. Additionally, guests checking in at the front desk will be informed that, if they would like to decline in-room housekeeping service during their stay, the guests should hang the “Do Not Disturb” sign on the outside of the hotel room door. Each casino property will follow its Do Not Disturb wellness check procedures for any guests declining daily in-room housekeeping. Room deliveries will be bagged and hung on the door. Team Members will knock on the door and ensure guests receive any deliveries.

If a guest was ill while in a guest room, that room will be taken out of service and cleaned in accordance with enhanced cleaning and disinfecting guidelines.

Laundry

The CDC recommends laundering items according to manufacturer's instructions using the warmest water setting possible and drying the item completely. The steam setting will be used if available and applicable. Team members will follow biohazard protocol for guests with known flu-like symptoms. Shaking or excessively disturbing dirty laundry will be avoided. Clothes hampers and clothing transportation carts will be cleaned and disinfected according to the surface type. Disposable gloves shall be worn when handling dirty laundry.

Other Amenities

The following venues will comply with any then current NJEOs and NJDOHEDs, to the extent the NJDOHED is not inconsistent with then current NJEO, including but not limited to inconsistencies with respect to the removal of all occupancy and social distancing restrictions, masks, etc.

Salons and Spas

Salons will follow guidance provided by regional boards of cosmetology. Similarly, spas will follow guidance provided by regional boards of massage therapy and will refer to the American Massage Therapy Association for applicable resources. Salons and spas will adjust schedules between clients to allow for an appropriate amount of time to clean and disinfect surfaces, as may be required.

Hand sanitizer will be available on the check-in counter for spas and salons, and team members will provide hand sanitizer to guests, if requested

Fitness Centers

Hand sanitizer stands will be available throughout the fitness center area. Fitness Centers shall follow any then current government guidance with respect to such venues.

Pools:

Pool chairs, loungers, and cabanas will be cleaned and disinfected regularly. Hand sanitizer stations will be positioned throughout the area, specifically at desks or podiums. Countertops will be cleaned and disinfected regularly. Lifeguard stations will be cleaned and disinfected regularly. Pools will follow any then current government guidance with respect to such venues.

Business Centers:

Hand sanitizer stations will be available throughout the area and on countertops. Any equipment or surfaces will be cleaned and disinfected regularly.

Retail Outlets

Hand sanitizer stands will be located at entrances and check-out counters. Retail Stores shall follow any then current government guidance with respect to such venues.

Theatres and Show Rooms

Theatres and show rooms will comply with any then current government guidance with respect to such venues. In accordance with NJEO 242, effective June 4, 2021, no occupancy restrictions will apply to such venues.

Rides and Attractions

Rides and attractions will follow any then current government guidance with respect to such venues.

Convention Meetings and Banquets

Convention meetings and banquets will follow any then current government guidance with respect to such venues. Food Service at such events will also follow any then current government guidance as set forth above in the Food & Beverage section of this Plan.

Hand sanitizers or hand washing stations will be placed throughout the convention areas both in front and back of house hallways. Hand sanitizers will be available for all scheduled or occupied meeting room. Regular cleaning and sanitizing of public areas will be conducted, with attention being paid to high-touch points.

Common Areas

Common high-touch areas such as handrails, escalators rails, elevator panels, door handles, etc. will be cleaned and disinfected regularly.

GUIDELINES FOR TEAM MEMBERS

Hand washing, cleaning, and disinfecting education will continue at pre-shifts, buzz sessions, and team meetings. Team members will wash their hands every break period for a minimum of 20 seconds and will be encouraged to do so frequently throughout the day, as well. All team members will have the option of wearing a mask if they so choose. All team members will be encouraged to frequently use hand sanitizer throughout the day.

Team members will be instructed to stay home if they do not feel well, and to utilize wellness nurse visits if feeling ill or showing flu-like symptoms.

Employee Dining Room and Breakrooms

Hand sanitizer stations will be available for team members at each entrance to the EDR. These areas will be cleaned and disinfected regularly. Breakrooms will be cleaned and disinfected regularly.

Employee Work Areas, Shared Tools and Meetings

Shared tools and communication devices will be sanitized anytime the same is transferred between Team Members, and after each shift of use. This includes, but is not limited to, radios, phones, and computers.

APPENDIX A: RESPONDING TO GUEST AND TEAM MEMBER ILLNESS AND CONTACT TRACING EFFORTS FOR POSITIVE COVID-19 CASES

GUEST ILLNESS

It may not be clear whether the guest is ill due to COVID-19, as the symptoms are consistent with other illnesses and some people who are positive for the virus are completely without any symptoms. Accordingly, unless or until the guest can confirm diagnosis through medical testing, any guest who reports possible exposure to or symptoms consistent with COVID-19 should be treated as though they are in fact ill with COVID-19.

Team Members are well versed in how to react to ill guest situations and will do so with empathy, respect, confidentiality and professionalism. All Team Members working in an area that has guest access or have electronic/telephonic communication with guests are reminded to immediately notify their supervisor or security team if the Team Member encounters, or is made aware, of an ill guest situation that may be associated with COVID-19.

CONTACT TRACING

Contact Tracing for Positive COVID-19 Guest Cases

When Bally's is advised that a guest was tested and determined to be COVID-19 positive and was in the casino hotel complex during a period when he/she may have been infectious to others:

- Security will collect, if not already subject of an incident report, guest information including name, names of those sharing their hotel room, and close contact guests in their traveling party, and details about the guest's activities at the property (for possible contact tracing and enhanced cleaning) and will generate a report.
- The incident report will include the information above as well as the guest's home address, room number (if applicable), date of COVID-19 diagnosis, and whether the guest was transported for medical care. The incident report will be updated as new information becomes available.
- The Casino will take reasonable efforts to determine the areas traveled by a guest while on property and any Team Members with whom the guest may have had close, prolonged contact. Such efforts may include the use of resources such as surveillance system, player card/customer management system and guest interviews.
- The Casino, may, in the alternative, engage a qualified third-party contact tracing service for contact tracing purposes.

- Human Resources will be notified by Security of each Team Member who is suspected to have had close prolonged contact with the guest who tested positive for COVID-19 and Human Resources shall further ensure that the additional contact tracing procedures are performed.
- Any Team Members who have been in close, prolonged contact with the guest will be directed to self-isolate/quarantine in accordance with CDC unvaccinated or vaccinated guidelines.
- Any high-contact areas where the guest had extended contact will be cleaned and sanitized if not done so already when guest was removed from the property.
- The Casino will respond to any and all information requests received from the NJDOH to facilitate any further contact tracing efforts.

Contact Tracing for Positive COVID-19 Team Member Cases:

Any Team Member who has a confirmed diagnosis of COVID-19 shall report the occurrence to the Team Member's immediate supervisor who shall report the matter to the Human Resources Department.

When the Casino is advised that a Team Member was tested and determined to be COVID-19 positive and was in the casino hotel complex during a period when he/she may have been infectious to others:

- Human Resources, in conjunction with Security, shall collect all pertinent information and generate a report which shall include:
 - TM Name and TM ID Number
 - TM Contact Information
 - Date of COVID-19 diagnosis
 - Team Members or guests with whom the Team Member believes that he/she had close, prolonged contact while he or she was exhibiting symptoms of COVID-19 and the circumstances and locations of any such contact.
- Human Resources will maintain a list of all Team Members known to have had such close prolonged contact with the Team Member who tested positive for COVID-19 and additional contact tracing procedures will be performed.
- Any Team Members who have been in close, prolonged contact with the Team Member will be directed to self-isolate/quarantine in accordance with CDC unvaccinated or vaccinated guidelines.

- The Casino will ensure that any required notifications to local health departments are made and will comply with any information requests received from the NJDOH to facilitate any further contact tracing efforts. Covid reporting shall be reported to the DOH in accordance with the Director’s March 25, 2022, email and not the Division.

Contact Tracing for Positive Tenant and Vendor Employee COVID-19 Cases

Vendors and Tenants will be requested to provide notice to the Casino if any of their respective Team Members have tested positive for COVID-19 and provide the Casino with information as to any Team Members with whom the employee indicated he/she had close prolonged contact for contract tracing purposes.

Coordination with other Regulatory Agencies

- All reports shall be maintained by the Casino will be made available to the NJ Division of Gaming Enforcement and NJDOH personnel and their designees, including contact tracers, upon their request.
- The Casino shall be available to coordinate with NJDOH personnel and their designees, including contact tracers, to provide or collect further information as described in the Sections above related to Team Members, guests or others who were determined to be COVID-19 positive.

The following is a link to the DOH guidelines:

https://nj.gov/health/legal/covid19/Indoor_Dining_Guidance_7-1-21.pdf.