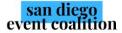


## Guidelines for Safely Reopening Events in San Diego County

PREPARED BY
THE SAN DIEGO EVENTS COALITION



Exhibitions by Category
LEVEL 1

Controlled Entrance

Outdoor Exhibitions & Markets - smallmedium linear

**Controlled Entrances & Exits controlled by Staff** 

**Contact Info Collected at Entrance or with Pre-Registration** 

**Outside** 

**Controlled Occupancy** 

**Entertainment (No Dancing)** 

No Indoor Activities except for Toilet Facilities

## STATIONARY BACKGROUND

#### Category Definition

**Outdoor Exhibitions & Markets - small-medium linear:** Entrance and exits are controlled and movement is regulated by ingress and egress procedures. Contact information collected at entrance or during pre-registration. Stationary background entertainment permitted. No dancing. Singers will be 12 feet from general public.

Examples: Car Exhibit, Art Exhibit, Artisan & Food Markets, Small-Medium Food and Beverage Tastings, Musical Showcases with Guests Seated



The Guidelines for Safely Reopening Community Events clearly addresses and strictly enforces procedures to satisfy the 8 key criteria used to determine low/medium/high risk sectors as determined by the State.

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#### **Our Purpose**

The San Diego Coalition is a collaboration of San Diego event planners, producers, vendors and venues with long established reputations and experience in the San Diego Event industry. Together, members of the coalition have produced over 10,000 events with an average of 20 years of commitment to creating experiences that bring our community together in safe and iconically San Diego ways. Our Coalition of event professionals has extensive experience in coordinating with multiple municipalities as well as adhering to strict regulations from, and not limited to; the Public Health Department, local Vice, local Fire Department, Municipal Storm Water, San Diego Police and local Sheriff Departments, the State Alcohol Beverage Control Office, the regional transit agencies, etc.

Standing together in the devastation of the event industry, our group of detail-driven Event Producers has joined forces to create comprehensive safety & sanitation instructions for event organizers in the current climate of COVID-19. These guidelines will create a path to a safe reopening plan for community events that benefit our business associations, local non-profits and all San Diegans. These community events are outdoor events by nature and scientific evidence has shown the COVID-19 risk of spread to be significantly reduced in outside environments.

Establishing guidelines for community event producers will enable local nonprofits and businesses to provide safe public venues for community events.

#### Overview

The San Diego Region plays a major role in hosting events, conferences, and organizations throughout the year. The San Diego Tourism Authority verifies that tourism in our city is the second largest segment of San Diego's economy and employs over 194,000 people, promoting San Diego as a preferred event destination.

San Diego's year-round weather and multitude of outdoor venues – both indoors and out – make it a popular place for residents and travelers to enjoy a special event. Based on facts compiled by the Tourism Authority 35.1 million patrons visited San Diego in 2019 with 17.9 million overnight stays. Visitors who attend conferences and events generated nearly \$329 million in transit occupancy tax revenue for the fiscal year July 1st 2018 - June 30th 2019. Additionally, the hospitality and events industry in San Diego consists of over 194,000 professionals in the event space, including but not limited to venues, lodging, food service, attractions, transportation and event planning services.

Community Events are a critical part of San Diego's economy. According to Expedia Group, 21% of travelers reported traveling to a destination because of a special event. Many San Diego venues are built with a purpose of holding events at their facility, and these events can make up 90% of their business. Without the ability to re-open for events many venues will be severely challenged. Venues and Event Planners are working together to re-engineer their operations and have the ability to hold events under new guidelines.

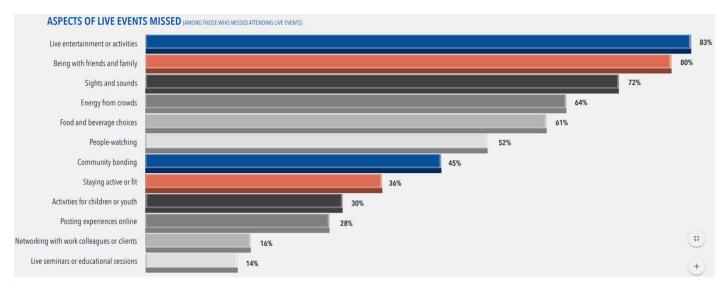
Due to Covid-19, the event industry has experienced close to 100% in cancellations or rescheduling to future years. This impact is compared to the data retrieved from 2019. An example is 53,810 daily licenses issued by the ABC. The Port of San Diego issues 1,680 permits with an attendance of 2,933,484. Community Events in San Diego generate employment as well as revenue for local businesses. We contribute to local municipal governments through paying permit fees, security costs, and the renting of city or county owned space.

#### 2019 Port of San Diego Park and Facility Use Permitting Data

Unaudited figures compiled based on applicant supplied information.

Event Type	Number of Events	Attendance Reported
Baby Showers/Party - Birthday, Graduation, Retirement,		
Pinning Ceremony / Family-Class Reunion	256	15,161
Film / Photo Session	241	3,282
Fair/Festival/Exhibition	228	1,596,781
Picnic/Reception/Conference/Team Building/Meeting	154	16,806
Recreational/Recreational Fitness/Water Sports/	4 9	
Fitness and Wellness/Sporting Event/Sports and Athletics	146	7,496
Symphony/Embarcadero Marina Park South	95	47,500
Runs or Walks	94	86,650
Wedding Ceremony/Reception/Rehearsal Dinner	80	7,625
League Play	64	6,515
Picnic	64	4,488
Market Place	55	32,800
Baptismals/Church Service/Memorial Services	28	3,129
Clean Up Event	20	3,467
Car Shows/Motorcycle Shows	17	4,705
Parade	17	540,810
Fundraiser/Benefit	12	6,180
Art Show	11	23,414
School Dance/Picnic	11	3,925
Rally	8	2,430
Movie Night	5	550
Retail/Promotions	4	360
Bike Race	3	1,990
Educational/Environmental	2	9,180
Fireworks Display	3	491,000
Fishing/Fishing Tournament	2	240
Community Event/Celebration/Commemoration	1	13,000
Concert/Performance/Cinema	1	4,000
		2,933,484

Source: The Port of San Diego



<sup>\*</sup>Chart provided by 2020 RETURN TO LIVE EVENTS SURVEY by Enigma Research

#### **Defining Community Events**

A community event for the purposes of this document is defined as an event hosted by a civic, political, public or non profit organization for the benefit of the community at large that is held in outdoor public or private property spaces. The following is a breakdown of types of community events based on risk and control characteristics. Events may have components from one or more categories.

#### Small-medium linear events:

Entrance and exits and movement throughout the event are controlled by staff, directional signage and stickers on the ground, grass signs, banners and square footage to be calculated by 36 square feet per person to help also maintain physical distancing.

Event participants are not necessarily in attendance for the total event hours

Occupancy controlled through separate entrance and exits

Participants are not required to register but information would be taken at entrance and kept for 30 days

Examples: Car Shows, Art shows, Artisan Markets.

#### Paid and/or Events with Registration:

Entrance and Exits are controlled by staff, directional signage and stickers on the ground grass signs, banners and square footage to be calculated by 36 square feet per person to help also maintain physical distancing. Requires pre-registration and/or tickets

Event participants typically in attendance for totality of event

Participant contact info to be collected through registration process and kept for 30 days

Examples: Beer gardens, small-medium food and beverage events, restaurant walks, musical events where guests sit down.

#### Protocol for All Attendees, Production Vendors, Exhibitors, organizers and Staff

#### Staying Home when Appropriate

- Educate staff and attendees about when they should stay home.
  - Advise employees and attendees to stay home for 14 days if they have tested positive for COVID-19 or are showing COVID-19 symptoms per CDC Guidelines.
  - Advise employees and attendees to stay home and monitor their health for 14 days if they
    have had a <u>close contact</u> with a person who has symptoms of COVID-19 within the past 14 days
    or per current CDC Guidelines.
  - Require sick employees to stay at home without fear of reprisal, and ensure employees are aware of these policies.
  - Follow CDC's criteria to determine when employees should return to work.

#### **Guest Safety and Management**

#### **Protection of Guests from COVID-19**

- Immunocompromised individuals and those with underlying health conditions should exercise extra caution in determining whether to attend a privately hosted social event.
- Any guests or event staff who show any symptoms related to COVID-19 or have a fever over 100 degrees should not attend privately hosted social events.
- Anyone who is known to have been in contact with anyone diagnosed with COVID-19 within the past 14 days should not attend the outdoor event.
- If a guest shows symptoms of COVID-19 during an event they should leave the event immediately.
- Require attendees ahead of the event to bring and use <u>cloth face coverings</u> at the event. Event will also have extra masks available at the entrances. <u>Cloth face coverings</u> are meant to protect other people in case the wearer is unknowingly infected but does not have <u>symptoms</u>. <u>Cloth face coverings</u> are not surgical masks or respirators. They are not personal protective equipment. All attendees will be required to wear face masks or protected gear. Children under 2 or adults with medical condition will not be required to wear a mask or protective gear.

#### **Health Screening**

- event organizer will implement screening procedures for all event guests before they enter the outdoor facility per the below:
  - Conduct visual wellness checks of all guests upon arrival.
  - Take guest's temperatures or ask a series of questions at the entrance. If temperatures are taken, it will be done with a no touch thermometer. Temperatures of 100 degrees or greater will not be permitted into the event.
    - If a guest temperature is higher than 100 degrees and it is believed it is due to heat exposure like standing in the sun or sitting in a hot car, take them to a designated cool waiting space away from all other guests and staff to wait for 10 minutes. After 10 minutes screen their temperature again and if it falls below 100 degrees they can be permitted to the event. If the temperature is above 100 degrees, inform them they will not be permitted to the event and advise them to go immediately home. Provide them with CDC guidelines for what to do if sick. If they are feeling unwell, consider offering to call medical assistance for them.

- Ask all individuals about COVID-19 symptoms within the last 24 hours and whether anyone in their home has had <u>COVID-19 symptoms</u> or a positive test.
- The venue and/or event organizer has the right to ask symptomatic guests to leave the event.

#### **Contact Tracing - for Small/Medium linear events and Registered Events**

- A list of contact details for all attendees must be maintained by the event organizer for at least 90 days following an event.
  - Registered Events require data for ticketing or pre-registration process
  - Small/Medium Linear Events collect data at all Entry points
- Event coordinator or organizational host to provide a list of the attendees to County Public Health if requested.
- Ask patrons to attend the event with members from their own household unit.
- Participants information would be taken at entrance or taken during pre-registration and will be kept for 30 days.

#### **Physical Distancing**

- All social interactions should follow physical distancing requirements issued by the state of California and local Health Officer when reasonably possible by guests and staff.
- In areas where lines may form, such as at bars, presented food service stations, restrooms and photobooths, attendees should maintain a distance to the greatest extent possible and a minimum of 6 ft from individuals outside of their immediate household. Vendors are responsible for managing lines respective to their specific areas (e.g. photo ops company staff will manage the photo op line, catering staff will manage the food line, bar staff will manage the bar line, etc.)
- Transmission of COVID -19 may be mitigated through physical distancing protocols. organizers and venues may consider the following to promote physical distancing within the venue: state and municipal health guidelines stress, whenever possible, all persons should leave at least 6 feet (approximately 2 meters) of empty space to the person closest to them.
- Other Physical Distancing Management Considerations:
  - Use signage and any other visuals which encourage and promote physical distancing.
  - When possible, designate separate entrances and exits for the venue.
  - Provide directional signage as physical distancing reminders to maintain 6 feet (2 meters), and where applicable and possible, to indicate one-way attendee and exhibitor traffic flow.

#### **Facial Coverings**

- Guests may only remove their masks when at a table eating or drinking. All other times masks must be
- Event Organizers to supply an ample amount of tables for standing or sitting to encourage guests to be more stationary and to encourage physical distancing.
- Organizers must provide cloth facial coverings to those that do not have one.
- Babies and children under age two or people with a medical condition should not wear face coverings, in accordance with <u>CDC guidelines</u>.

#### **Guest Communication, Education, Awareness**

A robust and carefully cultivated event communications plan is key to create awareness and educate all
event stakeholders, including attendees, exhibitors, venues and all other suppliers and contractors. It is
crucial that the audience understand actions the show organizer is taking to create a safe environment.

The communications plan should convey the practical steps required in creating a safe environment, and resources available to them.

- Communication on COVID-19 protocols should be easy to understand and include as much information as possible shared via multiple channels (e.g., event website, event mobile app, posters, infographics, physical media, email communications, communications from leadership, etc.).
- If possible, immediate or urgent messages may be sent via SMS. Communication is a critical factor in building confidence for all stakeholders who participate in and visit your event.
- Exhibitor Manuals Exhibitor Manuals should be updated to include components of an event's safety protocols and guidelines with specific details of what exhibitors need to execute regarding all safety and hygiene measures. As a key reference guide, an Exhibitor Manual can be updated to include all the appropriate safety protocols for exhibitors. This single source of information should be the go-to guide for referencing frequently asked questions; standard operating procedures; and any new, enhanced measures to ensure an event's customers, including exhibitors and attendees, are protected.
- Event Signage Prominently display on-site event signage to include information regarding common signs and symptoms of COVID-19 as communicated by state or local health authorities as well as any actions needed to take place if one exhibits symptoms. The signage may be displayed prominently in all common areas of the event. Organizers' program of enhanced measures provides assurance and confidence that the event's priority is the health and safety of its customers.
- Public Address System When possible, throughout the event, program public address announcements
  to repeat messages about the importance of maintaining physical distance and the importance of
  washing and sanitizing hands in addition to other best practices. Organizers may work collaboratively
  with stakeholders to ensure the biosafety measures in place are practical and effective and considered
  best practices by trusted health organizations (e.g., CDC and WHO).
- Pre-Show Messaging Messaging in advance of the event should communicate relevant information, including updates from global and local health authorities, hygiene briefings, health protection measures, and event admission policies. By communicating to attendees and exhibitors in advance, exhibition organizers will set proper expectations, especially in regard to updated or new policies. <a href="It">It</a>
   Should be explicitly clear that if someone is not feeling well and/or exhibiting symptoms of Covid-19 they must stay home from the event.
- Educate all staff, temporary personnel, vendors and suppliers of the following:
  - Understanding the impacts of COVID-19 on the general public.
  - Recognizing this is the single most important item regarding the success of the event.
  - Communicate weeks in advance, prior to the event opening.
  - Communicate clearly and openly as to how and when attendees and exhibitors will be notified.
- A plan should be in place for if a guest is not following requirements for physical distancing, mask wearing, safety and sanitation. Consider utilizing the Clean Team to talk to the guest and ask them to comply, secondarily utilize security to inform the guest they must comply or leave the event, and lastly contact local law enforcement to escort the guest off of the premises.

#### **Exhibitors and Production Vendor Guidelines**

Production Vendors are defined as subcontractors who install and dismantle events, transport freight onto the event site, electricians, security guards, bar staff, production assistants, etc., and should adhere, support and comply with the facilities and show organizers rules, regulations and recommended safety protocols.

Exhibitors are defined as a person, group or company that rents event space to promote, sell or distribute products, services or information to event guests.

It is expected that all Production Vendors and Exhibitors are in compliance with all County Public Health requirements. Outside vendors/suppliers who deliver/pick up but don't stay during the event are required to have their own "approved" COVID-19 response program in order to participate in these events.

#### Safety, Training and Employee Daily Health Screening

- Each vendor or exhibitor must conduct daily health screenings of each team member reporting to work. This process will check for symptoms of COVID-19 and include a temperature check.
- Any team member presenting symptoms or having a fever greater than 100 degrees, will not be permitted to work. The team member will be instructed to contact their doctor or a COVID-19 testing center for further evaluation.
- If the team member tests positive they will need to guarantine for 14 days.
- A secondary temperature screening must occur at a vendor/exhibitor check in area prior to the employee's entrance to the event.

#### Hand Hygiene and Respiratory Etiquette

- Frequent <u>hand washing</u> with soap is vital to help combat the spread of any virus. Workers who handle
  food and beverage should wash their hands for twenty seconds at least every 60 minutes, and dry
  thoroughly with a disposable towel or dryer.
- If soap and water are not readily available, employees who do not handle food and beverage can use hand sanitizer that contains at least 60% alcohol and rub their hands until dry.
- Encourage staff to cover the mouth and nose with a tissue when coughing and sneezing. Used tissues
  should be thrown in the trash and hands washed immediately with soap and water for at least 20
  seconds.
- Encourage attendees to wash hands often and cover coughs and sneezes.

#### **Cloth Facial Coverings**

- <u>Cloth face coverings</u> are are required for all workers (e.g., server, bartender, manager, busser, food runner, registration staff, ticket takers, av crew, etc.). All workers should minimize the amount of time spent within six feet of guests.
- It is required that all employees/on-site contractors have possession of face coverings and wear them as described in section 9 of the Order of the Health Officer and Emergency Regulations and the June 18th California State Mandate when in the business facility; and, Shall conduct temperature screening of all employees and prohibit entry to the workplace of employees with a temperature of 100 degrees or more, employees exhibiting COVID-19 symptoms as described by the Centers for Disease Control and Prevention, or employees who have recently been exposed to a person who has tested positive for COVID-19 (either directly or through a breach of Personal Protective Equipment in the case of healthcare workers/first responders).
- Provide all staff with information on proper use, removal, and washing of cloth face coverings.
- Advise staff that <u>cloth face coverings</u> should not be placed on:
  - Babies or children younger than 2 years old
  - o Anyone with a medical condition must have proper documentation from their medical provider
  - Anyone who is unconscious, incapacitated, or otherwise unable to remove the cloth face covering without assistance
- Organizers will inform attendees ahead of the event to bring and use cloth face coverings at the event.
- <u>Cloth face coverings</u> are meant to protect other people in case the wearer is unknowingly infected but
  does not have <u>symptoms</u>. <u>Cloth face coverings</u> are not surgical masks or respirators. They are not
  personal protective equipment.

#### **Protective Supplies**

- Gloves are required for anyone preparing or serving food or beverages to attendees.
- It is the responsibility of each company to provide adequate personal cleansers for employees including but not limited to hand soap, sanitizers and disinfectant.
- Employee safety and communication protocol may include but is not limited to:
  - Adopt cleaning sanitization/ disinfecting checklist that is followed every hour:
    - Enhance disinfecting procedures
    - Protective measures, per CDC and thoroughly washing hands with soap and water for at least 20 seconds
  - Establish employee health monitoring report that is managed by the Event Organizer

#### **Production Vendor and Exhibitor's Employee Training**

- Information on <a href="COVID-19">COVID-19</a>, how to prevent it from spreading, and which underlying health conditions may make individuals more susceptible to contracting the virus
- Self-screening at home, including temperature and/or symptom checks using CDC guidelines.
- The importance of not coming to work if employees have a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.
- To seek medical attention if their symptoms become severe, including persistent pain or pressure in the chest, confusion, or bluish lips or face. Updates and further details are available on <u>CDC's</u> webpage.
- The importance of frequent handwashing with soap and water, including scrubbing with soap for 20 seconds (or using hand sanitizer with at least 60% ethanol or 70% isopropanol when employees cannot get to a sink or handwashing station, per <u>CDC</u> <u>guidelines</u>).
- The importance of physical distancing, both at work and off work time (see Physical Distancing section below).
- Proper use of face coverings, when public is present, including:
- Face coverings do not protect the wearer and are not personal protective equipment (PPE).
  - Face coverings can help protect people near the wearer, but do not replace the need for physical distancing and frequent handwashing.
  - Employees should wash or sanitize hands before and after using or adjusting face coverings.
  - Avoid touching the eyes, nose, and mouth.
  - Face coverings must be washed after each shift.
  - Workers should always wear face coverings and gloves.
- Information on employer or government-sponsored leave benefits the employee may be entitled to
  receive that would make it financially easier to stay at home. See additional information on
  government programs supporting sick leave and worker's compensation for <u>COVID-19</u>, including
  employee's sick leave rights under the <u>Families First</u>
  - <u>Coronavirus Response Act</u> and the <u>Governor's Executive Order N-51-20</u>, and employee's rights to workers' compensation benefits and presumption of the work relatedness of COVID-19 pursuant to the <u>Governor's Executive order N-62-20</u>.
- It is suggested that production vendors and exhibitors create their own COVID-19 training guidelines pursuant and/or more robust than the county health guidelines and resources and communicate them on a regular basis with all employees.

#### **Event Site and Logistics Guidelines**

#### **EVENT SITE** per <u>CDC Considerations for Events and Gatherings</u>

#### **Modified Layouts**

- Limit attendance capacity to allow for physical distancing, or host smaller events in larger spaces.
- Whenever possible, use multiple controlled entrances and exits and discourage crowded waiting areas.
- Eliminate lines or queues if possible or encourage people to stay at least 6 feet apart by providing <u>signs</u> or other visual cues such as tape or chalk marks.
- Consider establishing a direction of flow for foot traffic.
- In design, consider all areas of potential congregation and implement plans for physical distancing. IE bathrooms, bars, concessions.
- Whenever possible, consider 36 sq ft per person for venue capacity.

#### **Physical Barriers and Guides**

- Whenever possible, provide physical guides, such as tape on floors or sidewalks and signs on walls, to ensure that individuals remain at least 6 feet apart in lines and at other times (e.g., guides for creating one-way routes).
- Whenever possible, install physical barriers, such as sneeze guards and partitions, in areas where it is difficult for individuals to remain at least 6 feet apart. Barriers can be useful in areas where maintaining physical distance of 6 feet is difficult.

#### **Adequate Supplies**

- Ensure adequate supplies to support <a href="healthy-hygiene">healthy-hygiene</a> behaviors. Supplies include soap, water, hand sanitizer containing at least 60 percent alcohol, paper towels, tissues, disinfectant wipes, cloth face coverings, and no-touch trash cans.
- Hand sanitizing stations are strongly recommended in highly visible and accessible locations throughout the event space and at entrance and exit points.

#### **Cleaning of Common Touch Points**

• Continuous cleaning of high-touch items including front gate, bar surfaces, restrooms, microphones, tables and other hard surfaces will be a top priority. Would recommend having a schedule of cleaning and recording the cleaning. This would include bars, serving counters, restrooms etc.

#### **Signs and Messages**

- Post <u>signs</u> in highly visible locations (e.g., at entrances, in restrooms) that <u>promote everyday protective</u> <u>measures</u> and describe how to <u>stop the spread</u> of germs by <u>properly washing hands</u> and <u>properly</u> <u>wearing a cloth face covering</u>.
- Consider developing signs and messages in alternative formats (e.g., large print, braille, American Sign Language) for people who have limited vision or are blind or people who are deaf or hard of hearing.

#### **Cleaning Protocols**

- <u>Clean and disinfect</u> frequently touched surfaces within the venue at least daily or between uses as much as possible—for example, door handles, sink handles, hand railings, etc.
- Continuous cleaning of shared objects between uses—for example countertops, bars, etc.
- Consider closing areas that cannot be adequately cleaned and disinfected during an event.

- Develop a schedule for increased, routine cleaning and disinfection.
- Plan for and enact these cleaning routines when renting event space and ensure that other groups who
  may use your facilities follow these routines.
- Ensure <u>safe and correct use</u> and storage of <u>cleaners and disinfectants</u> to avoid harm to employees and other individuals. Always read and follow label instructions for each product, and store products securely away from children.
- Use <u>EPA-approved disinfectants against COVID-19</u>.
- Cleaning products should not be used near children. Staff should ensure that there is adequate ventilation when using these products to prevent attendees or themselves from inhaling toxic vapors.
- Use disposable gloves when removing garbage bags or handling and disposing of trash.
  - After using disposable gloves, throw them out in a lined trash can.
  - Do not disinfect or reuse the gloves.
  - Wash hands after removing gloves.
- Event organizers should designate a Clean Team that oversees all sanitation and cleanliness protocols.
   This team to work with Production Vendors and Exhibitors to ensure they are in compliance with all guidelines. This role is essential during this pandemic, and it should be incorporated into health and safety plans and training. The Clean Team should have the following functions.
  - Coordinate with, communicate, and help implement public health guidelines.
  - Work closely with the event producer or venue operator to develop and implement event health plans.
  - Ensure that existing safety plans are modified for compatibility with new health plans.
  - Help create worker training that applies current information about hazards and infection control measures, including physical distancing, handwashing, temperature checking, and disinfecting high-touch surfaces.
- Documenting that health and safety practices were followed at the correct intervals can help a
  business show that it behaved reasonably under its circumstances. A supervisor should ensure that
  cleaning logs are carefully entered and preserved for reference. Events that contract to use a venue
  should request a copy of the venue's cleaning and disinfection plan.

#### **Disability Accommodations**

• New health screening measures may require new accommodations for persons with disabilities. For example, deaf patrons who read lips may require screening from a worker wearing a clear face covering or one with a see-through window over their mouth. An event space that reduces points of ingress or egress must ensure continued accessibility. Venues that temporarily reduce capacity should confirm that they still offer enough accessible seating, including companion seats, to comply with disability laws. Patrons whose disability makes them unable to wait in a long line may need a more expedited access procedure. In order to remain compliant with applicable laws and provide reasonably accessible events for all patrons, this Reopening Guide recommends consulting with a local advocate for persons with disabilities.

#### **EVENT PLANNERS/ORGANIZATIONS**

- It is strongly encouraged for the event organizer to retain the services of a professional event planner specializing COVID-19 protocols to manage the event. If the event organizer does not retain a professional event planner with these skills, it will be the event organizer's responsibility to manage all guidelines outlined in this document and will need to assign a responsible party that the State and the county will be able to contact with any questions.
- Event planners should consider implementing strategies to encourage behaviors that reduce the spread of

COVID-19 among staff and attendees and communicate these strategies to all vendors prior to the event day.

- The event planner should be responsible for vendor management including scheduling and enforcing staggered vendor arrival times.
- It is the event planner's responsibility to make sure that guidelines are distributed to all production vendors and exhibitors; however it is the responsibility of each vendor/exhibitor to adhere to all guidelines and mandates.
- It is the responsibility of the event organizer, not the planner, to make sure that guests adhere to all attendee guidelines.

#### **BARS & BEVERAGE SERVICE**

#### **General Guidance Regarding Food and Beverage Service**

- There is no evidence that COVID-19 is spread by food. However, people sharing utensils and congregating around food service areas can pose a risk.
- All food and beverage suppliers should refer to CDC's COVID-19 considerations for <u>restaurants and bars</u> and the <u>County of San Diego Guidelines for Restaurants</u>, <u>Food and Beverage Providers</u> which include all County orders along with resources.
- <u>Clean and disinfect</u> frequently touched surfaces such as counters and hard surfaces between use.
- Provide physical guides, such as tape on floors or sidewalks and signs on walls, to ensure that individuals remain at least 6 feet apart when waiting in line at food lines or bars.
- Individuals should <u>wash their hands</u> after removing their gloves or after directly handling used food service items.
- Drinks can be tray-passed as long as they are covered with lid, cap cover, paper, or plastic glass covers and the server is wearing a mask.
- Food will be boxed or served but no cafeteria or buffets allowed.
- Bar staff must wear face coverings and gloves.
- Bars must be set with a protective barrier between the service staff and the guests. Acceptable barriers include plexiglass or tables and/or barriers that provide at least 6 ft of distance between service staff with beverages and guests
- To be served, guests may either order from their table or place their order via a physically distanced queue, while wearing a face covering, then order their drink 6 ft from the bar and pick up drinks at the end of the bar continuing the 6 ft distance recommendation or pass through a plexiglass barrier.
- No garnish, ice or open ingredients on bar tops unless a physical barrier exists between guests and bartender
- No communal beverage service (ie use bottled water instead of self-service water stations or self-service pitchers or self-service ice, etc)
- High-Touch Items Related to Food and Beverage Service. Safe service of food and beverages will require frequent sanitization of many small items, such as the following.
  - Bottle and can openers
  - Cutting boards
  - Grill scrapers
  - Ice buckets
  - Ice scoops
  - Knives
  - Ladles
  - Measuring cups and spoons
  - Pots and pans
  - Pour spouts
  - Serving spoons

- Spatulas
- Squeeze bottles
- Tabletops
- Tongs
- Wine keys

#### Wine & Beer Gardens

- Consider reducing occupancy to provide 36 sq ft per person to ensure room for physical distancing.
- If service stations are individual booths, maintain 6 feet of separation between each or a wall separation.
- Line markers will be placed at each service station to help guide attendees to stay 6 feet apart when in line.
- Tableside Service provided when available.
- Single serve cups and tasting cups will be used whenever possible.
- Guests will get their taster and take it back to their assigned table
- Consider adding additional tables for standing or sitting to keep guests more stationary.
- Consider assigning tables to guests.
- Consider designating staggered event times for guests with thorough cleaning of all surfaces between sessions.
- If an overall event perimeter can be maintained, if possible, beer garden fences should be permitted to be removed and a wristband system for 21+ be implemented to allow for more physical distancing, reduce crowding and better spacing for guests.
- Consider eliminating any lines by implementing online or app ordering services.
- Guests will be allowed to drink and eat when sitting down at a table at the event.

#### **RESTROOMS**

- Consider limiting the number of people who occupy the restroom at one time to allow for physical distancing and assign a bathroom attendant to ensure this happens.
- Do not allow lines or crowds to form near the restroom without maintaining a distance of at least 6 feet from other people. It may be helpful to post signs or markers to help attendees maintain the appropriate physical distance of at least 6 feet.
- Ensure that open restrooms are:
  - Operational with functional toilets.
  - Cleaned and disinfected every hour, particularly high-touch surfaces such as faucets, toilets, stall doors, doorknobs, countertops, diaper changing tables, and light switches.
    - Clean and disinfect restrooms hourly or more often, if possible, with EPA-approved disinfectants against COVID-19.
    - Ensure safe and correct application of disinfectants and keep products away from children.
  - Adequately stocked with supplies for handwashing, including soap and water or hand sanitizer with at least 60% alcohol (for staff and older children who can safely use hand sanitizer), paper towels, tissues, and no-touch trash cans.
    - If you are providing portable toilets, also provide portable handwashing stations and ensure that they remain stocked throughout the duration of the event. If possible, provide hand sanitizer stations that are touch-free.

#### PHOTOGRAPHERS AND VIDEOGRAPHERS

- Physical distancing between the photographer and guests should be maintained to the greatest extent possible. Using lenses that allow for physical distancing are encouraged.
- All equipment should be sanitized between events
- All equipment should be handled only by the photographer / videographer.
- Microphones should be placed by the wearer in order to maintain physical distancing between the videographer, guests and other vendors.

#### **Guidelines for Safely Reopening**

#### Outdoor Community Events in San Diego County

- Photographers and videographers are encouraged to touch as few items as possible. When handling items that will be shared between vendors and guests, these items should be cleaned and sanitized when possible.
- Photographers and videographers should take active roles in create physically distanced, safe and sanitary environments. Consider, putting all subjects into place with their masks on then instructing them to not speak or laugh while they take their mask off for brief photos. Masks must then be immediately be placed back on before anyone moves, speaks, etc.
- PHOTO BOOTHS/SETS
  - Photo booths should only be used by members of the same household per use.
  - Signage indicating only group photos with members of the same household only must be displayed.
  - o If props are used, they must be single use only and no communal props are allowed.
  - Open air photo booths are strongly encouraged.
  - After each use, all communal touched surfaces, like touch screens, must be thoroughly disinfected.

#### **RENTAL AND DESIGN COMPANIES**

- Ensure all team members have proper cleaning supplies & PPE for making deliveries. This includes facial coverings, gloves, eye protection, sanitizing solution, towels, and trash bags.
- Rental companies should work with the event planner and venue to schedule appropriate timelines for set-up and breakdown. While some venues typically have short windows for set-up and breakdown, it is encouraged that venues relax those rules to allow vendors ample time to maintain physical distancing compliance.
- Disinfectant common touch point items before handling/striking such as stage step rails and guard rails and hand trucks or dollies.
- Dirty linens such as tablecloths and napkins should be removed after event use and transported from the event venue in sealed bags. Employees should wear gloves when handling dirty linens.
- All items must be properly cleaned and sanitized between each use with EPA-approved products

#### **FLORISTS**

- Ensure that all items are assembled in a safe environment and that all materials are properly cleaned and sanitized between uses.
- When placing any floral items with hard goods (vases/containers) or décor:
  - Employees will wear gloves while handling items
  - All items will be sanitized, such as wiped with a disinfecting wipe, once placed. This is especially important for placement of items where guests will be dining.

#### STAGES/ENTERTAINMENT/BACKSTAGES/AUDIO VISUAL

#### **Physical Distancing**

- Live entertainment is permitted at both ceremonies and receptions so long as there is always at least 6 ft distance between the performer(s) and 12 feet between the attendees and/or a physical barrier such as plexiglass.
- If entertainment is multiple performers ensure systems are put into place so that physical distancing can be maintained. For example, separate green room spaces, larger stages, performance space markers, etc.
- The authoritative guidance requiring not less than six feet (two meters) of physical distance may have to be
  expanded for singers and musical instrument players when possible. Musicians often breathe deeply and
  expel aerosols further than people engaged in non-physical activities. Their performance space, including on
  stage and in orchestra pits, should be arranged to maximize physical distancing while allowing at least some
  of them to perform together.
- Mark off 12 feet from stage from audience to stage to allow for physical distancing.

#### Equipment

- When providing outside equipment, it must be cleaned and sanitized prior to the event.
- Microphones should not be shared between entertainer and event guests so if guests will be using a microphone for formalities such as speeches, a separate microphone should be provided for guest use.
- It is recommended that entertainment companies purchase microphone covers to help assist with the sharing of microphones during the event.
- Microphones must be cleaned or replaced after each presenter and either an overhead mic or mic stand to be used so that guests do not have to touch the microphone. If the Mic is to be shared around, it must be disinfected between each interaction involving a new person.
- All high-touch equipment microphones, mic stands, presentation remotes, and audio/video cable should be disinfected frequently, and equipment should be dedicated to individual users where possible or disinfected after each use.

#### **TRANSPORTATION**

#### **Parking**

- If event controls parking, consider assigning parking to every other stall. Once alternating stalls are filled, empty stalls can be filled. This will help alleviate the overlap of people coming and leaving at the same time.
- If staff is not present to assign stalls, consider marking off every other spot for no use until the first round of stalls are filled.
- Parking lots should be monitored by volunteers, staff or security to ensure physical distancing is being maintained and these are not becoming areas of congregation.

#### **Shuttles/Busses**

- Consider implementing contactless temperatures checks before anyone is allowed to board. Anyone with more than 100 degree temperatures must not be permitted to board.
- All windows of vehicle to be cracked.
- Work with Shuttle companies that are implementing using special ultra violet lights and other cleaning systems.
- All drivers and passengers must wear masks at all times.
- Shuttle transportation plays a vital role in moving attendees to/from event venues and parking areas. The context of these considerations is in respect to contracted attendee shuttle transportation systems and not to mass transit. For mass transit considerations, refer to the local mass transit authority(s) for guidelines and updates in operating during COVID-19.
- Key considerations for a contracted shuttle transportation company include the following:
  - Health screening and operation policies for drivers.
  - Mask and glove requirement for drivers.
  - Cleaning and sterilization process for the vehicles.
  - Hand sanitizer stations within the vehicles.
  - Passenger mask requirements.
  - Protective shields behind the drivers.
  - On board restroom service restrictions.
  - On board food and beverage service restrictions.
  - Seating configuration adjustments/physical distancing considerations.
  - Quarantine procedures for vehicles with suspected or known COVID-19 cases.
  - Vehicle air filtration systems.

#### **Event Exhibitors, Activations and Experiences**

#### **ALL EXHIBITORS - FOOD AND NON-FOOD**

- Adequate signage will remind and provide direction for guests to maintain physical distancing.
- All exhibitors will supply compliant hand sanitizer for staff and customer use.
- Exhibitors to ensure all team members have proper cleaning supplies & PPE for making deliveries. This includes facial coverings, gloves, eye protection, sanitizing solution, towels, and trash bags.
- event organizer to provide instructions for load in and load out time frames and to consider staggering in phases to reduce the cross over of staff.
- Spacing: Where possible, food booths are recommended to be placed 6 feet apart and/or a separating wall will be required between booths.
- Regulating the amount of people allowed in each booth at a time to allow for physical distancing.
- Exhibitors should refuse to service anyone without a mask.
- All exhibitors and exhibitor staff are required to check-in at a designated location where a complete health screening along with temperature check is performed. All successfully screened exhibitors and staff will be wristbands appropriately to indicate their clearance.

#### **FOOD EXHIBITORS**

- All food exhibitors will maintain county health guidelines for restaurants and food service including that latest sanitation guidelines.
- Counter/Line Service: limit the number of counter staff in order to practice physical distancing guidelines. Foodservice workers should place food and beverages on the table, counter or other surface rather than handing purchased food directly to customers. Workers who handle money should wear gloves and should not serve food or beverages. Contactless payment should be encouraged instead of cash payment. Foodservice workers must monitor lines to ensure customers remain physically distanced. All communal condiment stations will be eliminated, and food booths will follow guidelines on offering single serve condiments, straws and utensils.
- Exhibitors encouraged to develop a system to notify customers via text when their order is ready and placed at a designated pick-up location, creating a touchless experience and also avoiding crowds of customers waiting for their food.
- Partitions: Where practical, barriers such as clear plastic partitions should be installed at registers and foodservice counters.
- Point of Sale (POS) Terminals: Assign POS terminals to one worker where possible, and sanitize between and after each use. Where a point of sale system requires a signature or entry of a PIN, a disposable stylus may allow a touchless transaction.
- Foodservice workers should place requested items on the counter for customers in order to reduce touching of food or packaging.
- Sanitation: Exhibitor to frequently sanitize all commonly touched surfaces.
- Additional hand washing stations and hand sanitizer dispensers will be located in food areas <a href="https://COVID19.ca.gov/essential-workforce/">https://COVID19.ca.gov/essential-workforce/</a>

#### **MERCHANDISE**

- Contactless Ordering. Items for sale can be posted on a web site or event app that allows for mobile ordering and on-site pickup.
- Queuing. Mark merchandise sales lines, with barricade, or rope and stanchion, patrolled by guest services workers to provide information and enforce physical distancing.
- Touchless. No trying on merchandise. Only workers may touch items for sale.
- Contactless Payment. Point of sale systems that use Apple Pay or a similar app eliminate the need for workers to touch patron credit cards.
- Final Sale. No returns or exchanges. All sales are final.
- Spacing. Merchandise sellers must be spaced far enough from each other so patrons can wait in line while maintaining 6 feet physical distance and not block access for pedestrians passing by.

#### **ACTIVITIES/EXPERIENCES**

- Organizers will endeavor to host events or activities that have limited to no touch and maintain physical distancing and cleanliness.
- Signage and/or verbal reminders to be made to remind guests to follow best practices in sanitations.
- All commonly touched surfaces/equipment to be sanitized between each use.
- Adequate space to be provided for all activations and experiences to allow for physical distancing.
- All staff and participants 2 and older or who are medically exempt are required to wear facial covering except when seated while eating and drinking. .
- All staff to have temperature checked at the start of the shift. Given a wristband or some other identifier to show they have passed the temperature check.

#### **Registration/Front Gates/Ticketing**

#### **REGISTRATION/TICKETING/FRONT GATE**

**Patron Education** is a key component of the attendee Registration, Ticketing and Front Gate ingress and egress interactions

- Widespread messaging can accomplish two essential goals: (a) patrons will learn that the new rules are for their protection, which will eventually lead to greater compliance; and (b) transparently showing new sanitary practices will coax nervous people back into public places.
- What to Explain: new health procedures and expectations, such as physical distancing and face covering requirements and potentially longer wait times.
- Where to Message: Provide health information and rules through multiple channels prior to the patrons arrival and throughout the event site. Channels will include the event website, social media channels, ticket purchasing sites, email and push notifications, mobile apps, on-site signage.

#### **REGISTRATION/TICKETING**

- Increased use of technology provides a means to minimize queuing and contact during the registration process. Encouraging or requiring advance online registration provides an achievable means to minimize on-site contact at a number of touchpoints. That effort combined with the reduction of queues allows visitors to enjoy a safe and enhanced experience where their time on-site is maximized for effectiveness.
- Whether ticketed or free admission, pre-event registration is encouraged and can be accomplished electronically to avoid unnecessary personal contact
- Messaging about expectations of health rule compliance and explanation of the front gate entry process can

be included within the registration process

- In the registration process Patron may be required to affirm they have read and agree to conform with posted rules.
- Pre-event registration require contact information which will be used to provide for contact tracing if it is found to be necessary
- Self-service Kiosks could be provided on-site to allow for electronic ticket purchase or registration for those unable to pre-register prior to event entry
- On-site ticket purchase and pickup can be eliminated for events that accept only electronic tickets by advanced purchase with name and contact information.
- When Will Call or on-site ticket purchase involving event staff is necessary to have a clear protective shield can separate patrons from staff to minimize contact.
- In all high-touch areas surfaces such as kiosks or counters that are touched frequently should be sanitized once an hour.
- Clearly marked lines and floor markings allowing for a minimum of 6 feet of separation between patron groups can be implemented in any area requiring lining up.

#### **FRONT GATE**

- Space Requirements: In a six foot physical distancing model, up to 36 square feet per unrelated group will be necessary.
- The line waiting to enter will be managed using common methods such as lines marked on the ground, rope and stanchions, fencing or bike rack, in combination with workers who provide information about anticipated wait time and ingress procedure and also enforce physical distancing.
- The area where patrons wait shall have signage showing the event's health rules, including physical distancing guidelines and face covering requirements.
- Screening: Once patrons reach the front of the line outside the venue, there shall be a new screening process which may include no-contact temperature screening and health screening questions
- Ticket Scanning: Electronic tickets or registrations can be scanned by ticket-takers wearing face coverings and gloves
- Face Coverings: All patrons are required to wear face coverings, in compliance with state guidelines, should put on their own or, if available or will be provided by the venue.
- Security Workers and Ticket Takers: Security workers and ticket takers must wear face coverings at all times
  and gloves whenever they are among patrons, which must be changed out every hour, both for their own
  health and to model safe practices. Because contaminated gloves spread coronavirus the same as
  contaminated hands, workers should avoid touching tickets or patrons unless their task requires it. If
  touching does become necessary, the worker should immediately discard the gloves, wash their hands, and
  put on fresh gloves before resuming work.
- Sanitizer Stations: Once a patron has presented their ticket and entered the venue, there should be hand sanitizer or options for hand washing immediately in front of them and throughout the venue.
- Egress Areas: Allow for physical distancing and can be marked in a manner similar to the Front Gate and monitored by who workers enforce physical distancing.
- Barriers: Require using plexiglass barriers to separate staff and attendees if 6 foot physical distance can not be maintained.

#### **Resources for Further Reading**

This *Coalition* does not presume to offer medical guidance or opinions. Rather, we have based our operational suggestions on public health material produced by reputable authorities, and we have considered guidance written by our peers in related fields or businesses. Most of the material listed below is from the United States, but we are aware

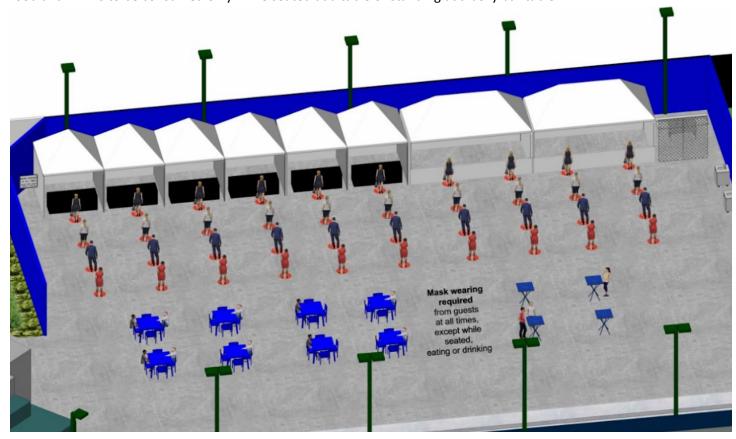
that similar guidance is being written every day in other parts of the world.

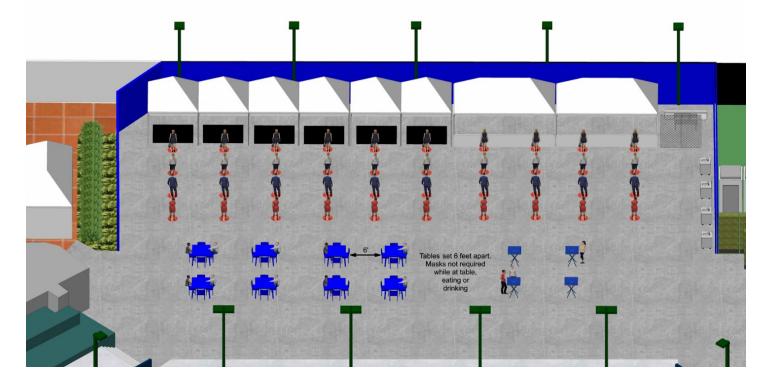
#### **Sample Layouts**

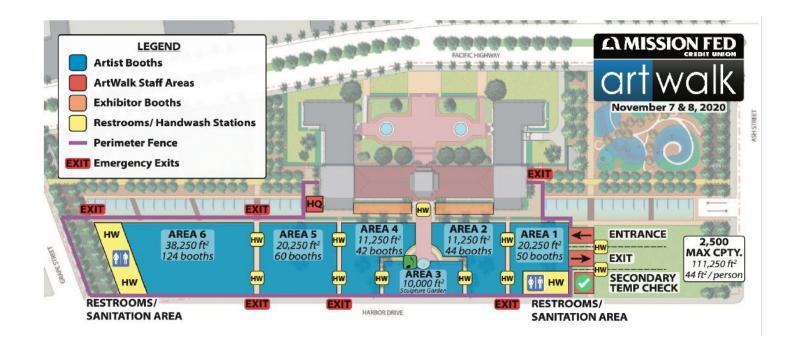


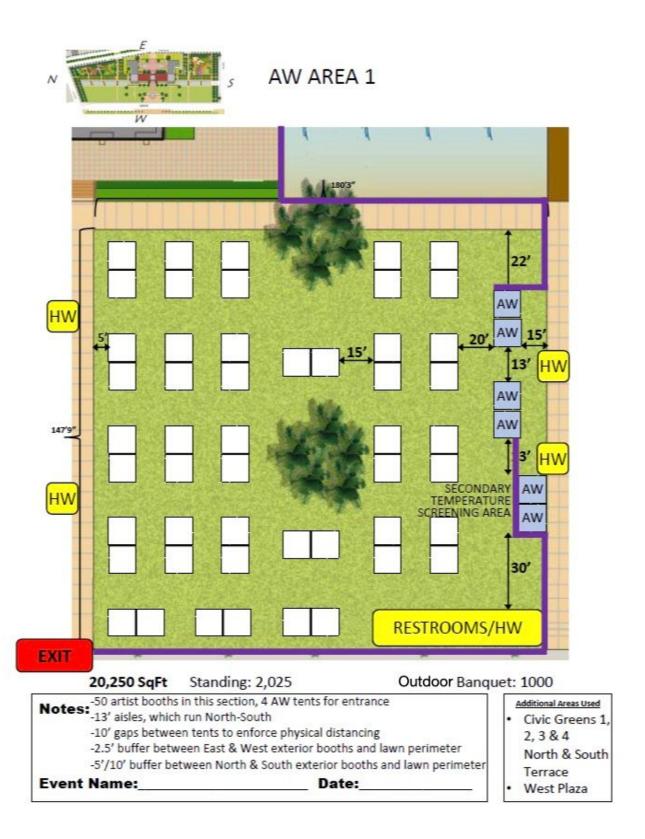


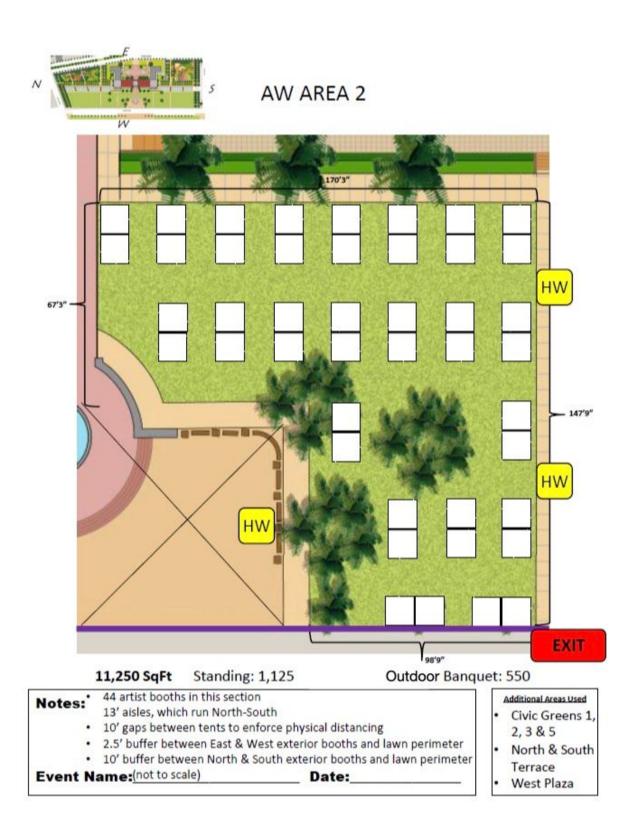
Food and Drinks to be consumed only while seated at a table or standing at a belly bar table:

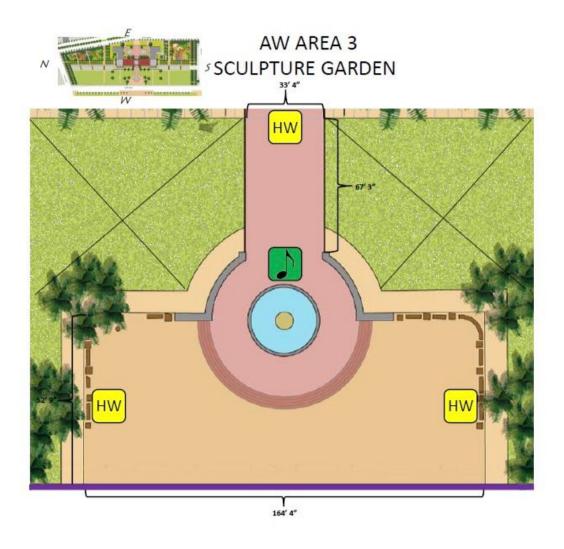












10,125 SqFt Standing: 1,013 Outdoor Banquet: 500

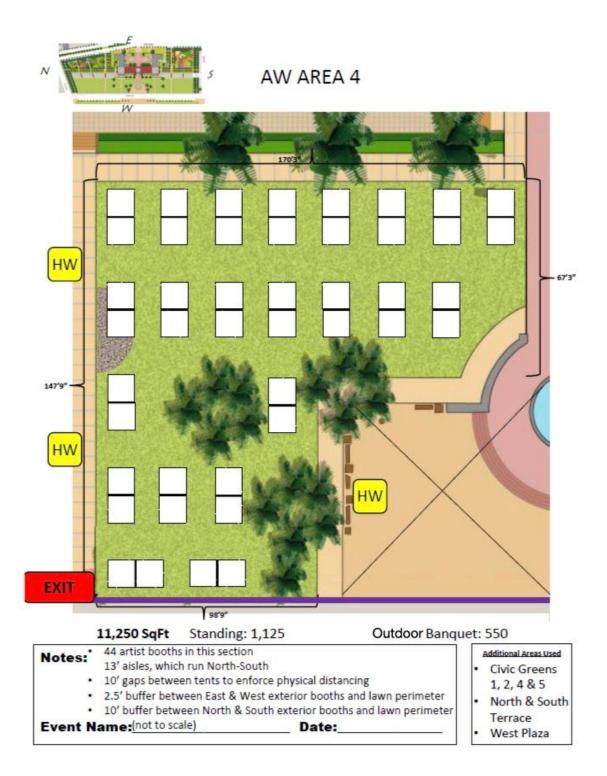
#### Notes:

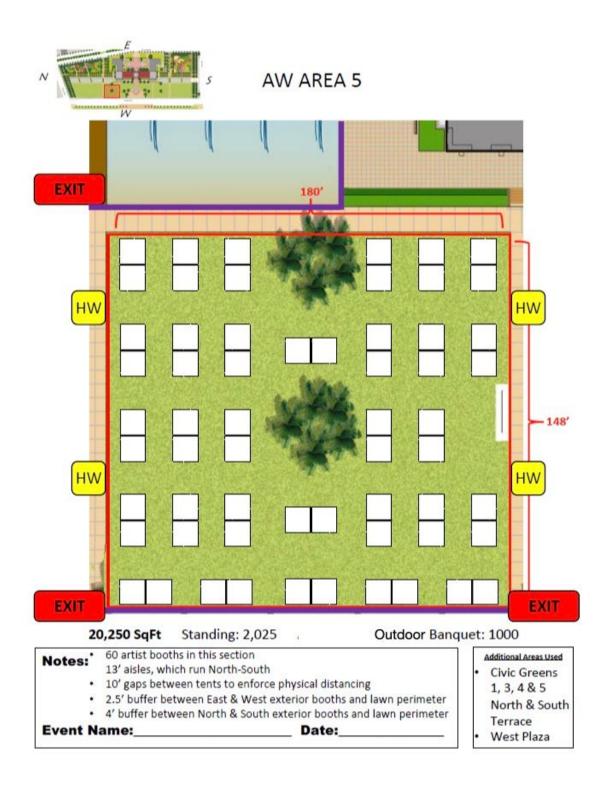
- · 44 artist booths in this section
  - 13' aisles, which run North-South
- · 10' gaps between tents to enforce physical distancing
- · 2.5' buffer between East & West exterior booths and lawn perimeter
- 10' buffer between North & South exterior booths and lawn perimeter (not to scale)

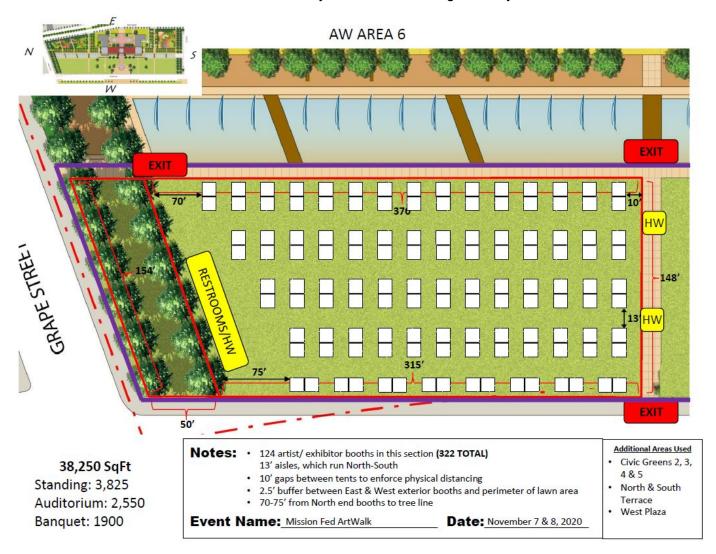
Event Name: Date:

#### Additional Areas Used

- Civic Greens 1, 2, 3, 4 & 5
- North & South Terrace







In all cases for the pictorial examples above, the foot traffic for attendees will be directed with signage placed throughout the venue in order to ensure they will stay properly distanced.

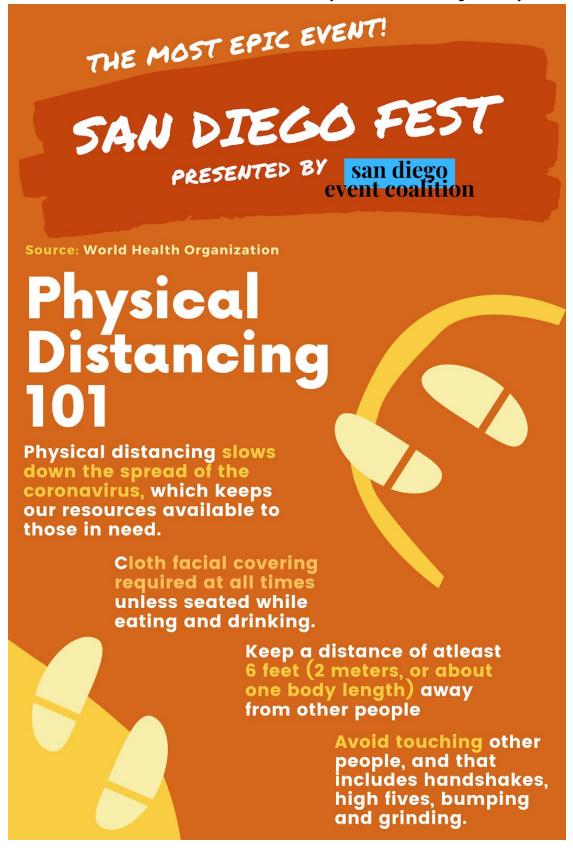
#### **Sample Promotional Graphics**





Sample Signage

These are examples of signage that will be shared in advance or placed within the event space.





**Source: Center for Disease Control** 

# Symptoms of Covid-19

People with COVID-19 have had a wide range of symptoms reported – ranging from mild symptoms to severe illness. Symptoms may appear 2-14 days after exposure to the virus. People with these symptoms may have COVID-19:

- Fever or chills
- Cough
- Shortness of breath or difficulty breathing
- Fatique
- Muscle or body aches
- Headache

- New loss of taste or smell
- Sore throat
- Congestion or runny nose
- Nausea or vomiting
- Diarrhea



If you are not feeling well or have been exposed to someone with suspected of confirmed Covid-19, STAY HOME.







Source: World Health Organization

#### **GUIDELINES FOR SAFELY REOPENING COMMUNITY EVENTS written by:**

- Adam Cozens Impact Real Life
- Amy Ulkutekin First Comes Love / Best Coast Beer Fest
- Angela Landsberg North Park Main Street
- Angela Verdenacci Event Factory SD
- Benjamin Nicholls Hillcrest Business Association
- Catherine Miller Gator by the Bay
- Curt Brooker ArtWalk San Diego
- Ken Loyst Fast Forward Events
- Kevin Hellman SDS Events
- Kila Bell Johnson Del Mar Fairgrounds
- Laurel McFarlane McFarlane Promotions, Inc.
- Martha Henderson San Diego Pride
- Michael Esposito Snake Oil / Julep
- Michelle Metter Fast Forward Events
- Mike Kociela Westward Entertainment/SoCal Taco Fest
- Peter Oliver Gator by the Bay
- Sandi Cottrell ArtWalk San Diego
- Sara Berns Discover Pacific Beach
- Sara Brown Sara Brown Events
- Zapher Dajani Abbey Catering Company

Here are some of the publicly available materials we have found valuable, hyperlinked to the source documents.

#### **Health Information**

- Centers for Disease Control and Prevention ("CDC"), U.S. Department of Health & Human Services ("DHHS"). This web site contains many useful subpages that discuss the epidemiology of COVID-19 and means of mitigating its risks, as well as an extensive glossary of terms related to infection control.
- World Health Organization ("WHO"), like the CDC web site, provides a great deal of information about the science of COVID-19, its global impact, the effects of containment programs, and strategies and plans one might adopt to curtail its spread.
- Coronavirus Resource Center, Johns Hopkins University & Medicine, features a COVID-19 global case tracker which is updated daily, news and information from experts, and many other infection control resources.

#### **Guidance for Workplaces**

- The United States Department of Labor ("DOL"), Occupational Safety and Health Administration, has extensive resources on its COVID-19 web page, including "Guidance on Preparing Workplaces for COVID-19," OSHA 3990-03 2020.
- "Operational Toolkit for Businesses Considering Reopening or Expanding Operations in COVID-19," Johns Hopkins Bloomberg School of Public Health, May 6, 2020.
- "Pandemic Preparedness in the Workplace and the Americans with Disabilities" U.S. Equal Employment Opportunity Commission, issued October 9, 2009, updated March 19, 2020.
- "HIPAA Privacy and Novel Coronavirus," DHHS, Office for Civil Rights, February 2020.

#### **Guidance for Mass Gatherings**

- "Considerations for sports federations/sports event organizers when planning mass gatherings in the context of COVID-19," WHO, Interim guidance, April 14, 2020, and "Guidance for the use of the WHO Mass Gatherings Sports: addendum risk assessment tools sin the context of COVID-19," April 30, 2020.
- "Key planning recommendations for Mass Gatherings in the context of the current COVID-19 outbreak," WHO,

Interim guidance, March 19, 2020.

"Interim Guidance for Event Planners," CDC, March 15, 2020.

#### Reasonable Practices for Workers and Patrons

- "CDC/EPA Cleaning & Disinfecting Guidance," CDC, May 7, 2020.
- "Cleaning and Disinfection for Community Facilities," CDC, May 7, 2020.
- "Keep Your Distance to Slow the Spread," CDC, May 6, 2020.
- "Temperature Screening: This Season's Newest Attraction?" International Association of Amusement Parks and Attractions ("IAAPA"), April 8, 2020.
- "Recommendations for Cloth Face Covers," CDC, April 3, 2020.
- "When & How to Wash Your Hands," CDC, April 2, 2020.
- "Enforcement Policy for Sterilizers, Disinfectant Devices, and Air Purifiers During the Coronavirus Disease 2019 (COVID-19 Public Health Emergency," FDA, March 25, 2020.

#### **Food Safety**

- "Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic," DHHS, Food and Drug Administration ("FDA"), April 21, 2020.
- "Food Safety and the Coronavirus Disease 2019 (COVID-19)," FDA web site.

#### Weather Sheltering

"Tornado Sheltering Guidelines during the COVID-19 Pandemic," American Meteorological Society, April 9, 2020.

#### Persons with Disabilities

• "What You Should Know About the ADA, the Rehabilitation Act and the Coronavirus," U.S. Equal Employment Opportunity Commission.

#### **Contact Tracing**

- "Coronavirus: How does contact tracing work and is my data safe?" BBC News, May 6, 2020.
- "Principles of Contact Tracing," CDC, April 29, 2020.
- "Protecting Lives & Liberty," Nicky Case, posted April 2020.

#### Posters for Workplaces

- Hand hygiene posters, WHO.
- "Prevent the spread of COVID-19 if you are sick," CDC.
- "Employee Rights," DOL, Wage and Hour Division.

#### Infection Control Guidance from Related Businesses and Groups

- "Wynn Las Vegas Health & Disinfection Program," Wynn Resorts, Version 2.5, visited May 9, 2020.
- "Travel in the New Normal," U.S. Travel Association, May 4, 2020.
- "Sports Event Planning Considerations Post-COVID-19," United States Olympic & Paralympic Committee, April 28, 2020.
- "NABTU and CPWR COVID-19 Standards for U.S. Construction Sites," North America's Building Trades Unions and The Center for Construction Research and Training, April 27, 2020.
- "COVID-19 Risk Adjusted Strategy," Republic of South Africa Health Department, draft, April 25, 2020.
- "The New Rulebook Guidelines for Film Productions in Sweden & Denmark," Hobby Film, April 24, 2020.
- "COVID-19 Reopening Guidance," National Restaurant Association, April 22, 2020.
- "Guidelines & Protocols for Reopening," Government of Dubai, April 22, 2020.
- "FAQs: Farmers Market COVID-19 Response," Seattle Farmers Markets, visited April 19, 2020.
- "Performance Buildings in the Post-Pandemic World," Charcoalblue, March 2020.

#### **Consulted Resources**

- "Convention and Exhibition Centre Health and Safety: Managing COVID-19 Challenges," International Association of Convention Centres and the Global Association of the Exhibition Industry
- <u>Center for Disease Control and Prevention</u> U.S. Department of Health & Human Services ("DHHS"). This web site contains many useful subpages that discuss the epidemiology of COVID-19 and means of mitigating its risks, as well as an extensive glossary of terms related to infection control.
- World Health Organization like the CDC web site, provides a great deal of information about the science of COVID-19, its global impact, the effects of containment programs, and strategies and plans one might adopt to curtail its spread.
- <u>Coronavirus Resource Center</u>, Johns Hopkins University & Medicine, features a COVID-19 global case tracker which is updated daily, news and information from experts, and many other infection control resources.
- State of California COVID Resource Guide
- "COVID-19 Reopening Guidance," National Restaurant Association, April 22, 2020.
- "Industry Guidance: Restaurants, Bars, and Wineries," California Department of Public Health / CAL OSHA, June 5, 2020
- San Diego Tourism Authority COVID-19 Member Toolkit
- ORDER OF THE HEALTH OFFICER AND EMERGENCY REGULATIONS, Health and Human Services Agency, County
  updated weekly
- San Diego Safe Onsite Food and Beverage Plan
- Colorado Guidance for Outdoor Events Issued by the State of Colorado

For more information please contact San Diego County Health Department 858-694-3900 <a href="https://www.sandiegocounty.gov/hhsa/programs/phs/">https://www.sandiegocounty.gov/hhsa/programs/phs/</a>