Healthful Hospitality

DINE   MEET   STAY

The Century House
EVENTS | HOTEL | DINING

The Century House is committed to keeping guest confidence and trust. Our team values a heightened focus on enhanced cleanliness practices, procedures, and communication. With strict cleaning regimens and room disinfecting, and the latest food safety protocols, we are confident our guests will enjoy their visit knowing their health and safety, and the health and safety of our team are priority one. **This is our commitment to clean.**

NOTICE

Masks are REQUIRED

We Wear Our Mask for You
Please Wear Your Mask for Us

BEST PRACTICES IN *ALL AREAS:*

- All cleaning products are CDC recommended as effective against COVID-19
- Social distancing markers in place to remind guests to distance
- Masks in commons areas for guests, and all staff in masks including the kitchen
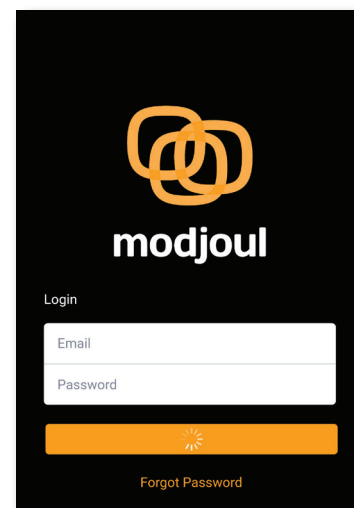- Sanitation stations at all entrances

ABOVE & BEYOND:

- Forced air fogging and/or electrocmagnetic disinfecting of all common spaces
- Hands-free clock in for staff
- Enhanced employee training and evaluation for enhanced sanitation practices
- Modjoul health app used for daily monitoring of our teams' health
- Safety captains in both buildings monitoring latest mandates

STAY: 68 Room Hotel

Our property features open air rooms, contact-free check-in, non-essential items removed from rooms, linens wrapped by professional laundry company prior to arriving on property, towels are in room and wrapped, Electro-static Disinfecting Sprayer used in each room, and mandated checklists for pre and post stays.

Additionally, we have established the following protocols to ensure guest safety:
- Common areas and touches cleaned minimum of every 2 hours
- Plexiglass protection at the front desk

modjoul

Login

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DINE/MEET: 11 Event Rooms & Restaurant

- Reverse air flow and use of Hepa air filters
- Disposableware mainly in use per CDC recommendation
- Contact-free ordering and payment preferred
- Outside dining only for restaurant
- Sanitation of common areas and stations every 1.5 hours (use of alarm timer to ensure adherence to protocol)
- Individualized supplies by server
- Event meals are designed for minimal touches