

REOPEN

Connecticut[®]

SAFER. STRONGER. TOGETHER.



Governor Ned Lamont

Sector Rules for July 20th reopen

September 16, 2020

SECTOR RULES FOR JULY 20TH REOPEN

GOAL

Proactively protect public health and speed up the pace of economic, educational, and community recovery while restoring Connecticut's quality of life.

1

SAFETY FIRST

We will reopen society safely and securely with a proactive program that safeguards the health of our vulnerable residents, continues physical distancing, and provides clear safeguard rules for businesses and institutions deemed safe to reopen.

2

SCIENCE-DRIVEN

Our strategy will rely on a scientifically validated set of public health interventions. Patient assessment, testing, proactive tracing, field studies, and public health guidance will be deployed simultaneously to contain infection.

3

PREPARED

We will work closely with hospitals and health systems to procure and distribute critical personal protective equipment, and assess capacity of beds and ventilators to ensure optimal standard of care.

4

CHOICE

Individual businesses within sectors allowed to open are empowered to make their own choice on when they reopen. When they open, they must comply with rules we lay out to safeguard their employees and customers.

5

DYNAMIC

We include a suite of tools to inform an adaptive plan that can be nimbly scaled or rolled back rapidly based on real-time critical health metrics.

SECTOR RULES FOR JULY 20TH REOPEN

HOW WE WILL OPEN OUR ECONOMY SAFELY

Our plan to open the economy will address two factors:

WHAT businesses can open and when.

HOW businesses must operate **if they choose to open**.

WHAT:

- We know that some businesses put employees and customers at greater risk of transmission.
- We will prioritize opening businesses that pose a lower transmission risk and drive outsized impact on the economy.
- Transmission risk is defined as contact intensity and modification potential of businesses.
 - Contact intensity considers contact proximity, contact length, and number of contacts.
 - Modification potential considers the businesses' ability to socially distance and sanitize in accordance with regulations.
- We will assess the impact on state economic health with a focus on number of employed individuals, total GDP impacted, and impact on small businesses that make up the backbone of our economy.

HOW:

- We will provide clear operational guidance to businesses on how to reopen while ensuring the safety of both employees and customers.
- Guidance will include social distancing and hygiene, as well as the use of personal protection – for business operators, workers, and customers.
- The goal is to not only open safely, but create confidence in our society across employers, employees, and customers.
- The level of guidance will gradually become less restrictive over time, as our confidence in the ability to monitor and contain the disease increases.

SECTOR RULES FOR JULY 20TH REOPEN

WHAT: SECTOR REOPENING OVER TIME

The state will open its economy with a gradual approach.

The first set of businesses started reopening when we saw a sustained 14-day decline in hospitalizations, had adequate testing capacity, had a contact tracing system in place, and had procured sufficient PPE. The timing for that reopen was May 20th.



SECTOR RULES FOR JULY 20TH REOPEN

HOW: SAFEGUARDS

As we continue to reopen select businesses on July 20th, we will open at our strictest controls on business operations and societal interaction. This will include, among other measures:

- Capacity limit of 50% for most businesses that reopen.
- Strict cleaning and disinfection protocols in all settings.
- Those who can work from home should continue to do so.
- Those in high-risk groups (comorbidities) and over the age of 65 should continue to stay safe and stay home.
- Facemasks should continue to be worn in public at all times.
- Social gatherings will be restricted in accordance to the Governor's executive order.

As we see progress on a defined set of public health metrics (detail to follow), we will gradually loosen safeguards. This will allow for the next set of businesses to open and potentially for businesses already open to operate with additional leeway. We expect this will occur over the coming months.

As always, we will make decisions based on data and science. Our plan intentionally allows for sufficient time for learning, adoption of behaviors, and ultimately the achievement of improved health metrics that create the necessary environment for new business operations. If public health metrics deteriorate, the State may choose to revert back to stricter safeguards.



INDOOR EVENTS

INDOOR EVENTS INDOOR ONLY

OVERVIEW

As Connecticut's Indoor Events reopen, the most important consideration will be the health and safety of employees and customers. Businesses must exercise caution throughout the reopening, ensuring strict adherence to the protocols listed here. Those businesses that are not able to meet the rules listed here shall delay opening until they are able.

While these rules provide a way for Indoor Events to reopen in as safe a manner as possible, risks to customers and employees cannot be fully mitigated. Customers who choose to visit Indoor Event venues during this time should be fully aware of potential risks. Individuals over the age of 65 or with other health conditions should not visit Indoor Event venues, but instead continue to stay home and stay safe.

Businesses should take these rules as the minimum baseline of precautions needed to protect public health in Connecticut. Individual businesses should take additional measures as recommended by industry guidelines or by common sense applied to their particular situation.

We urge customers to stay vigilant and pay attention as to whether Indoor Event venues they frequent are faithfully implementing these rules.

REOPEN RULES FOR INDOOR EVENTS

Indoor Event capacity is limited to 25 people including staff. Back of the house staff that do not come into contact with customers are not included in the 25 person limit.

Outdoor events are still strongly encouraged.

These rules are intended to help Indoor Event Venues safely get back to work. The information here can be supplemented with guidance from other industry groups, some of which are listed below. These rules may be updated as conditions evolve.



FURTHER RESOURCES

FDA

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>

OSHA

<https://www.osha.gov/Publications/OSHA3990.pdf>

INDOOR EVENTS INDOOR ONLY

PLAN FOR REOPENING

Share these rules with your employees and inform them of any additional specific measures being taken in response to COVID-19.

PROGRAM ADMINISTRATOR

Appoint a program administrator who is accountable for implementing these rules. For Indoor Events with a food component, the administrator must be the Certified Food Protection Manager.

CLEANING PLAN

Develop cleaning checklists that incorporate these rules. Ensure it is clear which employees are responsible for implementing the plans.

TRAINING

Institute a training program and ensure employee participation in the program prior to reopen. Training shall include:

- Rules contained in this document
- Protocols on how to clean and use cleaning products (incl. disinfectants) safely
- Additional guidance can be found here:

https://osha.washington.edu/sites/default/files/documents/FactSheet_Cleaning_Final_UWDEOHS_0.pdf

NOTE: If any on-site duties are subcontracted, it is the employer's responsibility to ensure subcontractors are also appropriately trained.

The training shall be provided at no cost to the employee and during working hours. The training materials shall be presented in the language and at the literacy level of the employees. Employers shall continuously update staff on changes to these Sector Rules.



PERSONAL PROTECTION

Estimate required personal protection for employees and begin procuring.



THOROUGH CLEANING

Complete a thorough cleaning of facility prior to reopening, including but not limited to all dining, kitchen, bathrooms, seating areas, and commonly-touched surfaces.



LOG EMPLOYEES

Maintain a log of employees on-premise over time, to support contact tracing.



SHIFTS

Stagger shift start/stop times and break times to minimize contact across employees.

- Consider cohorting staff within each shift (e.g. keeping the same shift schedules and avoiding mixing staff across shifts)

INDOOR EVENTS INDOOR ONLY



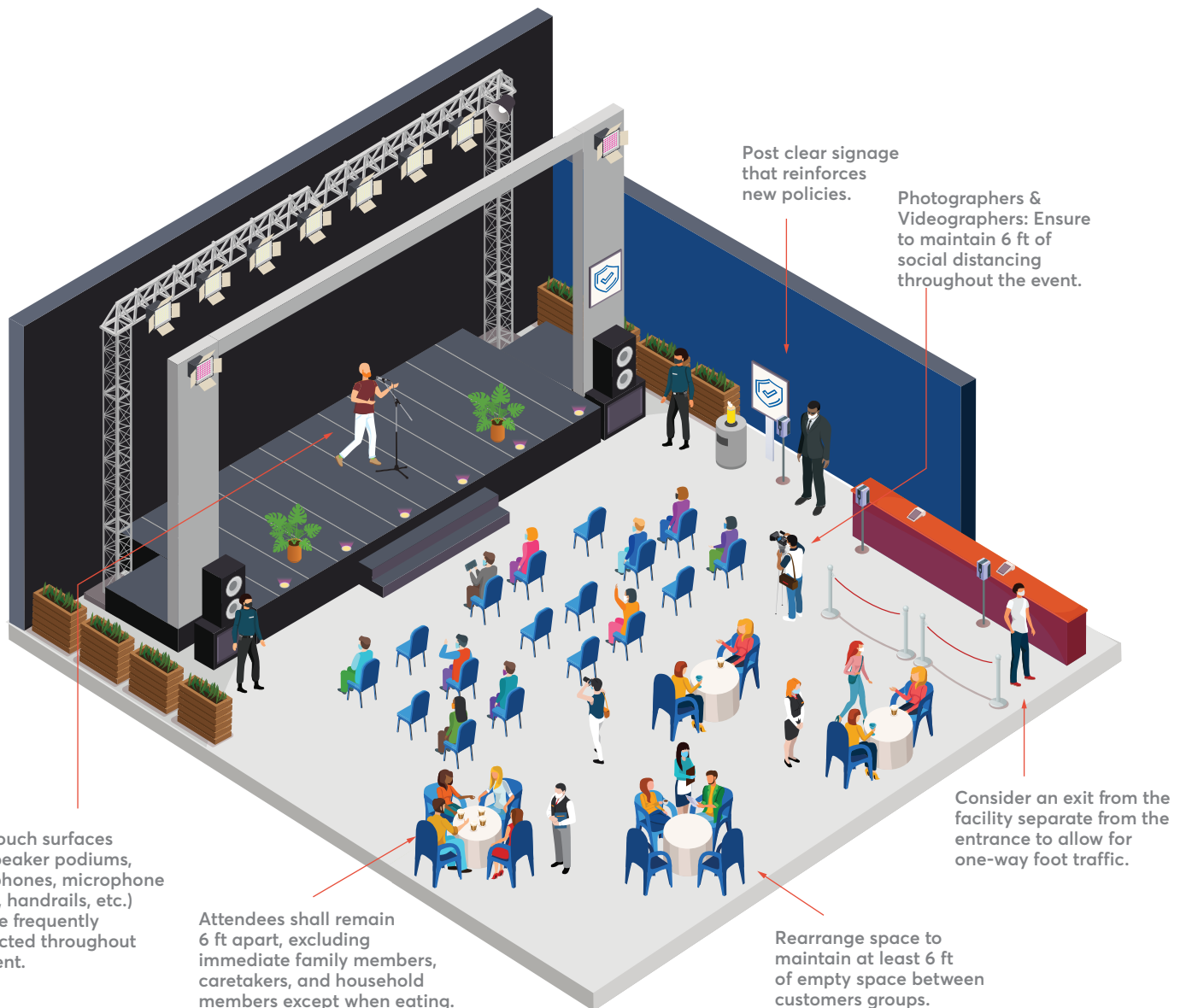
CAPACITY TRACKING

Employers are responsible for enforcing revised capacity limits.



CERTIFICATION

Complete the self-certification on the DECD website to receive a Reopen CT badge. Once complete, businesses can choose to post the badge on-site and on social media to advertise adherence to CT rules and build customer confidence.



INDOOR EVENTS INDOOR ONLY



SIGNAGE

Post clear signage that reinforces new policies:

- Social distancing protocols
- Cleaning and disinfection protocols
- Personal protection protocols (face masks, gloves)
- Employees should stay home if sick/experiencing symptoms
- Customers should not enter if they are experiencing symptoms
- Additional signage can be found here:
<https://portal.ct.gov/DECD/Content/Coronavirus-Business-Recovery/COVID-19-Signage-for-Download>



ENTRY & EXIT

Consider an exit from the facility separate from the entrance to allow for one-way foot traffic.



SEATING LOCATIONS

As guests enter, and if appropriate for the event, provide touchless table/seating locations.



VENTILATION

For facilities with central ventilation systems, increase ventilation rates and increase the percentage of outdoor air that circulates into the system where possible. For facilities where a central ventilation system is not used, window air conditioning units or unit ventilators should be adjusted to maximize fresh air intake into the system; blower fans should be set on low speed and pointed away from room occupants to the extent possible. Ceiling fans should be adjusted so that fins are rotating in a direction that draws air up toward the ceiling rather than down onto occupants. Window fans should be turned to exhaust air out of the window in the direction of the outdoors. Window fans that blow air into a room or free-standing fans that only serve to circulate existing air around a room should not be used.



TICKET AREAS & FRONT GATE

Require online ticket purchase to the greatest extent possible. Place markers on the ground to encourage those purchasing tickets to social distance.

- Install physical barriers for ticket counters



DOORWAYS

During peak usage (e.g. beginning and end of the event) doorways should be propped open with a dedicated staff member to limit guest contact and ensure social distancing.



SEATING/TABLE ARRANGEMENT

Rearrange space to maintain at least 6 ft of empty space between customer groups. Customer groups may be seated less than 6 ft apart if door-height, non-porous barriers (e.g. Plexiglas, woods) are installed between tables/booths/chairs.

INDOOR EVENTS INDOOR ONLY



SOCIAL DISTANCING

Attendees shall remain 6 ft apart, excluding immediate family members, caretakers, and household members, except when eating.



ELEVATORS

Encourage social distancing while using elevators by:

- Encouraging social distancing while individuals queue using visual markers
- Using signage displaying healthy elevator use protocols, including passenger limits and safe distances in the carriage
- Using elevator attendants to manage flow and discourage over-crowding
- Using floor markers that establish distancing zones and describe where to stand
- Encourage alternatives, such as stairs, where possible



OFF-PREMISE CATERERS

Venue load-in to be conducted by pre-designated receiving staff and the exterior of each item (proofing cabinets, coolers, containers, etc.) shall be thoroughly cleaned and disinfected upon entry to the facility as long as this would not compromise the food.



PHOTOGRAPHERS & VIDEOGRAPHERS

Ensure to maintain 6 ft of social distancing throughout the event.



SHARED EQUIPMENT

Ensure employees do not share equipment to the extent possible. If shared, clean after each use.



CREATIVE PARTNERS

Staggered load-in and load-out times for every Creative Partner. A specific timeline for each event will be discussed and provided prior to the event

- Venues to provide dedicated storage space for vendor personal belongings
- Creative partner meals to follow proper protocol

ADDITIONAL PROCESS ADAPTATIONS FOR PRESENTING VENUES

- Prior to arrival, local staff shall inform tour personnel of local policies and protocols to protect the health and safety of venue staff and guests. Standard screening questions shall be asked to ensure tours coming into the local venue are healthy and have adopted health protocols that conform to local ones.
- In backstage areas, post clear signage to promote distance and hygiene protocols.
- Touring personnel (artists and support crew) shall limit interactions with local staff and patrons. Appropriate social distancing and use of PPE shall be observed.
- Meet and Greet of touring artists to the patrons shall be prohibited unless 6 ft social distancing can be maintained.
- Touring personnel shall be restricted to the backstage and onstage area to the extent possible.
- Contact with patrons shall be minimized with appropriate PPE worn when social distancing cannot be maintained.

INDOOR EVENTS INDOOR ONLY

ADDITIONAL PROCESS ADAPTATIONS FOR PRODUCING ORGANIZATIONS

- Auditions and rehearsals should be kept to a minimum, and held with only necessary staff and artists. Social distancing will be maintained and, where practical, cloth face masks shall be worn. Acrylic shields should be installed where appropriate for musicians who, due to the nature of their instruments, cannot wear face coverings when playing. Staggered scheduling is encouraged, as well as use of videoconferencing.
- All staging, including choreography, stage combat, and personal contact, should only be conducted by screened staff and independent contractors. Special consideration and extra precautions should be taken for performances involving close or intimate contact between performers and creative teams, including testing, stricter isolation, or other preventative measures.



OFF-PREMISE CATERERS

Venue load-in to be conducted by pre-designated receiving staff and the exterior of each item (proofing cabinets, coolers, containers, etc.) shall be thoroughly cleaned and disinfected upon entry to the facility as long as this would not compromise the food.



RESTAURANTS/CONCESSION STANDS/FOOD BOOTHS

Follow Sector Rules for Restaurants.



EXHIBITOR/RETAIL/FOOD BOOTHS

Ensure there is enough space between each to minimize crowding. Place markings on the ground to encourage 6 ft of social distancing while waiting in line. Lines should not extend into general walking areas.



GIFT SHOPS/RETAIL BOOTHS

Follow Sector Rules for Retail and Malls.



STAGE LAYOUT

Consider designing the stage to maximize social distancing for all necessary staff, speakers, entertainers, and guests that may occupy the stage at any given time.



EVENT RENTALS

All rentals shall be thoroughly cleaned and disinfected prior to delivery of the venue.

- Delivered items will be wrapped if indicated, and properly handled off-loading



BAR SERVICE

Bar service allowed

ONLY DURING PRIVATE EVENTS:

- Walk-up bar service is allowed, provided patrons follow proper social distancing guidelines and do not congregate at bar



HOTLINE FOR VIOLATIONS

Post clear signage that includes the state hotline (211) for employees and customers to report potential violations of these rules.

INDOOR EVENTS INDOOR ONLY



AUDIO VISUAL

High-touch surfaces (e.g. speaker podiums, microphones, microphone stands, handrails, etc.) shall be frequently disinfected throughout the event.



SELF-SERVICE STATIONS

Self-serve beverage stations are allowed but must adhere to the guidelines below. All other self-serve items must remain closed.

- Hand sanitizer must be made available next to beverage stations and operators must require customers to use before pouring beverages. Only cello or paper wrapped straws and stirrers are allowed. Cups and lids must be from single pull dispenser or other method to minimize contact. Sweeteners, sugars and creamers must be individual packets. Floor markers must be installed to achieve social distancing. Samplings and refills of personal mugs and cups are not allowed. Frequent disinfecting of the beverage station must take place, even during busy times.



COMMON AREAS

Avoid crowding in common areas, e.g. lobbies, by opening doors to seating areas earlier. Encourage staggered arrival times and immediate seating where practical.



CROWD CONTROL

Staff shall assist with crowd control by reminding attendees to maintain social distancing while seated, walking, or in common areas.

- Attendee compliance with social distancing should be encouraged through periodic announcements or audio recordings
- Strategies should be developed that will avoid large crowds at exits and entrances



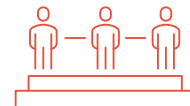
ONE-WAY FLOW

Post floor markings to direct visitors in a one-way flow where possible.



SINGLE USE ITEMS

Single use items such as pads and pens are allowed. Blotters, mints, etc. must be eliminated.



PRESENTATIONS/PERFORMANCES

- Ensure adequate time in-between presentations/performances to accommodate cleaning and disinfecting of frequently touched surfaces.
- Proper etiquette for entrance, egress, and interaction with any necessary equipment or staff on stage shall be communicated prior to the event beginning.

INDOOR EVENTS INDOOR ONLY



PERFORMERS/TALENT

- For indoor events, performers/talent must wear a mask when they are performing and remain at least 6 ft away from the general public. Musical vocalists are not allowed to perform indoors
- Commonly shared items (e.g. microphones) will be cleaned and disinfected frequently



AUDIENCE AREAS

Allow for 6 ft of social distancing within the audience areas between groups.

- Recommend eliminating the first few rows of seating to ensure performers are at least 6 ft away from audience at all times



REHEARSALS

Organizations that have the flexibility to rehearse and perform in outdoor spaces will be encouraged to do so, following all appropriate guidance.



BUFFETS (ONLY ALLOWED DURING EVENTS)

Employee-staffed buffets are allowed, provided only staff are touching utensils and serving attendees. Employees serving and attendees going through the buffet must wear face coverings. Only one table should be called up at a time.



SPORTS

Sports activities shall adhere to Sector Rules for Youth Sports, Gyms and Fitness, etc. depending on relevance.

- Professional sporting event organizers should contact DECD for approval of event plans and protocols



DANCING/DANCE FLOORS

While dancing at major life events is allowed, coming into close contact with others does pose a health risk. Dancing within 6 ft of another individual is strongly discouraged with the exception of family members, dates and individuals from the same household. For events that have dancing, it is strongly recommended to provide a guest list with phone numbers to local public health upon request for contact tracing purposes.



ISOLATION PLAN

Develop a detailed plan in case any attendee becomes ill with symptoms consistent with COVID-19 during the event. The plan should include a designated isolation area and align to local municipality COVID-19 health protocols.

INDOOR EVENTS INDOOR ONLY



LOG EMPLOYEES, VOLUNTEERS, OR OFFICIALS

- Maintain a log of employees, volunteers, or officials working at the event to support contact tracing.



PERSONAL PROTECTION FOR EMPLOYEES

- All employees are required to wear a facemask or other cloth face covering that completely covers the nose and mouth. Employees that cannot wear a mask due to a medical condition must provide documentation to their employer.
- Employees may utilize their own cloth face covering over that provided by their employer if they choose.
- Gloves and eye protection are required when using cleaning chemicals.



EMPLOYERS ARE RESPONSIBLE FOR PROVIDING PERSONAL PROTECTION TO THEIR EMPLOYEES

- If businesses do not have adequate personal protection, they cannot open.



PERSONAL PROTECTION FOR ATTENDEES

- All event attendees including, but not limited to, employees, volunteers, contractors, and officials shall wear a cloth face covering.
- Businesses have the right to refuse service to an individual who is not wearing a mask.



PERSONAL PROTECTION FOR PERFORMERS/TALENT

- Performers/talent must wear a mask throughout their performance.

INDOOR EVENTS INDOOR ONLY



HAND SANITIZER

Hand sanitizer shall be made available at entrance points and common areas, where possible.



CLEANING, DISINFECTANT PRODUCTS, &/OR DISPOSABLE DISINFECTANT WIPES

Make available near commonly used surfaces, where possible (e.g. chairs and bathrooms).



CLEANING & DISINFECTING

Follow federal guidelines (CDC, EPA) on what specific products should be used and how.

- Use products that meet EPA's criteria for use against SARS-CoV-2 and that are appropriate for the surface. Prior to wiping the surface, allow the disinfectant to sit for the necessary contact time recommended by the manufacturer. Train staff on proper cleaning procedures to ensure safe and correct application of disinfectants.
- Disinfectants are irritants and sensitizers and should be used cautiously
- Avoid all food contact surfaces when using disinfectants, these surfaces should be sanitized instead
- Clean and disinfect common areas, high transit areas, and frequently touched surfaces on an ongoing basis (at least daily) and more frequently if used more often.
- Clean and disinfect shared objects after each use (e.g. PIN pads at payment)



HANDWASHING

Ensure employees wash their hands routinely using soap and water for at least 20 seconds.



BATHROOMS

Clean multiple times a day and hourly during busy times. Clean and disinfect frequently, and implement use of cleaning log for tracking.

- Recommend posting signage encouraging reduced capacity in bathrooms, and reminding individuals to wash their hands and wear a mask
- Consider placing a wastebasket outside of the bathroom



COMMON AREAS

Common areas for staff such as green rooms, dressing rooms, rehearsal rooms, orchestra pits, and restrooms shall follow the guidance regarding cleaning, sanitizing, and social distancing. Appropriate precautions will be taken in close contact situations.



SEATING AREA & TABLES

Disinfect seating area, tables, and common items after each seating.



KITCHEN

Sanitize kitchen and kitchen equipment on an ongoing basis (at least daily) and more frequently if used more often.

INDOOR EVENTS INDOOR ONLY



DAILY HEALTH CHECK

Ask employees resuming on-premise work to confirm they have not experienced COVID-19 CDC-defined symptoms and to monitor their own symptoms, including cough, shortness of breath, or any two of the following symptoms:

- Fever
- Chills
- Repeated shaking with chills
- Muscle pain
- Headache
- Sore throat
- New loss of taste or smell

Employees should stay home if sick.



IN THE EVENT OF A POSITIVE COVID-19 CASE

Employees shall inform their employers, and follow state testing and contact tracing protocols. In addition:

- Employee should contact local public health to initiate contact tracing.
- Recommend 24-hour passive decontamination in the event of a positive case, and follow CDC guidelines for cleaning and disinfecting.
- Additional information can be accessed at:
<https://www.cdc.gov/coronavirus/2019-ncov/community/general-business-faq.html>



WHISTLEBLOWER PROTECTION

Employers may not retaliate against workers for raising concerns about COVID-19 related safety and health conditions.

- Additional information can be accessed at www.whistleblowers.gov
- Additional information for the public sector can be accessed at www.connosha.com



LEAVE

Employers shall adhere to federal guidance pertaining to paid leave for employees and provide this guidance to employees. Employers shall post the Families First Coronavirus Response Act (FFCRA) Department of Labor poster. The poster can be accessed at:
<https://www.dol.gov/agencies/whd/posters>

- Additional information can be accessed at
<https://www.dol.gov/agencies/whd/pandemic/ffcra-employee-paid-leave>