



Kings Crossing COVID-19 Operational Manual

This document intends to deliver an operational manual for Kings Crossing Golf Club under the current circumstances during the COVID-19 pandemic. Each of our policies and practices has been adopted based on regulations set forth by the State of Rhode Island and Department of Business Regulation.

Masks are required to be worn by all employees, golfers, or other guests who may enter the clubhouse and must be worn until on the first tee or seated for dining.

Golf Operations

- Only players from states not under a stay at home order can play golf.
- The tee time policy was originally extended to 15 minutes, and now remains at 12 minutes in between tee times. Golfers must have a tee time, no walk-ins will be permitted.
- All golfers must check-in at the designated location in the clubhouse, which has been setup to adhere to social distancing protocols.
- No more than 5 people may wait to check in at a time adhering to all social distancing protocols.
- All cups on course contain a styrofoam liner to avoid removing the flag and reaching into the bottom of the cup.
- White lines have been marked around tees and greens for players to wait behind when waiting on another group ahead of them to avoid gathering
- Putting green is open pending social distancing protocols; 5 people on the putting green at a time, supply their own balls and contain a styrofoam liner.
- All ball washers and water coolers have been removed from the golf course.
- Golf cart usage is limited to one golfer per cart unless both individuals live in the same household. Golf carts will be sanitized in between each use. Carts will be hosed off of all dirt and debris, seats will be sanitized with disinfectant spray,

steering wheel, golf bag straps, reverse lever, and other areas will be sanitized with disinfectant spray.

- Golf cart keys and pull cart handles will be sanitized between each use.
- Individual bunker rakes will be strapped to various carts to help with bunker clean-up. Rakes will be sanitized in between each use.
- Groups of players are restricted to no more than 4 per tee time.
- All golfers must use their own clubs. Sharing golf clubs and rental clubs are prohibited.
- Parking lots are monitored by the club to ensure that tailgating does not happen.

Pro shop & Retail Items

- Pro shop and other retail items such as golf balls, gloves, tee bags, and other frequently touched items will be cleansed regularly.

Payment

- Patrons are encouraged to use credit card payment methods or have credit card on file for touchless transactions.
- Special measures will be taken to ensure frequently contacted areas (payment devices, register, tip jar) will be sanitized regularly.

Screening Procedures

- Screening of customers and visitors consists of self-screening as guided by posted signage in the restrooms and at entry points

Sanitation and Disinfecting Procedures

- Thorough cleaning of the facility, including dining, kitchen, bar, bathroom, and other commonly touched areas is scheduled per each individual shift.
- Door handles, keyboards, light switches and similar lesser prevalent touch points will be cleaned regularly.
- Hand sanitizer has been made available at the back entrance.
- Employees will constantly clean bathrooms, pick-up and check-in stations, payment stations and other commonly-touched or customer-facing areas.
- Floor markings are in place to encourage social distancing when in the clubhouse.

Food and Drink

- Indoor, outdoor and take-out dining are available per Phase 2 guidelines.
- All service for dining requires that reservations be made in advance. Tee times will serve as an individual's reservation when playing golf.
- Condiments and other disposable one-use products (salt & pepper, salad dressing) will be provided via single serving packets or cups.
- All utensils are disposable.
- Outdoor air circulation in kitchens has been implemented when safe.

- All dining interactions must be documented in the food log with name(s), date and time and kept in file for 30 days.
- Customers seeking take-out options must call in advance or place an order in the clubhouse and wait outside in a designated area.
- Curbside pick-up is available per request.

Indoor

- Indoor seating and dine-in options are available per Phase 2 guidelines.
- Indoor seating is restricted to 50% capacity.
- Bar seating shall include separation barriers between every four stools and 6' spacing between patron and server.

Outdoor

- Capacity is limited to no more than 20 seated tables at a given time, provided that in no instance does this exceed the establishment's capacity.
- Six tables have been placed outside for dining.
- Tables must:
 - Be separated by at least 8 feet.
 - Be at least 6 feet away from areas with regular customer foot traffic.
 - No more than 8 individuals at a table at any time. Individuals must stay seated.