***“Safeguarding the health of our guests and employees is priority at Stockman’s Casino”***

Stockman’s Casino is committed to being a leader in heightened sanitation practices as we navigate through the current health scenario impacting our global community. Effective immediately, disinfection strategies have been implemented throughout our property, with emphasis on all high-traffic public areas and public touch points.

Hand sanitation stations have been setup throughout the Casino floor, with staff checking and refilling hand sanitizers regularly. All flat surfaces and public touch points, such as handrails, telephones, faucets, and door handles are being cleaned multiple times throughout the day. All gaming devices including chips, cards, slot machine buttons and screens, are cleaned, refreshed and/or discarded on an ongoing basis throughout each day.

Stockman’s restaurants will remain open, with emphasis on in-house health and food safety. Until further notice, all food preparation and distribution services will be handled only by trained Stockman’s Food Safety members, with temporary suspension of any “self-serve” options.

Internally, Stockman’s has initiated a best-practices initiative to ensure the health status of all associates for our team and clients. Staff members are being scanned by a non-invasive no-touch thermometer upon arrival, identifying associates that might need elevated screening by a medical professional. Additionally, management staff will be sensitive to clients that exhibit obvious indicators of illness, and providing offering of temperature scanning and/or temporary non-patronage directives for the well-being of our community.