

MGM RESORTS INTERNATIONAL

SEVEN-POINT SAFETY PLAN

JUNE 3, 2020



**MGM RESORTS
INTERNATIONAL®**

During these difficult days, while our doors across the country have been closed, our thoughts have been with our employees, our communities and with our guests. Whether it be the virus itself or the consequences of the virus on the workforce and the economy, the impacts have been deeply felt by everyone.

Public health experts tell us that it will take some time for life to return to a sense of normalcy. We cannot stop enjoying life until then. What we can do, is take what we know now about the virus and give people the tools they need to be safe and responsible and create environments designed to curb its spread.

Preparing for the moment when we can re-open our doors, the MGM Resorts team has been working with medical experts to develop a plan that will allow us to safely welcome you back. Our “Seven-Point Safety Plan,” puts your health and safety at the center of all we do. It is a comprehensive, multi-layered approach resulting from months of consultations and guidance from public health experts. It addresses everything from employee screening, masks, cleaning and air quality, to digital innovations that put you in control of your check-in experience.

Our properties were created to bring people together and to share common experiences because the human desire to connect is very real. We will still celebrate one another, continue to discover new things and find joy in the moment. But we must do so safely. MGM Resorts properties will not look the way they used to for a while, and that’s not only okay, it’s critically important. The MGM Resorts leadership team has worked diligently, and we are all proud of this comprehensive plan that will allow our guests to ‘Vegas Safely.’

While there is no proven playbook for the current challenges we face, you have my commitment that we will continue to be driven by data, science and public health guidelines as we evaluate and evolve these safety protocols and policies. I am confident in our Company’s deep operating experience, our expertise in safely managing public gatherings, the integrity of our leadership team and our long tenure in this business. More than that, I have tremendous confidence that the men and women of MGM Resorts will rise to this challenge and will be here, and ready, to provide the service and experiences for which we are trusted, renowned and beloved.

On behalf of all of us at MGM Resorts, we look forward to seeing you again—to ‘Vegas Safely’— soon. Until then, please stay safe.

BILL HORNBUCKLE

Acting CEO and President

MGM Resorts International

Throughout this pandemic our focus at MGM Resorts has been on the health and safety of our employees, communities, and guests. As we prepare for the future, our priority is reopening in a manner that puts health and safety at the center of our operations. We believe we can balance the customer service our guests have come to expect from MGM Resorts, with the urgent need to apply the knowledge we have about the virus that causes COVID-19 and adapt our environment accordingly.

Even before COVID-19, many of our cleaning and disinfection protocols were of the highest standards. We have also methodically re-opened our properties in Macau, close to the area where the pandemic first began, and plan to adopt many of these proven best practices that align with our U.S. business.

After diligently working with a team of Senior Epidemiologists and Scientists, Biosafety Professionals, Certified Occupational Health and Safety Professionals – and in accordance with guidance and directives from the World Health Organization, Centers for Disease Control and Prevention (CDC), Governors and Health Departments in the states where we operate – we have outlined our "Seven-Point Safety Plan."

Our lead health and safety advisor is Dr. Shannon Magari, ScD, MPH, MS. Dr. Magari is the Vice President of Health Sciences for Colden Corporation, an occupational health, safety and environmental firm. She received her Master of Science from the Thayer School of Engineering at Dartmouth College, and received her doctoral training and served as a postdoctoral research fellow at the Harvard School of Public Health specializing in Occupational Epidemiology.

As our knowledge of the virus and how it is transmitted evolves, so will our protocols. Our employees will undergo detailed training and briefings on these new protocols before welcoming guests and again as they evolve, so we can provide the safest environment possible.

SEVEN-POINT SAFETY PLAN

Over the last two months, we have certainly missed serving our customers, and – as evidenced by the tens of thousands of e-mails, social media engagements and phone calls we received – we know you have missed us, too. During this unprecedented time, you may have seen our consistent efforts to stay in contact with you, pledging we would open when, and only when, in accordance with Federal, State and local directives, it was safe to do so.

Following our work with medical and science experts, we have developed a multi-layered, seven-point plan designed to deter the spread of the virus, protect our customers and employees, and help us rapidly respond if a guest or employee shows symptoms or tests positive for the virus. Using this approach, MGM Resorts is creating an environment that puts health and safety at the forefront of all that we do.



SCREENING, TEMPERATURE CHECKS AND EMPLOYEE TRAINING



We have implemented employee-screening measures to assess signs and symptoms of infection and the possibility of recent exposure to someone infected with the virus. Employees are currently and will continue to go through temperature checks before entering a property. Employees are also asked to answer a series of screening questions about any current symptoms and recent exposure to COVID-19-infected individuals. Employees that are not well or who reside with an infected individual will not be allowed to work on property.

We ask that guests abide by a similar self-screening protocol prior to arriving and during your stay. If you have reason to believe you may have been exposed to the virus, we strongly urge you to follow CDC guidelines for self-quarantine and not travel to our properties. We will look forward to welcoming you once the self-quarantine period is complete.

If you develop symptoms during your stay, we have medical personnel on staff and protocols in place to assist. Employees will receive comprehensive training on new health and safety protocols, on proper wearing of personal protective equipment (PPE) and reinforced training on the importance of handwashing, cleaning and physical distancing guidelines. We will install digital and physical signage to both train and remind our employees of the proper protocols.

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MANDATORY MASKS AND PERSONAL PROTECTIVE EQUIPMENT (PPE)

Employees will be provided and required to wear an approved mask when on one of our properties. MGM Resorts will also strongly encourage our guests to wear masks in public areas and will offer masks to any guests who need one, free of charge. Guests may be required to wear masks when appropriate physical distancing or barriers cannot be maintained. Gloves will continue to be worn by employees who require them to do their jobs, such as food handlers and employees who clean public areas. Additional categories of employees required to wear PPE will be identified by our medical experts.

- Drink service: We will continue to offer drink service on our casino floors. We ask when customers are drinking to minimize the amount of time masks are removed.
- Eating: We will ask guests to refrain from eating on the casino floor to minimize the amount of time masks are removed.

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PHYSICAL DISTANCING

A 6-foot physical distancing policy will be in place, with floor guides serving as reminders throughout our properties. From time-to-time, 6-foot distancing will be challenging—in those cases, reasonable mitigating protocols will be implemented, such as plexiglass barriers or face shields for our employees. Plexiglass barriers may be installed in areas throughout casinos and lobbies, where appropriate, for the safety of our guests and employees. Signage will be installed throughout our properties to help guide employees and guests on how to safely practice physical distancing.



HANDWASHING AND ENHANCED SANITIZATION



Following CDC guidelines, we have already increased the amount of routine cleaning, with a focus on high-touch surfaces in common-areas. We will continue using proven cleaning products in accordance with EPA guidelines for coronaviruses, bacteria and other infectious pathogens. Electrostatic sprayers will be used in many of our large areas to allow us to apply disinfectant more efficiently.

Custom-built handwashing stations, with soap and water, and hand sanitizing stations will be readily available with a visible presence maintained throughout the property. Signage will be installed throughout the properties to guide and remind employees and guests of the importance of proper handwashing protocols.

We also have detailed sanitation protocols for our guest rooms.



HEATING, VENTILATION AND AIR CONDITIONING (HVAC) CONTROLS AND AIR QUALITY

We have always placed a high priority on air quality for our guests and have reviewed the operation of our HVAC systems to identify additional opportunities to enhance their effectiveness. Rigorous measures in accordance with the established guidelines to help mitigate the risk of virus transmission have been taken throughout our properties.

As scientific information becomes available about the virus, and as additional guidance from state and local authorities and our medical experts evolve, we will continue to review and adjust the operation of our HVAC systems, fully recognizing the important role they have in keeping employees and guests healthy and safe.



INCIDENT RESPONSE PROTOCOLS

We have many protocols in place that are aimed at reducing the chance the infection will spread on our properties. In the unfortunate event a guest or employee tests positive for the virus, we will activate incident response protocols to provide the infected individual with access to medical treatment, thoroughly disinfect exposed areas and, when possible, notify those who may have come in close, prolonged contact with the infected individual. MGM has medical and security personnel on staff to respond quickly in the event of an incident.

ROOM CLEANING

Upon notification of a suspected COVID case involving a hotel guest, Security immediately secures the guestroom so that no one can enter until medical professionals, or the local health department confirms a Coronavirus risk.

If confirmed, Security will notify hotel operations leadership, who will then coordinate a contracted cleaning team to respond and deep clean the guestroom per established protocols. No person shall enter the guestroom until the contracted team arrives, absent emergency.

Once the cleaning vendor has completed treatment of the room, the room remains out of service for 48 hours. After the 48-hour period, our Housekeeping teams complete an additional deep clean of the room/suite. Only after a thorough inspection will the room be released and put back into service.

TRACING

If a guest needs medical attention for fever, coughing or respiratory concerns at any point during their stay, they can verbally notify any member of our property team, who will request assistance from Security and our onsite EMT. Our onsite EMT will then assist the guest and/or request transport for the guest for additional medical attention. MGM will provide local test locations as well as telemedicine and urgent care providers to guests. On-site testing for guests without transportation will also be provided, if necessary.

If a positive COVID case is confirmed, the local health department, in conjunction with MGM's Corporate Coronavirus Task Force, will activate a notification plan for employees or guests who may have had close, prolonged contact with infected individual. Employees will be asked to monitor themselves for symptoms and get tested. Guests will be urged to adhere to the directives and guidelines provided by the health department if contacted directly.

After departure, guests are asked to notify us of a positive coronavirus (COVID-19) test result by sending an email to covid19@mgmresorts.com. Our Security team will input all information received through email into our rapid response portal and the company will provide that information to the local health department to support their contact tracing efforts. If necessary, the notification plan for employees or other guests who may have had close, prolonged contact with the infected guest will be activated.



DIGITAL INNOVATIONS



We are reimagining several aspects of the guest experience through technology to transition current processes into contactless options for guests.

The most convenient, contactless way to check-in is as easy as reaching for your phone. MGM is putting the arrival experience into the hands of our customers, enabling them to complete the check-in process themselves, from beginning to end. Guests will no longer need to wait in line, if they so choose.

Guests can confirm their arrival time, add payments and verify their ID all before setting foot in the lobby. Once a room has been assigned and is ready for check-in, guests receive a notification and can access their room number and a digital room key in the mobile app. Or, if they prefer a physical Key Card, guests can utilize the self-serve Key Encoders in the Lobby.

Alternatively, for guests without smart phones or who prefer to not use one, they can complete the check-in process with the support of our employees in a contactless, line-reduced environment designed with our customers in mind.

COMPANYWIDE PROTOCOLS

Numerous recommendations apply to nearly every part of the business. Certain areas will have more specific protocol requirements than others, which will be provided by each department. However, these general protocols will be applicable companywide.

EMPLOYEE CONSIDERATIONS

- (a) **PERSONAL PROTECTIVE EQUIPMENT (PPE):** Appropriate PPE will be provided to employees.
- (b) Masks will continue to be worn in accordance with MGM policy, which is consistent with CDC guidance and any state or local directives.
- (c) Employees will be allowed to use front of house restrooms and handwashing stations in order to wash their hands more frequently.
- (d) Employees who previously donned gloves for their work will continue to do so, such as food handlers and cleaning personnel. Other employees will wear gloves if they work in areas where they will be touching soiled linen or large volumes of cash. If gloves are worn, employees will follow proper donning/doffing procedures and avoid touching their face (and washing hands and changing gloves if the employee must touch their face).
- (e) Employees that need to enter a guest room will wear gloves; after finishing work in the room and before entering the next room, employees will remove gloves and wash hands with soap and water for at least 20 seconds. If soap and water are not available, employees can use an alcohol-based hand sanitizer that contains at least 60% alcohol.
- (f) Employees using gloves must avoid touching their face and will wash their hands frequently.
- (g) **SANITIZING AND DISINFECTING:** Employees will wash their hands with soap and water for at least 20 seconds at the start and end of the work shift, during shift breaks, and before and after using gloves if applicable. If soap and water are not available, employees can use an alcohol-based hand sanitizer that contains at least 60% alcohol.
 - a. Hand sanitizing or handwashing stations will be placed at key employee contact areas such as Employee Dining Room or Locker Room.
 - b. Signage will be posted throughout the property reminding employees of the proper way to wash hands, sneeze and to avoid touching their faces.
- (h) Prior to starting a job, employees will clean/disinfect commonly touched surfaces and tools with an EPA approved disinfectant.
- (i) All employees will receive training (either virtually or through appropriate physical distancing) on COVID-19 safety and sanitation protocols; department specific procedures and training will also be provided.

GUEST CONSIDERATIONS

- (a) Hand sanitizing or handwashing stations will be placed at key guest contact areas such as hotel lobbies, the casino floor, restaurant entrances, meeting and convention spaces and retail outlet entrances.
- (b) Guests will be strongly encouraged to wear masks in all public areas. Guests may be required to wear masks when appropriate physical distancing or barriers cannot be maintained.
- (c) Health and physical distancing signage will be placed throughout the property and in guest rooms.
- (d) Employees will receive clear instructions on how to respond appropriately to potential cases of coronavirus infection on property, in accordance with local guidelines, and how to provide full support to guests in addressing health concerns.

PHYSICAL DISTANCING PROTOCOL

- (a) Guests will be asked to practice physical distancing (standing at least 6 feet apart) from other guests while moving around the property.
- (b) Guests will be asked to maintain 6 feet of separation while queuing in line at hotel lobby, kiosk, casino cage, waiting for elevators, M life desk, etc. Departments will place markers on the floor to indicate proper spacing.
- (c) Hotel front desk, cage, business center and concierge will utilize every other window/workstation wherever possible.
- (d) When physical distancing guidelines cannot be maintained (e.g., point of sale transactions), plexiglass barriers or other suitable alternative will be used where feasible to separate guests and or employees (e.g., at cage, at front desk or concierge, etc.).
- (e) Physical layouts will be arranged to provide for appropriate distancing (in restaurants, lobby, on casino floor) where feasible.
- (f) Signage will be posted in high traffic areas to remind guests of distancing protocols and other safety practices.
- (g) Restaurants and bars will reduce seating capacities to allow for a minimum of 6 feet between each seated group (parties who dine together will be allowed to sit near each other).

CLEANING STANDARDS

- (a) Cleaning will focus on high touch point areas for high frequency sanitation (e.g., escalator rails, door handles, push plates, crash bars, light switches, elevator buttons, countertops, basins, toilets, urinals, faucets, restroom stalls and stall doors, lobby check-in desk, hallways, business offices).
 - a. High touch surfaces will be cleaned and disinfected regularly, with a more frequent focus on the bathrooms.
- (b) Self-service machines available to the public (casino kiosks, ATMs, parking ticket dispensers) will be cleaned regularly with disinfectant that is approved by the EPA for use against the virus that causes COVID-19.
- (c) Counters and card terminals will be cleaned regularly with EPA-approved disinfectant.
- (d) Hand sanitizer will be available on the counter for guests, as well as employees.
- (e) Meeting and convention spaces, casino floors, restaurants, bars, retail outlets, nightlife venues and entertainment and sports venues will have area-specific cleaning guidelines and protocols that meet or exceed companywide protocols.
- (f) The frequency of cleaning and disinfecting will be increased in high traffic back of house areas with an emphasis on the employee dining rooms, employee entrances, employee locker rooms, employee restrooms, loading docks, offices and kitchens.
- (g) MGM will provide alcohol-based hand sanitizers that contain at least 60% alcohol. MGM will also provide cleaning/disinfecting products that are approved by the U.S. EPA for use against COVID-19.

GUIDED BY OUR SEVEN-POINT PLAN, WE HAVE DEVELOPED HUNDREDS OF DETAILED AND COMPREHENSIVE NEW PROTOCOLS FOR EACH DEPARTMENT AND ACTIVITY. HERE ARE JUST A FEW.

CASINO ENHANCEMENTS



Due to frequent handling of chips and cards by employees and guests, frequent hand washing and avoiding touching your face are some of the best ways to help to avoid the spread of the virus when gaming. Additional safety measures on the casino floor include:

- Newly developed handwashing stations on the casino floor for players and dealers where restrooms are not easily accessible.
- Asking guests to refrain from eating at table games and slot machines.
- Suspending buffets in table games areas.
- Regarding poker rooms: We are awaiting additional guidance from state and local authorities and our medical experts before determining if our poker rooms may be safely reopened.

PHYSICAL DISTANCING

- Every other slot machine will be placed out-of-service with its chair removed in areas where machines are closer than 6 feet apart.
- Customers traveling together can request adjacent slot machines in our high limit rooms or seats at table games, and we will adjust physical distancing for other slot machines/table games accordingly.
- The number of players allowed per table will be reduced in accordance with local gaming regulations.
- Employees will discourage players from standing (except Craps) and guests will be asked not to stand beside or behind players.
- Where practical, plexiglass barriers or other similar alternatives will be installed or available at tables where appropriate physical distancing is not feasible.

CLEANING

- We are considering options for touch screen friendly accessories for use with slot machines. These would be available at the M life desk.
- All slot machines, tables and kiosks will be cleaned and disinfected frequently during busy times.
- We will provide hand sanitizer for players and dealers at the tables.
- Staff will frequently disinfect seating and table area with an EPA-approved disinfectant.
- Tables in use will be sanitized in accordance with local gaming regulations.

HOTEL ENHANCEMENTS



GUEST ROOMS

We want you to have confidence when you check into a room, that it has been cleaned and disinfected using the latest in technology and most potent, but safe, solutions. Our standards and protocols will include:

- Minimizing the number and frequency of employees entering guest rooms during their stay to protect both our guests and employees.
- A guest room rotation plan that allows enough time for proper air circulation after guests check out.
- Removal of most collateral-like pens and paper from all rooms and making them only available upon guest request.
- Posting of occupancy recommendations for guests sharing an elevator. When feasible, guests will be asked to share elevators with only their travel companions.
- Changing of linens and towels only at checkout, unless guest requests for them to be changed earlier.
- Guestroom Attendants will wear masks and gloves while cleaning each room and washing hands and changing gloves between each guest room.
- Training on cleaning and disinfection for Guestroom Attendants, with an emphasis on sequence of service and allowing required dwell times for all disinfectant solutions to effectively kill the virus.
- Training of employees on proper cleaning and disinfection protocols for corridors and housekeeping lockers (carts, chutes, cleaning equipment, linen storage, elevators, hallway touch points).

HOTEL ENHANCEMENTS CONTINUED

FRONT DESK CHECK-IN ENHANCEMENTS

By accelerating our digital programs to implement check-in options, we will reduce lines and allow our guests to practice good physical distancing in the lobby.

Additionally, employees will offer to send itineraries and folios through email, instead of printing and handing copies to guests.

- Every other front desk, VIP, and Concierge workstation will be used to provide appropriate physical distancing where feasible. Our employees will sanitize iPad/Express Check Out touch points regularly.

RECREATION SERVICES ENHANCEMENTS

- We are awaiting on additional guidance from state and local authorities and our medical experts before determining when spas, salons, golf courses and fitness centers may be safely reopened.
- Pool lounge chairs will be placed with 6 feet between groups of guests.
- Every other cabana will be used, when applicable, in order to follow physical distancing guidelines.

FRONT SERVICES AND TRANSPORTATION ENHANCEMENTS

We are awaiting on additional guidance from state and local authorities and our medical experts before determining when valet parking may be safely reopened.

- Limousine and other transportation services for VIP guests will be limited and all vehicles will be cleaned and disinfected before and after each use.
- Luggage and amenities will be delivered to or picked-up from the guest room door where feasible. Bell persons who must enter a guest room will wear gloves and dispose of the gloves before entering another room.
- Employees will be trained on cleaning and disinfection protocols for corridors, storage rooms, bell carts, and other related equipment.
- Guests requiring special assistance with disability related needs, such as parking or checking in, will be provided service in line with MGM's general safety standards.

FOOD AND BEVERAGE ENHANCEMENTS



WE KNOW ENJOYING OUR WORLD-CLASS AND UNIQUE FOOD AND BEVERAGE OFFERINGS IS ONE OF THE HIGHLIGHTS OF VISITING MGM RESORTS. WE ARE WORKING TO ADAPT OUR RESTAURANTS AND OUR DINING EXPERIENCES TO PROVIDE SAFE ENVIRONMENTS FOR OUR GUESTS AND EMPLOYEES. SOME OF THOSE CHANGES INCLUDE:

- Suspension of self-service buffet-style food service. Employees will be required to serve guests.
- Providing more pre-packaged food options for guests.
- Providing additional handwashing stations with signage for customers.
- Digital menus available for guests to view on personal mobile devices via QR code.
- Cleaning and disinfecting of eating areas with an EPA-approved disinfectant.
- Dining tables (including those in Employee Dining Rooms) and barstools will be placed at least 6 feet apart to allow for proper physical distancing.
- Virtual queues for guests who are not able to be seated immediately. Guests receive a text message notification when their table is ready.
- Delivery of in-room dining service orders in disposable packaging. Orders left at the guest's door to avoid direct contact.

CONFERENCES AND EVENTS



MGM Resorts understands the value of live events and meetings and will be implementing new safety procedures and protocols for conferences and events. These guidelines will continue to evolve as we get additional guidance from state and local authorities and our medical experts. Final safety protocols will be provided in our Meeting Planners Guides. However, based on what we know now, we are considering the following:

- Electronic sales kits for site inspections distributed and viewed on client's personal devices when possible.
- Virtual showcases and site inspections offered when possible and physical showcases and site inspections conducted based on new established protocols.
- Menus and lists of service offerings updated and distributed to clients to communicate new health & sanitation protocols.
- For the time being, suspending any self-service buffet-style food and beverage offerings and requiring employees to serve guests.
- Offering additional styles of meal service and an extended menu of pre-packaged food options for guests.
- Requiring all vendors and contractors to follow MGM Resort's outlined health and sanitization protocols.

PHYSICAL DISTANCING PROTOCOLS

- Floor plans aligned to appropriate physical distancing protocols utilized in all meetings and conventions. We are continuously evaluating these capacities and working to provide the most up to date recommendations based on current guidelines. These capacities will be adjusted to meet local, state and federal guidelines as they evolve.
- Practicing physical distancing guidelines in client interactions wherever feasible: site inspections, sales calls, events, entertainment, registration desk, tradeshow and exhibits, etc.

CLEANING PROTOCOLS

- Hand sanitizing stations placed in high traffic areas, including foyers and meal rooms.
- A portable HEPA filtered air-purifier added to smaller meeting spaces.
- Meeting amenities will be sanitized frequently and single use items will be disposed of each day.
- During peak times, sanitizing escalators handrails within the Conference Centers.
- Utilizing electrostatic sprayer technology on MGM Resorts properties.
- Training staff on cleaning and disinfection protocols.

RETAIL

- Associates promoting non-cash and contactless transactions, such as Apple Pay, and room charges.
- Associates visually verifying guests' identification or credit card information, as needed.
- Associates will monitor retail occupancy to avoid overcrowding.

CLEANING PROTOCOLS

- Hand sanitizing stations placed at the entrance of each retail outlet.
- Associates wearing mask and gloves when engaging in fine jewelry transactions with guests.
- Wiping down dressing rooms (doorknobs, handles, hard surfaces) with disinfectants regularly when used.
- Sales associates wiping down registers, cash wraps and hard surfaces.

ARCADE

- Requiring close supervision in the children's activity area. Occupancy limits evaluated to help with physical distancing efforts.
- Employees encouraging guests to utilize kiosks at arcade entrance to purchase preloaded cards.
- Promoting non-cash transactions.
- Requiring sales with special discounts to be done at the counter.
- Placing all items on the counter for the guest to pick up.

PHYSICAL DISTANCING

- Setting up arcade games to abide by 6-foot physical distancing protocols; when 6-foot physical distancing is not feasible, reasonable physical barriers or other mitigating protocols, like disabling of games, will be implemented.
- Limiting direct contact between employees and with guests. Employees to place cards, collateral, etc. on the counter to avoid direct contact with the guest. This includes interactions at the redemption counter.

CLEANING PROTOCOLS

- Cleaning stations set up near the Arcade area, allowing guests to use an approved disinfectant to sanitize at their discretion.
- Employees disinfecting all games, equipment and guest touch points regularly.

ROLLER COASTER



- Visible social distancing markers placed in areas where guests are directed to queue. Updated signage placed at the entrance of each queue promoting social distancing while in line.
- Revising employee service talking scripts to include guest health & safety verbiage.
- Directing guests to store personal items in disposable waste bags before placing them in the locker prior to stepping in line for the ride.
- Guest items not touched by employees. Lockers available every 6 feet to promote physical distancing.
- Hand sanitizing stations will be made available in the locker area.

PHYSICAL DISTANCING

- Loading each roller coaster train with at least one empty row between filled rows, based on demand, to promote physical distancing.
- Prioritizing physical distancing during the loading and unloading of each train for Roller Coaster staff.
- Permitting only groups arriving together to sit next to each other in the same row. Seats not occupied by a person in the same group left empty.
- Permitting only the number of guests to fill one train on the platform at one time, with physical distancing of 6 feet.

CLEANING PROTOCOLS

- Wiping down lap bars and shoulder restraints on each car, regardless if it was empty or occupied, in between every ride with an approved disinfectant.
- Routine cleaning of each train while in operation, including the seats, lap bars, shoulder restraints, footrests, and sides of each car and performing a deep clean before reopening the next day.
- Wiping down lockers and high touchpoints more frequently with an approved disinfectant.

ENTERTAINMENT ENHANCEMENTS



We are awaiting additional guidance from state and local authorities and our medical experts before determining when entertainment may safely resume and – when entertainment resumes – what additional safety protocols will be necessary. However, based on what we know now, we are considering the following:

PHYSICAL DISTANCING

- Developing no-touch ticketing and no-touch technology at points-of sale.
- Designing effective queuing for appropriate physical distancing by parties.
- New food and beverage protocols with touchless points of sale and grab-and-go ordering/pick up rolled out across our venues.
- Replacing common use items at concession stands with single-use condiments and individually wrapped utensils.

CLEANING PROTOCOLS

- Implementing new protocols for cleaning venues more frequently, including during performances.
- Continually sanitizing high traffic, high touch public areas (railings, door handles, elevator buttons, door handles, faucets, toilet fixtures, towel dispensers, etc.) during events.
- Hand sanitizing or handwashing stations placed in key public locations (entry points, transaction/payment points, etc.), along with signage promoting frequent use by guests.

FOR MORE INFORMATION ON OUR EVOLVING
SEVEN-POINT SAFETY PLAN AND FOR UP TO DATE NEWS
ON PROPERTIES AND AMENITIES AS THEY OPEN,
PLEASE VISIT [MGMRESORTS.COM](https://www.mgmresorts.com).



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