



DESI WEDS

Spreading the love, not the germs

Compiled for Indian weddings
dealing with COVID-19





Spreading the Love, not the Germs

The COVID-19 pandemic is unlike any crisis we, as an industry or as individuals, have ever experienced, so we are figuring out how to handle it as we go. We must look forward and put best practices in place to get ahead of the situation and help to flatten the curve. We need to come out of this strong and healthy as individuals and as a more unified team of wedding professionals to better our industry. We are all conflicted about whether we are making the right decisions in the current atmosphere, understanding that even with the strictest protocols in place, our community could be exposed. While there are infinite factors that we cannot control, we have to be vigilant about those that we can.

We must all do our best to follow the health protocols recommended by the government. We must also use wise judgment to create additional protocols that are consistent with your specific needs and circumstances to help protect the health and safety of everyone. It is paramount that each of us are able to stay healthy while we create celebrations of love for our clients. DesiWeds is committed to support the wedding and event industry by continuing to spread the love and not the germs.

We stand with you:

- To create a supportive and transparent community for everyone in our industry to grow and prosper in this time and beyond
- To implement solutions and take responsibility for our actions and responses
- To respect each other always, help one another through this time, and hold each other accountable

Let's stay focused on helping one another as we create a new norm and learn how to navigate this new way of life. Together, we are redefining success! We do not have all the answers, there are so many factors that each wedding professional and client will have to assess, however we have compiled a list of suggestions to mitigate the health risks based on our industry.

Together, we must encourage our clients and their guests to do the following:

- At-risk guests need to be strongly encouraged to participate from home OR stay within a designated area
- Maintain physical distancing at events
- Be patient since there will be longer wait times
- Check temperature prior to leaving home and if above 100.4 OR if not feeling well, please stay home
- Let your guests know that they may be required to sign a waiver while on property

Please note that as business owners, your responsibilities are tremendous and we encourage you to speak to your attorney to understand the responsibilities prior to being part of events again.

[DesiWeds.com](https://www.DesiWeds.com) is the unrivaled online platform that simplifies Indian wedding planning for couples and elevates the industry for wedding professionals. Created by a wedding consultant with more than 15 years of experience in the industry - we get to the heart of things to focus on planning an Indian wedding.

YES, you can share this with others in our industry!

All Wedding Professionals

Everyone has not yet accepted the changes necessary to decrease the spread of COVID-19, we faced the same resistance years ago when we had several changes due to 9/11 (like the extra bag checks and traveling rules with liquids, etc.) It will take some time for everyone to acclimate to the new changes. When all wedding professionals speak the same message, guests will feel reassured and may become more compliant. This can lead to an increased level of trust knowing that we, as an industry, are doing what we can to keep them safe.

Some things to keep in mind:

- If you have a temperature or are not feeling well, please do not come to events.
- Ensure that all team members have masks and gloves on at all times
- Regularly wash your hands for your own safety (about every hour)
- Carry hand sanitizer for yourself and use throughout the day
- No unnecessary physical contact (hugs, handshakes, high fives, fist bumps, etc.)
- Maintain physical distancing practices
- Clean and disinfect all equipment before and after an event
- Don't share items like pens
- Collectively - stagger the set up times so that there are not multiple companies setting up at the same time
- Payments should all be made using contactless forms (Zelle, Venmo, Credit card, etc)
- A good best practice is to keep a cleaning log which is updated regularly.
- We are all responsible, so working together, and holding each other accountable, is imperative. The goal is to support one another and avoid further contamination. The professionalism and acceptance of holding to these ideals is important to our industry's success.

It is important that every business documents their health and safety practices, and distributes them to your clients. It is also important that you have your clients sign a waiver stating they understand your practices and they know that they still may be at risk. Have your attorney review these documents for your own protection. We are just setting some guidelines we think are best to be followed.

Together we are

redefining

success



CHANGE

Business Owners to Consider

- ☑ Implement temperature-taking protocols for all employees, if possible.
- ☑ Enact physical-distancing protocols.
- ☑ Encourage the use of face masks and provide, if possible.
- ☑ Increase physical distance between worksites.
- ☑ Provide flex work opportunities, if available.
- ☑ Ask employees to come in staggered shifts, if possible.
- ☑ Move to cashless or contactless credit card transactions.
- ☑ Where physical distancing is not possible, utilize 'sneeze guards' and mask requirements.
- ☑ Where possible, prop open entry doors or use automated doors to minimize contact with handles.
- ☑ Add signage communicating physical distancing, health and hygiene reminders, new protocols in place for guest safety, proper protocol to dispose of masks, and any other relevant information.
- ☑ Mandate employee hand washing (20 seconds) and add hand sanitizers to high-impact areas.
- ☑ Employers to provide PPE as needed.
- ☑ Encourage all employees to use face masks.
- ☑ Provide employees training on how to report all presumed cases of COVID-19 to management, which will report to the local board of health.
- ☑ Instruct employees to stay home if they do not feel well.
- ☑ Explain to employees all new procedures implemented.
- ☑ Teach employees how to soothe client fears.
- ☑ Remove self-serve coffee machines from common areas.
- ☑ Add easily accessible hand sanitizer stations for guests and employees; the CDC recommends no less than 60% alcohol content.

Specific for Vendor Category

As you begin to plan and meet wedding professionals, please review the list we have suggested for wedding professionals and discuss your concerns prior to booking.

- Caterer
- Decor
- DJs
- Photo and Video
- Venues
- Resources

Caterers

- Conduct as many meetings as possible online prior to event day and limit the number of attendees at tastings
- Use gloves to avoid direct bare-hand contact with ready-to-eat foods, even in the restaurant
- Sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use
- Find ways to encourage spacing between customers while in line for service or check out in accordance with the applicable State or local requirements.
- Sanitize trucks after every run
- Ensure all event staff are wearing gloves (and changing them out regularly) during the entirety of an event, including event setup, execution and breakdown.
- All passed appetizers are to be individually portioned on small tasting plates or using skewers to ensure no cross contamination between guests
- Eliminate self-serve buffets/display stations and provide the staff needed to serve all items. Recommendation is to have items individually plated and served
- Provide individual containers for liquids, like chutney, sauces, dips, salad dressing, etc., to easily pass out to guests
- All dishware, flatware, glassware, and serving items are to be picked up with gloves and washed with water greater than 140 degrees Fahrenheit using a high alkaline detergent. All items are to be cleaned, dried, wrapped, and stored with clean and sanitary practices.

Decor

- Conduct meetings prior to event day online (this may require mailing items to the client to see samples of linens)
- Sanitize and clean furniture and inventory items (vases, candle holders, etc) before and after each rental.
- Sanitize trucks after every run
- Clean table ware (chargers, silverware, etc.) are to be washed with water greater than 140 degrees Fahrenheit using a high alkaline detergent. All items are to be cleaned, dried, wrapped, and stored with clean and sanitary practices.
- Clean facilities frequently with recommended sanitizing products
- Take steps to ensure the welfare of employees by following [CDC](#) recommended personal health practices
- All linens are to be cleaned, pressed, dried, packaged, and stored with clean and sanitary practices.
- Ensure all warehouse equipment is cleaned, dried, and stored using clean and sanitary practices.
- Staff to use gloves and masks for set up and tear down of events - changing as often as necessary

DJs

- Conduct all meetings prior to event day online
- Remove masks from photo booth props and have Clorox wipes to wipe down other photo booth props after each use
- Eliminate guests coming up to the DJ table/booth to make requests throughout the night
- Sanitize trucks after every run
- Clean warehouse facility frequently with recommended sanitizing products
- Take steps to ensure the welfare of employees by following [CDC](#) recommended personal health practices
- All warehouse equipment is to be cleaned, dried, and stored with clean and sanitary practices.
- Staff members are to use gloves and masks for set-up and tear down of events - changing gloves as often as necessary
- Clean/sanitize microphones between uses
- Encourage physical distancing in general and specifically on the dance floor (announce regularly from the DJ booth)
- Require electronic transfer of any presentations prior to wedding day

Photographers and Videographers

- Conduct all meetings prior to event day online
- Remove masks from photo booth props and have Clorox wipes to wipe down other photo booth props after each use
- Work with the clients to create lists of photos to be taken prior to event day so that you can plan how to handle
- Encourage group pictures contain members of single households
- Sanitize camera equipment prior to start, during the event and post the event
- Take steps to ensure the welfare of employees by following [CDC](#) recommended personal health practices
- Staff members are to use gloves and masks for set-up and tear down of events - changing gloves as often as necessary

Venues

- Do not leave condiments, silverware, flatware, glassware, or other traditional table top items on an unoccupied table. Provide condiments only upon request, and in single use (non-reusable) portions.
- Parties from a single household must maintain at least 6 feet of distance from other parties at all times.
- Venues are to follow guidelines from state or local government in terms of capacity and seating
 - Recommendation is 4 guests at a 60" round unless they are from one household and then max is 6 (to maintain social distancing guidelines by CDC)
 - Recommendation is 5 guests at a 72" round unless they are from one household and then max is 6 (to maintain social distancing guidelines by CDC)
 - Tables are to be 6' apart from each other
- All shared equipment and meeting amenities are to be disinfected before and after each use, or be single use if not able to be disinfected
- All linen, including underlays, are to be cleaned and sanitized after each use
- No self-serve buffets. All food stations must be manned by staff (either from venue or caterer). Recommendation is to have items individually plated and served
- Coffee and other break items to be attended and served by a server (either from venue or caterer)
- Flatware to be provided rolled up in a napkin OR disposable in individual packets

Venues

- All dishware, flatware, glassware, and serving items are to be picked up with gloves and washed with water greater than 140 degrees Fahrenheit using a high alkaline detergent. All items are to be cleaned, dried, wrapped, and stored with clean and sanitary practices.
- Sanitizer to be made available at the entrances for guest use
- Signs are to be posted for physical distancing
- Trash receptacles are to be placed in close proximity
- Maintaining physical distancing in lines such as the bar and restrooms

WHO Recommendations

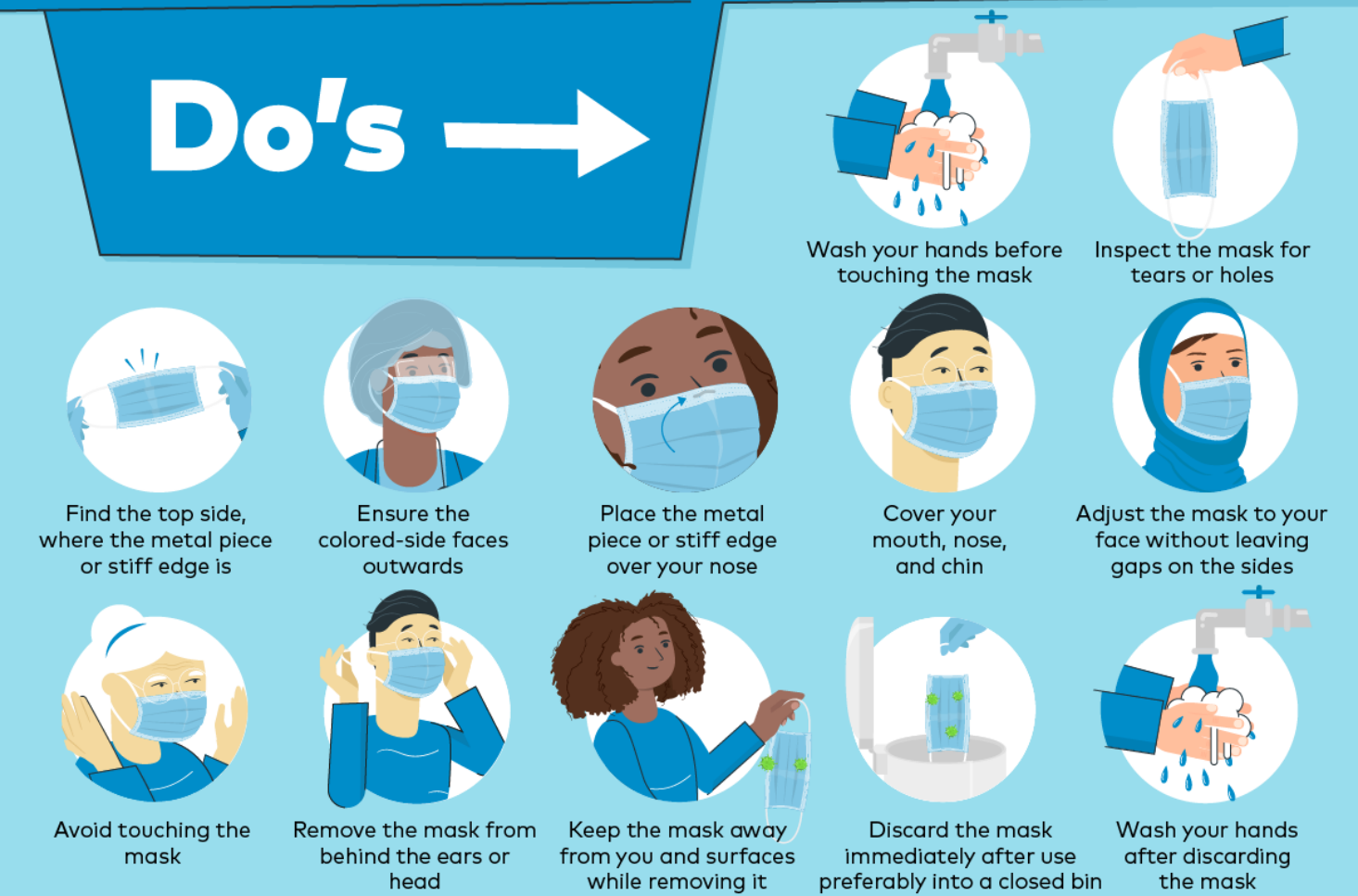
WHO Recommended Handwash Method



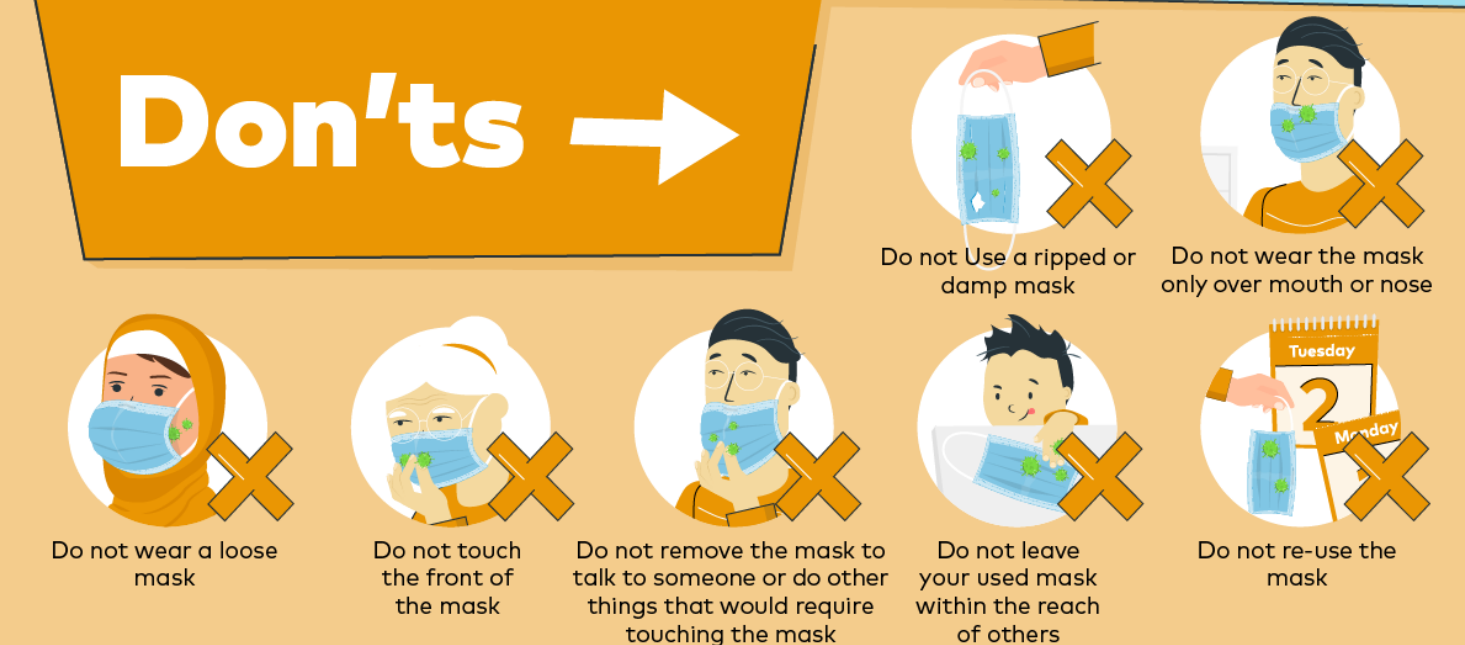
HOW TO WEAR A MEDICAL MASK SAFELY

who.int/epi-win

Do's →



Don'ts →



Remember that masks alone cannot protect you from COVID-19. Maintain at least 1 metre distance from others and wash your hands frequently and thoroughly, even while wearing a mask.

EPI·win World Health Organization

Useful Information

- Link to find EPA approved disinfectants - <https://cfpub.epa.gov/giwiz/disinfectants/index.cfm>
- OSHA Standards in regards to COVID-19 <https://www.osha.gov/SLTC/covid-19/standards.html>
- CDC - how to make a cloth mask - <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/diy-cloth-face-coverings.html>

Resources

- [CDC website](#)
- [OSHA website](#)
- [American Hotel & Lodging Association website](#)
- [ServSafe - National Restaurant Association](#)
- Numerous state and county websites



We must plan and implement safety measures to protect our teams as well as our community so that we can continue to do what we love and guests feel comfortable to celebrate again!