

Phase 2 Guidance for Reopening: Outfitters and Guides

Guides and Outfitters may provide services starting April 27, 2020 as long as they adhere to physical distancing and sanitation protocols.

State Guidelines:

- Health assessments must be conducted for all employees at the beginning of each shift.
- In establishments where customers wait in a line, non-household customers should remain physically distanced.
- Waiting areas where adequate physical distancing cannot be maintained must be closed.
- Customers should be encouraged to call for a reservation or an appointment, or establishments should use an online wait listing application.
- Physical distancing of 6 feet must be maintained between non-congregate customers.
- Out-of-state Quarantine Requirements are no longer in effect as of June 1, 2020.

Questions

- What is your level of comfort around reopening? (It is ok to delay reopening or reopen partially!)
- What are your biggest areas of concern for your business?
- Do you need signage?
- Do you have a plan for:
 - Limiting Group Sizes?
 - Encouraging physical distancing?
 - Cleaning and Disinfecting?
 - Encouraging hand washing?
- Do you have a written plan that you can share with clients?
- Do you have any questions for us? Call the Health Department at 466-2562 if anything comes up.

Some Strategies You Could Use

Social Distancing Ideas

Considerations for Patrons

- Utilize scheduling or appointments to come in to establishments.
- Consider reducing the number of patrons allowed on each guide trip.
- If applicable, provide markings on the floor to provide adequate social distancing while waiting in line.
- Minimize the use of gathering and lobby areas.
- Provide social distancing in shuttle services.
 - Utilize every other row in passenger van or bus.
 - If applicable ask patrons to use personal transportation.
- Encourage patrons to come in to establishments alone if possible.



Public Health
Prevent. Promote. Protect.

Teton County

Call the Teton County Health Department for help making your reopening plan! 406-466-2562

- Clearly communicate protocols through signage and floor markings.
- Offer online sign in forms and waivers for patrons to fill out on their phones.
- Limit the use of touchscreens for the public.
 - Provide disposable wipes for patrons to clean touchscreens before and after each use.
- Limit in person meetings.
 - Continue offering online booking and online services.
- Consider adding signage to encourage foot traffic in one direction through stores.

Considerations for Employees

- Consider phasing in-office work based on roles and priorities, including temp workers if needed.
 - Alternating workweeks.
 - Staggered arrival/departure times.
- Consider low-touch or no-touch switches, doors, drawers and other fittings.
- Consider installing plexiglass shields for front desk staff.
- Remove high-touch shared tools such as pens, whiteboard markers, remote controls, etc.
- Create secured, designated storage areas for personal items.
- Provide cleaning supplies for employees to clean work stations before and after their shifts.
- Redesign spaces
 - Alternate desk/chair use (e.g. moving work spaces farther apart, put up partitions between work spaces).

Considerations for Vulnerable Employees and Customers

- The following groups are considered higher risk for developing severe complications from COVID-19:
 - People aged 65 and over
 - People who live in a nursing home or long-term care facility
 - People who are immunocompromised
 - People with underlying medical conditions
- **Vulnerable populations are still encouraged to stay home as much as possible.**

Cloth Face Masks

- Implement the use of cloth face masks by all staff, if possible.
- Train staff on appropriate use of face coverings.
 - Refrain from touching eyes, nose, and mouth while putting on and removing face masks.
 - Wash hands immediately after taking off facemasks.
 - Facemasks should be routinely washed depending on frequency of use.
- Encourage patrons to wear face coverings.
- Consider laundering facemasks for all employees.

Cleaning and Disinfecting



Public Health
Prevent. Promote. Protect.

Teton County

Call the Teton County Health Department for help making your reopening plan! 406-466-2562

- Clean all “high touch” areas such as counters, doorknobs, tables, benches, chairs, registers, card machines, bathrooms, etc. frequently.
 - This may also include communal equipment or toys – clean between use of each participant.
- Clean more often if surfaces become visibly soiled.
- Clean any surfaces that may have blood, body fluids, and or secretions on them.
- Wear disposable gloves when cleaning surfaces.
- Clean and disinfect all surfaces frequently.
- Visit the CDC website to view a list of EPA Approved Disinfectants.
- A chlorine bleach solution of 1/3 cup of bleach per gallon of water is also effective for disinfection.
- Sanitize shared equipment after each use.
 - Provide disposable wipes for patrons to wipe down equipment (e.g. fly rods, oars, climbing gear, etc).
 - Provide adequate time between trips/activities for employees to ensure equipment sanitization.
- Alter food/beverage services.
 - Utilize single serve food items when appropriate.
 - If cooking on guide trips occurs, use proper disinfecting techniques for cutting boards and all cooking equipment.
 - Encourage disposable cutlery.
 - Consider reserving special service hours for vulnerable populations. (e.g. Senior Activity Hours).

Provide Hand Washing for Patrons

- Hand sanitizer at entry of establishment.
- Hand sanitizer in guide packs for use while guiding.
- If applicable, signs directing patrons to hand washing areas.