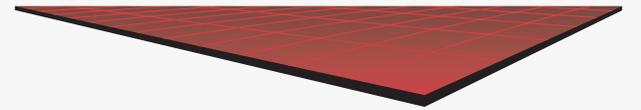


Risk Mitigation for Live Events

FREEMAN ENTERPRISES



Risk Mitigation Packages

Three Options for Safely Planning Your Event

Option #1: Risk Mitigation Plan Consultation and Design

- Event Review & Site Analysis
- Full COVID-19 Risk Analysis and Risk Mitigation Plan Development
- Your Event Production Team Executes Plan On-Site
- Optional Inclusion of Infrared Thermal Temperature Screening System

Option #2: Risk Mitigation Plan Creation and Execution

- Event Review & Site Analysis
- Full COVID-19 Risk Analysis and Risk Mitigation Plan Development
- Freeman Enterprises Team Executes Plan On-Site
- Optional Inclusion of Infrared Thermal Temperature Screening System

Option #3: Infrared Thermal Temperature Screening

- Site Analysis
- Freeman Enterprises Team Manages Logistics and Execution of Infrared Thermal Temperature Screening



Risk Mitigation Plan Consultation and Design

Option #1

As we move forward into a new landscape of health and safety protocols, determining how the ever-evolving regulations and recommendations apply to your event can be daunting. The Freeman Enterprises Team can help you sort through state and local requirements, Centers for Disease Control regulations and guidelines, etc. to formulate a workable plan to help keep your staff, patrons, and volunteers healthy and safe. There is a lot of information available, and not all of it will apply to your unique event. Leave the research to us, while you focus on what you do best – putting on a great event!

Back of House Operations

Cleaning and Disinfection Plan



- Production Operations
- Staff Work Spaces
- Dressing Rooms and Green Rooms
- Staff Food Service - Catering
- Shipping and Receiving



Safety and Security

- Medical Staff and EMTs
- Security Staff Protocols



Administrative Controls

- Employee Health and Hygiene
- Social Distancing Protocols
- Protocol for Sick Staff Members
- Health Department Relations



Staff and Vendor Health and Safety

- Education and Communication
- Infrared Thermal Camera Screening System
- Personal Protective Equipment (PPE)
- Workplace Best Practices
- Staff, Artist, and Vendor Transportation

Front of House Operations



Patron Health and Safety

- Infrared Thermal Camera Screening System
- Face Covering Plan
- Patron Movement within Venue to Maximize Social Distancing



Administrative Controls

- Food and Beverage Service, Dining, Operations, Food Safety
- Sponsors and Merchandise Sales Service, FF&E, Operations
- Box Office and Will Call
- Contact Tracing
- Ingress and Egress



Patron & Partner Communication

- Website and Ticketing Platform Messaging
- Entry and Event Space Signage
- PA and Video Screen Announcements



Cleaning and Disinfection Plan

- Public Restroom
- Public Spaces
- Kitchen Preparation Areas
- Food and Beverage Service Areas
- Sponsors and Merchandise Areas

Risk Mitigation Plan Creation and Execution

Option #2

Let us take on the dirty work. The Freeman Enterprises Team, working with our trusted service providers, will execute your Risk Mitigation Plan and handle all of the details from planning through on-site execution. We can execute any or all of the services listed below, always keeping your budget in mind. We are here to help ensure your event will be safe and successful.



Disinfecting and Sanitation



Food, Beverage and
Merchandise Vendors



Comprehensive Emergency
Management and
Preparedness Plan

We will:

- Develop a comprehensive health and safety plan
- Educate your staff and existing vendors
- Only hire vendors and contractors that are health and safety conscious
- Involve highly qualified sanitation safety experts
- Manage all relevant aspects of your event as we work to implement new health and safety protocol
- Help you get buy in from other stake holders - board, sponsors, media...
- Ensure protocols are followed from load in through load out.



Overall Security Plan



Ticketing &
Box Office
Operations



Crowd Management
Plan



Site Operations

Infrared Thermal Temperature Screening

Option #3

Infrared Thermal Cameras use the body's surface temperature to determine if an elevated temperature may be present. The camera detects heat, converting it into an electronic signal, which is then processed to produce a thermal image. It is fast, easy, and gets your patrons and staff where they need to go quickly, while providing the first line of defense against virus spread inside your event.

These non-invasive systems should be set up at the entrance of an event to screen patrons and staff for an elevated thermal temperature before they come through the gates. If an elevated thermal temperature is present, the system will immediately display a warning, along with the captured image of any individual with a temperature above your established threshold.

Anyone identified as having an elevated thermal temperature will be moved to the Secondary Check Point, for further evaluation. If it is determined that a patron or staff member is exhibiting symptoms of COVID-19, they will consult with an EMT and be directed on next-steps.

This option is also ideal for screening staff and vendors to comply with most State requirements. Depending on your event, we can work with you to determine if your best option would be to only screen staff, or to incorporate a comprehensive screening system for both staff and patrons.

Infrared Thermal Camera System Includes:

- Infrared Thermal Camera(s) and Computer
- Tent with Sidewall (Size of Tent Determined Based on Number of People Needing to Be Screened)
- Air Conditioner with Generator Power
- Signage
- Tables and Chairs for Computer Station
- A team of 2-3 trained staff members per scanning location

We can also provide these items if they are not already part of your event plan:

- Staff (EMTs, Security, Janitorial)
- Barricades for Queues and Social Distancing Markers
- Hand Sanitizing Stations

