

## Phase 2 Guidance for Reopening: Places of Assembly

Places of assembly including museums, theaters, live music venues and bowling alleys can become operational with reduced capacity and must adhere to physical distancing. Avoid GATHERING in groups of more than 50 people in circumstances that do not readily allow for appropriate physical distancing. Cancel gatherings of more than 50 people unless physical distancing can be maintained.

### State Guidelines:

- In the event a confirmed COVID-19 case is associated with a facility the facility should clean in accordance with CDC's facility environmental cleaning procedures for areas of the establishment frequented by patrons.
- Maximum number of attendees is 75 percent of normal capacity while maintaining 6 feet between non-family member groups.
- Signage must be posted with the following or substantially similar wording:
  - "Patrons with fever, shortness of breath, a cough, or other COVID-19 symptoms must refrain from using this facility."
  - Signs shall be positioned for effective visual observation by patrons, such as on the entry way door.
- Increase cleaning and sanitizing of frequently touched surfaces, including door handles, chairs and tables.
- Keep social distancing of at least 6 feet between non-family member groups or immediate party.
- Food vendors must follow applicable COVID-19 procedures for restaurants and retail food service. Vendors should be encouraged to use single-service items whenever possible, especially for condiments and similar foods.
- Facilities should try to control customer flow in a manner that maximizes social distancing such as signage or ropes and directing flow in one direction.
- Provide hand sanitizer or hand washing stations throughout the venue whenever possible.
- Each venue should create and implement a written COVID-19 response plan.
- Increase cleaning and sanitizing of restrooms to no less than every two hours whenever possible.
- Provide clear plastic shielding between workers and attendees whenever possible, such as event cashiers and food vendors.
- If possible do not use tables. Tables should be covered with single-use material and discarded between users, showings, performances or every two hours, whichever provides maximum spread protection.
- Train workers on COVID-19 symptom awareness and proper handwashing procedures.
- Gift shops should limit entry to 75 percent capacity and clean commonly touched surfaces frequently.

### Additional measures that apply to theaters (live and movie)

- Increase cleaning time period between events, performances and showings. Ensure that commonly touched surfaces such as arm rests and railings are cleaned frequently.
- Ushers should monitor and enforce social distancing practices in theaters and encourage additional distance between guests as appropriate.



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- Ushers should limit the number of people in lines to no less than 6 feet between families or immediate party.

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### 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 facility?
- 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.

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### Some Strategies You Could Use

#### Employee Health Considerations

- All staff and employees who are sick should NOT enter the facility
- Implement health screenings for employees.
- Consider phasing in-facility work based on roles and priorities, including temp workers if needed
- Consider alternating work weeks or staggered arrival/departure times.
- Create secured, designated storage areas for personal items.
- Prohibit the use of small shared spaces, like break rooms, utilize larger rooms with fewer employees.

#### Social Distancing Ideas

- Stagger arrival and exit times, to reduce clustering at entrance/exits.
- Offer more multiple show/event times with limited occupancy to reduce gathering sizes.
- Rearrange seating to comply with social distancing (e.g. only allow seating in every other row).
- Remind patrons to only sit or gather near members of their household.
- Utilize online ticket purchasing and seat reservation systems.
  - Don't allow sales to exceed gathering capacity.
  - Ensure seat reservations allow for adequate physical distancing.
- Minimize the use of gathering and lobby areas.
- Limit cash or in-person transactions.
  - Consider allowing guests to order and pay for concessions when they purchase their tickets online.
- Place markings in areas where lines may form to guide physical distancing.
- Allow seating in every other row.
- Consider offering alternate show and attraction times for higher risk populations.



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- Install plexiglass shields as appropriate.
- Clearly communicate building protocols through signage and floor markings.
- Limit the use of touchscreens or pin pads for the public.
  - Provide disposable wipes for patrons to clean touchscreens before and after each use.
- Consider adding signage to encourage foot traffic in one direction.

#### **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**

- Clean all “high touch” areas such as counters, doorknobs, tables, benches, chairs, weights, restrooms, dressing rooms etc. frequently.
  - Clean more often if surfaces become visibly soiled.
  - Clean rows of seating or areas of facility that receive increased traffic frequently.
  - Clean any surfaces that may have blood, body fluids, and or secretions on them.
  - Wear disposable gloves when cleaning surfaces.
  - Dishes and eating utensils should be cleaned with dish soap and hot water.
  - Use of a dishwasher also provides sufficient cleaning.
- Consider low-touch or no-touch switches, doors, drawers and other fittings.
- Provide cleaning supplies for employees to clean work stations before and after their shifts.

#### **Provide Hand Washing for Patrons**

- Hand sanitizer at entry of establishment.
- Hand sanitizer at check-out counter.
- Signs directing patrons to hand washing areas.