

Events, Cultural Arts, and Entertainment Guidelines to Maximize Public Health and Economic Reactivation (from Utah Leads Together 2.0 Phased Guidelines Version 4.8)

Events, Cultural Arts & Entertainment from Page 16

In-person operation of this industry is allowable under increased cleaning regimen

- Follow all employer guidelines outlined on page 12
 - No temporary mass gatherings at a site or sites for a purpose different from the designed use and usual type of occupancy as defined in Rule R392-400 allowed
 - Event size can exceed 50 individuals if organizational oversight can be provided that ensures guidelines are followed. Formal organizations will complete event management template. This document must be kept and available for inspection by the local health officer or designee
 - Event organizational oversight must ensure:
 - o Physical distancing is still promoted and maintained wherever feasible at the event
 - o Face coverings are worn by individuals at the event when physical distancing is not feasible
 - o At non-seated events, collection of event attendee contact information is encouraged to help identify and use a direct approach to contact potential exposures
 - o Event venues with seating will be allowed to fill each seat as long as:
 - Face coverings are worn by individuals at the event when physical distancing is not feasible and
 - A required record of seating assignments and contact information for each party is kept for 21 days following the event
 - o Extra hygiene and sanitization practices in place, for example:
 - Dedicated staff for sanitizing hightouch areas
 - Encourage contactless payment; disinfect between transactions at facility stores/gift shops and comply with other retail recommendations
 - o Event does not exceed 6,000 individuals for outdoor events and 3,000 individuals for indoor events; this may be increased based on data and milestone trends
 - Organizations are encouraged to utilize the Healthy Together mobile app to help contain the spread of COVID-19 among its employees and patrons
 - Set an established window time for higher-risk groups to come in without pressure from crowds and/or separate entrances and queues
 - Maintain signage to remind and help individuals stand at least 6 feet apart when in common areas or while visiting exhibits (e.g. museums, zoos, aquariums, aviaries, botanical gardens)
 - Participants (e.g., players, performers, actors) in events should have their symptoms checked (checklist or verbal), including temperature checks when feasible those who are symptomatic cannot participate and should self-quarantine
 - If a participant has been in close contact (within 6 feet for 15 minutes or more) with an individual who has tested positive for COVID-19, they should be excluded from participation for at least 14 days from their last exposure
- Concessions:
- Serving and seating protocols consistent with restaurant guidance
 - Maintain 6-foot distancing for all lines
 - Encourage contactless payment

- To the extent reasonable, serve grab-and-go food items
- Any concessions/restaurant seating is compliant with restaurant dine-in recommendations

General Employer Guidelines from Page 12

Employers encourage flexible working arrangements (rotating shifts, remote work, etc.). Comply with distancing guidelines. Increased cleaning regimen of high-touch areas. Monitor employees for symptoms and well-being.

- All businesses operational if they can meet and adhere to all guidelines
- Employers take reasonable precautions
- Provide accommodations to higher-risk employees; minimize face-to-face contact, assign tasks that allow these individuals to maintain a 6-foot distance from other employees or customers, implement flexible work hours or staggered shifts, allow higherrisk individuals to work remotely
- Symptom* checking in business interactions
- Face coverings worn in settings where other physical distancing measures are difficult to maintain; ensure that face coverings are available
- Encourage remote work when possible; employers exercise discretion with returning to onsite work
- Workplaces comply with distancing and hygiene guidelines
- Limit unnecessary travel
- Require employees to self-quarantine when returning from high-risk** areas
- Employers evaluate workforce strategy and concerns and enact strategies to minimize economic impact
- Employers must not allow any individuals under isolation or quarantine to come to work at any time unless authorized by LHD

* Symptoms include fever of 100.4 degrees Fahrenheit or above, cough, trouble breathing, sore throat, sudden change in taste or smell, muscle aches or pains refer to CDC symptoms list for updated details
<https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html>

** <https://www.cdc.gov/coronavirus/2019-ncov/travelers/map-and-travel-notice.html#travel-1>

Restaurant Dine-in Recommendations

Dine-in service and bars are opened, with tables arranged so there is appropriate distance between diners. Increased hygiene practices for customers and staff

- Follow all employer guidelines outlined on page 12

For dine-in services:

- Dine-in services, including buffets and bars, may be open under the following requirements outlined in Appendix A

For takeout services:

- Symptom checking of employees (checklist or verbal), including temperature checks when feasible
- Staff wear face coverings when 6-foot distance is difficult to maintain
- Stagger workstations so workers can maintain a 6-foot distance and do not face one another unless barriers are used, or face coverings are worn
- Encourage contactless payment; if not possible, disinfect transaction terminal between customers
- Staff must sanitize hands between handling payment options and food/containers
- When delivering food, drivers use hand sanitizer before passing delivery to customers and use disposable containers/packaging that do not need to be returned
- Employers provide required personal protection equipment; see Appendix A
- Customers voluntarily provide contact information to assist with contact tracing efforts

Appendix A: Guidelines for Dine-in Restaurants Open in High, Moderate and Low Risk

Operational Practice

- Limit tables to groups of 10, preferably members of the same household
- Groups of patrons at a table must maintain a distance of 6 feet from patrons of other parties at all times. Either move tables or mark off tables not to be used
- In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor
- Maintain signage to remind individuals from separate parties to stand at least 6 feet apart; waiting area has floor markers to indicate proper spacing
- Hosts preferably open doors for customers and guide them to their seats to prevent traffic or congregating; hand sanitizer available at door
- Recommendation that upon entry, hosts point guests to signage that includes the following information:
 - Outlines symptoms* and encourages that if the patron, or someone they live with, has experienced COVID-19 symptoms, to please order takeout instead
 - Recommendation for higher-risk individuals** to order takeout/delivery instead of dining in for the protection of that individual
- Manager checks each employee for symptoms before every shift and asks if any member of the employee's household has tested positive for COVID-19 in the past 14 days. Log must be kept and available for inspection by the local health officer or designee
- Staff must wear face coverings at all times and perform hand hygiene between interactions with each table
- Cups, lids, napkins and straws must be handed directly to customers by staff
- Do not place utensils on table until patron is seated
- Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use. Staff must sanitize hands between handling payment options and food/containers
- Staff avoid touching items that have been placed on the table (menus, plates, utensils, pens, cups, etc.). The table will be cleared by a dedicated staff member once all guests have left
- Dedicated staff member sanitizes the area occupied by customers upon departure including tables, menus, pens, salt and pepper shakers, etc. and conducts sanitization of high-touch surfaces throughout the day as needed
- Consider use of disposable items if necessary
- The restaurant may not operate if PPE, EPA-approved disinfectants and sanitizers, soap, and other necessary cleaning supplies are not available; sanitizer is effective against COVID-19
- Hand sanitizer must be available immediately adjacent to bathrooms
- Close restaurant for cleaning and disinfecting in the morning and evening. Cleaning and disinfecting includes all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces
- Buffet and self-serve restaurants will provide utensils, cups, plates and other service items only from the counter where food is ordered. None of these items will be accessible to the public. Buffet style restaurants will provide servers who will serve the meals from buffet to limit exposure
- Stagger workstations so employees are not facing one another and are 6 feet apart unless barriers are used, or face coverings are worn
- To-go boxes, pizza boxes, paper cups, and any other paper product that touches food must be treated as food
- Staff are only required to use gloves when handling ready-to-eat foods (including ice). Gloves are not required when handling foods that have yet to be cooked
- Indoor playgrounds in restaurants remain closed

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** Higher-risk individuals are defined as those of any age with underlying medical conditions such as: chronic kidney disease; COPD (chronic obstructive pulmonary disease); immunocompromised state (weakened immune system) from solid organ transplant; obesity (body mass index of 30 or higher); serious heart conditions, such as heart failure, coronary artery disease, or cardiomyopathies; sickle cell disease; type 2 diabetes mellitus. Children who are medically complex, who have neurologic, genetic, metabolic conditions, or who have congenital heart disease are at higher risk for severe illness from COVID-19 than other children

