

STANDARDS FOR ALL INDUSTRIES

COMPLIANCE	Adhere to CDC Guidelines for Businesses and Employers	https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html
	Adhere to ND Department of Health Recommendations and Resources for the Public	<p>Risk levels and the statewide color-coded health guidance system provide situational awareness to help make informed decisions and adjust guidelines for businesses and event planners in order to prevent further spread and impact of the virus in communities; especially among vulnerable populations.</p> <p>Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p> <p>ND Smart industry-specific protocols are available at: https://ndresponse.gov/covid-19-resources/covid-19-business-and-employer-resources/nd-smart-restart/nd-smart-restart-protocols</p>
	Complete the Workplace Assessment Tool for COVID-19	https://www.health.nd.gov/sites/www/files/documents/Files/MSS/coronavirus/Workplace_self_assessment_ND.pdf
	Tribal Areas	Any business located within the exterior boundaries of a reservation is subject to additional requirements under tribal law.
MOVEMENT AND ACTIVITY	Gathering Size	<p>Limit occupancy of indoor and outdoor spaces and gathering sizes to follow social distancing guidelines. If there is no way to control access of entry (egress) of outdoor spaces, spread out activities to double the normal footprint.</p> <p>In addition to the following general guidance on gathering sizes, visit ND Smart industry-specific protocols for recommendations based on type of business or operation.</p> <p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Always maintain 6-ft of social distancing. • Wear face coverings. • Contactless/electronic payment is preferred. • Provide plexiglass or other physical separation at point of service (e.g. cashiers), when feasible. • Provide signage and mark 6-ft increments where lines form. • Six feet of distance between tables. • Use outdoor spaces when feasible. • Follow ND Smart industry-specific protocols. <p>(CONTINUED ON NEXT PAGE)</p>

STANDARDS FOR ALL INDUSTRIES (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>	<p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <ul style="list-style-type: none"> • Require face coverings <p>Orange/High Risk Level — Only essential workers and essential travel are recommended. For businesses choosing to remain open, the following guidance is strongly recommended:</p> <ul style="list-style-type: none"> • Require face coverings • All non-essential businesses are limited to 25% of the rated room capacity while social distancing. Limit individual family groups/party sizes to one household or fewer than 10 people per party. • Outdoor spaces follow industry-specific Smart Restart protocols • Operators should post their temporary occupancy limit prominently on all entrances. • High-risk individuals and their caregivers should avoid crowds and large gatherings. • Cancel gatherings of any size where social distancing cannot be maintained. <p>Yellow/Moderate Risk Level — Non-essential services and travel may be considered with caution. The following guidance is strongly recommended:</p> <ul style="list-style-type: none"> • Require face coverings • All non-essential businesses are limited to 50% of rated room capacity but no more than 100 people while social distancing. Limit individual family groups/party sizes to one household or max of 10 people per party. • Outdoor spaces follow industry-specific Smart Restart protocols. • Operators should post their temporary occupancy limit prominently on all entrances. • High-risk individuals and their caregivers should avoid crowds and large gatherings. • Cancel gatherings of any size where social distancing cannot be maintained. <p>Green/Low Risk Level — Non-essential services and travel may be considered with fewer restrictions. The following guidance is strongly recommended:</p> <ul style="list-style-type: none"> • Strongly recommend or require face coverings. • All non-essential businesses are limited to 75% of rated room capacity but no more than 200 people while social distancing. Party sizes may be more than 10 people. <p>(CONTINUED ON NEXT PAGE)</p>
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STANDARDS FOR ALL INDUSTRIES (CONTINUED)

MOVEMENT AND ACTIVITY	Social Distancing	<ul style="list-style-type: none"> • Outdoor spaces should follow industry-specific Smart Restart protocols. • Operators should post their temporary occupancy limit prominently on all entrances. Posting templates are available at ndresponse.gov. • High-risk individuals and their caregivers should take extra precautions to avoid crowds and large gatherings. <p>Blue/New Normal Level — Most normal occupancy activity can resume with heightened cleaning, standard precautions and awareness of health guidelines.</p>
	Workplace Activity	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Wear face coverings • Post signage at all entrances of the facility informing all employees and customers to follow everyday prevention practices: <ul style="list-style-type: none"> » Stay home when sick. » Wear face coverings. » Maintain 6-ft of social distancing. » Clean hands often. » Cover coughs and sneezes. • Post signs at all entrances clearly indicating that no one may enter if they have symptoms of respiratory illness. • Set specific shopping/business hours specifically for customers that are at higher risk. • Train staff on employee health and safety protocols required by the business. • Make accommodations for high-risk employees to work remotely or assign job tasks that minimize public interaction. • Contactless/electronic payment systems are preferred. • Minimize handling cash, credit cards, reward cards, and mobile devices where possible. • When exchanging paper and coin money: <ul style="list-style-type: none"> » Provide employees hand sanitizer or easy access to a hand washing facility. Clean hands frequently. » Do not touch your face afterward. » Ask customers to place cash on the counter rather than directly into your hand. » Place money directly on the counter when providing change back to customers. » Wipe counter between each customer at checkout. • Follow ND Smart industry-specific protocols. <p>(CONTINUED ON NEXT PAGE)</p>

STANDARDS FOR ALL INDUSTRIES (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Personal Protective Equipment (PPE)	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Provide face coverings for all employees. • Strongly recommend or require use of face coverings. • Train staff laundering towels and cleaning equipment to properly wear and maintain safe use of Personal Protective Equipment (PPE). Follow OSHA requirements for the job tasks when required. • Follow ND Smart industry-specific protocols.
	Hygiene and Cleaning	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Develop enhanced cleaning protocols for workstations, tables, equipment, restrooms, and other high-touch surfaces. • Contactless/electronic payment systems are preferred or, if not feasible, disinfect all payment portals, pens and styluses after each use. • Provide employees easy access to soap and water for handwashing or access to hand sanitizer before entering/leaving job sites and at cashier locations. • Provide hand sanitizer at or near the entrance and cashier locations for use by the public. • Provide effective disinfectant at or near the entrance to clean shopping carts. • Keep chemicals out of reach of small children. • Follow ND Smart industry-specific protocols.
	Special Measures	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Develop policies and procedures for prompt identification and isolation of sick staff and customers. • Encourage customers to download the Care19 Apps to increase success levels with contact tracing. BeLegendary.link/Care19 • Encourage testing for symptomatic employees and asymptomatic close contacts identified in the workplace. • Ensure that ventilation systems of indoor spaces are operating properly and increase introduction of outdoor air as much as possible. • Follow the guidance from the Environmental Protection Agency (EPA). • Follow ND Smart industry-specific protocols.



<p>COMPLIANCE</p>	<p>Also Adhere to General Standards for all Industries</p> <p>It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p>	
<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>	<p>Red/Critical Risk Level:</p> <ul style="list-style-type: none"> • Only take-out, curbside, or delivery are open. • Dine-in food and drink services should be closed. <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Only take-out, curbside, or delivery are recommended. • If dine-in food and drink services are open, limit occupancy of the room or confined space (indoors) to 25% of normal seating capacity but no more than 50 people at a time. Max of 10-person party or one family group per table. • Allow six feet of distance between tables. • No standing room options. All food and beverages are consumed seated while social distancing. • No bar seating unless plexiglass or other physical barrier separates bartender from customer. If bar seating is open, allow for 1-2 guests, with six feet of separation between groups. • Expand seating outdoors when possible with six feet of spacing between tables. • Waiting areas (indoor or outdoor) should be marked for social distancing. Only one member of the party should be allowed in the waiting area while other members of the party wait in their vehicle. <p>Yellow/Moderate Risk Level:</p> <ul style="list-style-type: none"> • Dine-in food and drink services may be considered with caution. • Limit occupancy of the room or confined space (indoors) to 50% of normal seating capacity but no more than 100 people at a time. Max of 10-person party or one family group per table. • No standing room options. All food and beverages are consumed seated while social distancing. • If dine-in food and drink services are open, allow six feet of distance between tables. Back to back booth seating is allowed. • If bar seating is open, allow for 1-2 guests, with six feet of separation between groups. • Expand seating outdoors when possible with six feet of spacing between tables. • Waiting areas (indoor or outdoor) should be marked for social distancing. Only one member of the party should be allowed in the waiting area while other members of the party wait in their vehicle. <p>(CONTINUED ON NEXT PAGE)</p>

RESTAURANTS, BARS, ETC. (CONTINUED)

MOVEMENT AND ACTIVITY	Social Distancing	<p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Dine-in food and drink services may be considered with fewer restrictions. • Limit occupancy of the room or confined space (indoors) to 75% of normal seating capacity but no more than 200 people at a time. • Standing room options may be considered provided social distancing is maintained. • Party sizes may be more than 10 people. • Outdoor spaces can resume most normal activity with heightened awareness of health guidelines. <p>Blue/New Normal Level — Most normal occupancy activity can resume with heightened cleaning, standard precautions and awareness of health guidelines.</p>
	Workplace Activity	<p>Red/High Risk Level:</p> <ul style="list-style-type: none"> • Only take-out, curbside, or delivery are open. • Dine-in food and drink services should be closed. <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Require face coverings for employees. • Screen employees for symptoms that includes temperature checks. • If dine-in food and drink service are open, require dine-in customers follow CDC guidance for wearing face coverings before and after meal service. • Advanced reservation or call-ahead seating is preferred. • No standing room options. • No bar seating unless plexiglass or other physical barrier separates bartender from customer. If bar seating is open, allow for 1-2 guests, with six feet of separation between groups. • No self-service of food or beverage (buffets, salad bars, beverage stations) unless pre-packaged. • Unwrapped bar straws and stir sticks should only be handled by staff wearing gloves. • Disposable cups and utensils should be handled by staff only and served to the customer. • Only pre-packaged condiments should be offered for self-service. • Hand-held entertainment or reservation notification devices are not recommended; if used, clean and disinfect between customers. • Pool tables, dart boards, shuffleboard, arcades, and other gaming areas are recommended closed. • Dance floors are recommended closed. • Blackjack, poker and gaming tables are recommended closed. • Gaming machines should be separated by a solid barrier such as plexiglass when feasible, by a minimum distance of six feet, or placed out of service. <p>(CONTINUED ON NEXT PAGE)</p>

RESTAURANTS, BARS, ETC. (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Workplace Activity</p>	<ul style="list-style-type: none"> • BINGO games should be single-use paper disposed after use or made of material that can be cleaned and disinfected after each use. Avoid sharing equipment unless proper cleaning and disinfecting occurs between use. • Food service offered for takeout at grocery stores, convenience stores or other outlets should follow restaurant protocols. <p>Yellow/Moderate Risk Level: Orange protocols are strongly recommended with the following exceptions:</p> <ul style="list-style-type: none"> • Quick service restaurants providing dine-in seating should meet all guidelines with tables to be sanitized between customers. Otherwise, offer only take-out and drive through service. • Self-service food and beverage (buffets, salad bars, beverage stations) may operate as long as pre-portioned servings are prepared or portions are served by staff. Buffet and salad bar in-use serving utensils should only be used by staff and washed, rinsed and sanitized every four hours. • Drink refills should not be allowed unless provided a clean, unused glass or cup. Disposable cups should be individually wrapped or dispensed to prevent contamination by the customer. • Self-service cups should only touch the beverage dispenser lever. Beverage stations that are not touch free should be cleaned after each use. • Pool tables, dart boards, shuffleboard, arcades, and other gaming areas are recommended closed. • Dance floors are recommended closed. • Blackjack and poker tables should remain closed unless the dealer and all participants are wearing face coverings or are separated by a solid barrier such as plexiglass. • Food service offered for takeout at grocery stores, convenience stores or other outlets should follow restaurant protocols. <p>Green/Low Risk Level: Yellow protocols are strongly recommended with the following exceptions:</p> <ul style="list-style-type: none"> • Bars operate with increased standing room occupancy that allows for social distancing. • Dance floors may be considered. • Consider use of pool tables, dart boards and other gaming areas as long as gaming equipment is not shared between customers or can be properly cleaned and disinfected between use. • Consider use of blackjack, poker, and other gaming tables as long as social distancing is practiced and gaming equipment is not shared between customers or can be properly cleaned and disinfected between use. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines <p>(CONTINUED ON NEXT PAGE)</p>
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RESTAURANTS, BARS, ETC. (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Hygiene and Cleaning	ALL RISK LEVELS <ul style="list-style-type: none"> • Develop enhanced cleaning protocols for workstations, tables, equipment, restrooms, and other high-touch surfaces. • Menus and drink coasters should be single-use or on a material that can be sanitized after each use. • All 24-hour restaurants should allow for a minimum of 4 hours between closing and reopening daily to clean. • Follow all ND Food Code requirements.
	Special Measures	ALL RISK LEVELS <ul style="list-style-type: none"> • Encourage customers to download Care19 Apps to increase success with contact tracing. BeLegendary.link/Care19 • Increase ventilation and air exchange with outdoor air. If fans are used, make sure air from fans is not blowing directly from one person toward another.



<p>COMPLIANCE</p>	<p>Also Adhere to General Standards for all Industries</p> <p>It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p>	
<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>	<p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Face coverings are required for both clients and staff. • If necessary, increase 6-ft distance between workstations. • Keep records of clients for contact tracing purposes if needed. • Develop check-in and waiting areas that can accommodate 6-ft social distancing. • Hold initial planning or health consultations by video conference whenever appropriate and where available.
	<p>Workplace Activity</p>	<p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Set specific shopping/business hours for only customers that are at higher risk. • Screen clients and employees for symptoms that includes temperature checks. • Implement client screening questionnaire and advise client of modified appointment safety protocols within 24 hours of appointment. • Employers should keep thorough daily records of employees and any close contacts. • Appointment only with contactless payment option. Walk-in appointments are not recommended. • Plastic partitions for manicures and pedicures are recommended when feasible. • Postpone services that require work on the face to the extent possible; such as, procedures that would require removal of face coverings. • Clients and employees should avoid bringing unnecessary personal items into the place of business. • No food or beverage (other than commercially packaged) should be served within the facility. <p>(CONTINUED ON NEXT PAGE)</p>

PERSONAL CARE SERVICES (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Personal Protective Equipment (PPE)	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Require face coverings for both patrons and staff. • Providers are encouraged to wear eye protection during procedures that may have risk for aerosolization. • Use any PPE required by OSHA prior to COVID. Ensure proper PPE use and training is available to all providers. • Businesses are strongly recommended to limit services that require removal of face coverings
	Hygiene and Cleaning	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Develop enhanced cleaning protocols for workstations, equipment, restrooms, treatment rooms, and other high-touch surfaces. • Porous surfaces should be covered with washable or disposable coverings. • Remove unnecessary decorations and waiting room items that cannot be sanitized. • Remove products such as oils and lotions from the treatment rooms; sanitize bottles between uses. • Salon chairs, massage tables, and accessories such as pillows, cushions and bolsters should be disposable or covered with a material that can be cleaned and sanitized. • Adjust appointment times for enhanced cleaning between customers. • Keep inventory of clean or unused capes/outer-clothes coverings on hand; launder between clients. • Store laundry in clean containers clearly labeled clean versus soiled. Gloves should be worn when handling soiled laundry.
EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Special Measures	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Encourage customers to download Care19 Apps to increase success with contact tracing. BeLegendary.link/Care19 • Increase ventilation and air exchange with outdoor air. If fans or hair dryers are used, make sure air from fan/dryer is not blowing directly from one person toward another.



<p>COMPLIANCE</p>	<p>Also Adhere to General Standards for all Industries</p> <p>It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p>	
<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>	<p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Require face coverings for employees. • Require face coverings for members and patrons (following CDC guidelines). <ul style="list-style-type: none"> » People who are engaged in high intensity activities, like running, may not be able to wear a mask if it causes difficulty breathing. If unable to wear a mask, consider conducting the activity in a location with greater ventilation and air exchange (for instance, outdoors versus indoors) and where it is possible to maintain physical distance from others. • Group fitness classes with high inhalation/exhalation exchange in confined spaces (e.g. high-impact aerobics, spin) are not recommended • Limit number of people to 25% of rated occupancy of the facility or up to 50 people for using tracks, courts, fitness equipment, strength training, etc. • Omit or deter use of fitness equipment unless 12 feet between users e.g., mark every other closed; avoid equipment facing each other, etc. • Manage customer entry points. Provide markers for lines to allow minimum of 6 feet separation • Close or cordon off gathering areas like vestibules, seating areas, bleachers, etc. where people can congregate • Indoor playground equipment may be open if closely monitored by staff. Limit groups to less than ten children from the same class or family group. • Implement measures, including signage, discouraging contact sports and games. For example, basketball courts may be open to “shoot hoops,” but full-contact games should be discouraged. • Follow COVID-19 childcare guidance for drop-in childcare. <p>(CONTINUED ON NEXT PAGE)</p>

FITNESS CENTERS (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>	<ul style="list-style-type: none"> • Limit group sports in interior spaces, including participants on the bench and fans in the audience. Follow the NDDoH recommendations for sports and CDC guidelines. • Outdoor youth sports may be considered if following NDDoH recommendations for sports and CDC guidelines. • Follow Smart Restart protocols for pools and water venues. • Limit use of saunas, jacuzzi, hot tubs and steam rooms to one person per 100 SF. This may mean one person or one family at a time. Consider using a reservation system to control access during times of high demand. <p>Yellow/Moderate Risk Level: Orange protocols are strongly recommended with the following exceptions:</p> <ul style="list-style-type: none"> • Limit number of people to 50% of rated occupancy of the facility or up to 100 people for using tracks, courts, fitness equipment, strength training, etc. • Limit size of group fitness classes with high inhalation/exhalation exchange, e.g. aerobics and spin to 10 patrons unless room size can accommodate one participant/staff per 144 square feet (SF) or 12'x12' grid; provide floor markings if possible. <p>Green/Low Risk Level: Yellow protocols are strongly recommended with the following exceptions:</p> <ul style="list-style-type: none"> • Limit number of people to 75% of rated occupancy of the facility or up to 200 people for using tracks, courts, fitness equipment, strength training, etc. • Group fitness classes with high inhalation/exhalation exchange, e.g. aerobics and spin may be considered following 6-ft social distancing guidance. • Indoor playground equipment may be considered for use by multiple families or classrooms if closely monitored by staff while social distancing. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines.
<p>MOVEMENT AND ACTIVITY</p>	<p>Workplace Activity</p>	<p>All Risk Levels:</p> <ul style="list-style-type: none"> • Require face coverings for employees. • Require face coverings for members and patrons (following CDC guidelines). <ul style="list-style-type: none"> » People who are engaged in high intensity activities, like running, may not be able to wear a mask if it causes difficulty breathing. If unable to wear a mask, consider conducting the activity in a location with greater ventilation and air exchange (for instance, outdoors versus indoors) and where it is possible to maintain physical distance from others. <p>(CONTINUED ON NEXT PAGE)</p>

FITNESS CENTERS (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Workplace Activity</p>	<ul style="list-style-type: none"> • Develop or encourage online fitness participation. • Set specific shopping/business hours for only customers that are at higher risk. Allow 15 minutes of cleaning between classes. • Each facility should have an appointed attendant or employee to ensure that guidelines are followed. • Pre-registration for use of equipment, tracks, courts, fitness class(es) is recommended with special instructions and self-verification process e.g. first-come-first serve with set duration (one hour) workout periods • Maintain a log of customers and their contact information for 30 days in the event contact tracing is needed. • Cancel indoor group fitness classes with high inhalation/exhalation exchange if unable to follow health guidance. • Suspend 24-hour facility access unless monitored by staff when open to the public and areas of the facility, equipment, bathrooms, locker rooms and shower facilities are closed daily for cleaning • Encourage patrons to bring water bottles. Water fountains (if open) should be cleaned before and after each use. • Only allow shower and locker room use if limited to 10 people at a time or partitions are in place, and signs are posted for face coverings and social distancing. • Personal trainers and client 6-ft social distancing; trainer wearing a mask. • Limit group sports in interior spaces, including participants on the bench and fans in the audience. Follow the NDDoH recommendations for sports and CDC guidelines. • Outdoor youth sports may be considered if following NDDoH recommendations for sports and CDC guidelines.
<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Personal Protective Equipment (PPE)</p>	<p>All Risk Levels:</p> <ul style="list-style-type: none"> • Require face coverings for employees. • Require face coverings for members and patrons (following CDC guidelines). <ul style="list-style-type: none"> » People who are engaged in high intensity activities, like running, may not be able to wear a mask if it causes difficulty breathing. If unable to wear a mask, consider conducting the activity in a location with greater ventilation and air exchange (for instance, outdoors versus indoors) and where it is possible to maintain physical distance from others. • During sporting events, camps and practices, require face coverings for coaches, staff, fans, and players not in play. • Train staff laundering towels and cleaning equipment to properly wear and maintain safe use of Personal Protective Equipment (PPE). <p>(CONTINUED ON NEXT PAGE)</p>

FITNESS CENTERS (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Hygiene and Cleaning	All Risk Levels: <ul style="list-style-type: none"> • Develop enhanced cleaning protocols. Close areas of the facility, equipment, bathrooms, locker rooms and shower facilities at an appropriate time during each day to allow adequate cleaning of high-touch surfaces. • Schedule fitness classes to allow staff adequate time (at least 15 minutes) to clean equipment and surfaces before each class. • Follow COVID-19 childcare guidance for drop-in child care. • If open, indoor playground equipment is monitored with heightened hygiene and cleaning standards under staff supervision. • If open, locker room and shower facilities are monitored with heightened hygiene and cleaning standards under staff supervision.
	Special Measures	ALL RISK LEVELS <ul style="list-style-type: none"> • Encourage customers to download Care19 Apps to increase success with contact tracing. BeLegendary.link/Care19 • Increase ventilation and air exchange with outdoor air. If fans or hair dryers are used, make sure air from fan/dryer is not blowing directly from one person toward another. • Refer to ND Smart Restart protocols for pools and other water features. • Limit group sports in interior spaces, including participants on the bench and fans in the audience. Follow the NDDoH recommendations for sports and CDC guidelines. • Outdoor youth sports may be considered if following NDDoH recommendations for sports and CDC guidelines.



<p>COMPLIANCE</p>	<p>Also Adhere to General Standards for all Industries</p> <p>It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p>	
	<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>

MOVIE THEATERS (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Workplace Activity</p>	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Require face coverings. • Each theater room should have an appointed attendant or employee to ensure that guidelines are followed. • Set specific movie times for only customers that are at higher risk. • Provide a solid separation such as plexiglass barrier between staff and customers where feasible. • Showtimes should stagger by at least 30 minutes to decrease congestion in common areas. • Standing in the lobby should be minimized by encouraging patrons to arrive close to show times. • Remove or block off tables or seating in lobby to discourage congregating.
<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Hygiene and Cleaning</p>	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Clean and disinfect high-touch surfaces like railings, countertops, door handles, bathrooms, between showings. • Provide sanitizing wipes for guests to wipe off their armrest or seat upon arrival. • Drink or popcorn refills should not be allowed unless served in a clean, unused container. • No self-service of food or beverage (buffets, salad bars, beverage stations). • Disposable cups, straws and utensils should be handled by staff only and served to the customer, be individually wrapped, or dispensed to prevent contamination. • Self-service condiments should be eliminated and provided by request in single-use or disposable containers.
	<p>Special Measures</p>	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Encourage customers to download the Care19 App collection to increase success levels with contact tracing. BeLegendary.link/Care19



<p>COMPLIANCE</p>	<p>A gathering is any public or private event bringing together people in a room or confined space (whether indoor or outdoor) at the same time.</p> <p>Also Adhere to General Standards for all Industries and CDC Guidance for large gatherings.</p> <p>It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p>	
<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>	<p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Gatherings in facilities can be up to 25% certificate of rate room capacity but no more than 50 people in a confined space (indoor or outdoor). Max of 10-person party or one family group per table. • All other public gatherings should be canceled or postponed. • Allow for proper spacing between groups by keeping at least two empty seats or 6 feet between parties in any area, in seating areas. • Tables or seating in common areas should comply with maximum occupancy guidelines or furniture spaced to discourage larger groups from congregating. • Alternate rows of chairs/bleachers between customers by marking every other row 'closed'. • All booths, activities, entertainment, tables, etc., should be placed with 10 feet between each in all directions to allow for social distancing and attendee flow. • Mark or post directions for lines and waiting areas to maintain social distancing standards. • Post signs directing one-way movement of ingress and egress for participants when possible. • Keep records of guests for contact tracing purposes if needed. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>(CONTINUED ON NEXT PAGE)</p>

GATHERINGS (CONTINUED)

MOVEMENT AND ACTIVITY	Social Distancing	<p>Yellow/Moderate Risk Level:</p> <ul style="list-style-type: none"> • Limit occupancy to 50% certificate of rate room capacity but no more than 100 people in a confined space (indoor or outdoor). • Cancel gatherings of any size where distancing cannot be maintained. • Keep records of clients for contact tracing purposes if needed. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Limit occupancy to 75% certificate of rate room capacity but no more than 200 people in a confined space (indoor or outdoor). • Tables can seat more than 10 if part of an existing group, for example family. Maintain distancing between tables. Alternating rows may be considered. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. • Larger Indoor and outdoor gatherings are permitted if approved by community leaders and the local health authority. Community leaders may require event planners to submit a logistics and emergency operations plan to their local health authority no later than 30 days before the event. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Large groups allowed such as festivals and sporting events. Mass gatherings are permitted when following proper safety guidelines and procedures. • Normal occupancy and activities can resume with heightened cleaning, standard precautions and awareness of health guidelines.
	Venue Activity	<p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Require face coverings for employees. • Screen employees for symptoms that includes temperature checks. • If dine-in food and drink service are open, require dine-in customers follow CDC guidance for wearing face coverings before and after meal service. • Advanced reservation or call-ahead seating is preferred. • For gatherings, be able to rapidly contact attendees and inform if determined to be a close contact to a positive case. <p>(CONTINUED ON NEXT PAGE)</p>

GATHERINGS (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Venue Activity</p>	<ul style="list-style-type: none"> • No standing room options. Standing in the entry area should be minimized by encouraging attendees to quickly access their seats or viewing area. • No bar seating unless plexiglass or other physical barrier separates bartender from customer. If bar seating is open, allow for 1-2 guests, with six feet of separation between groups. • No self-service of food or beverage (buffets, salad bars, beverage stations) unless pre-packaged. • Participants should enter and exit from different areas. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>Yellow/Moderate Risk Level:</p> <ul style="list-style-type: none"> • Concession and bar lines should be managed to ensure proper 6 feet social distancing. Use floor markings when possible. • All food concession stands, vendors, caterers and food providers should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. • Customer self-service operations including salad bars and buffets, may operate as long as pre-portioned servings are prepared or portions are served by staff. Buffet and salad bar in-use serving utensils should only be used by staff and washed, rinsed and sanitized every 4 hours. • Carnival rides, games or shared sports equipment should be disinfected between each user. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Yellow protocols are strongly recommended. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines.
<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Hygiene and Cleaning</p>	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Develop enhanced cleaning protocols. • Restrooms and bathroom facilities should be cleaned and disinfected every two hours and be stocked with soap and hand sanitizer for guests. Recommend handwashing stations and/or hand sanitizer be made available at portable bathroom facilities. • Close areas of the facility, equipment, bathrooms at an appropriate time during each day to allow adequate cleaning of high-touch surfaces like railings and door handles. • Provide disinfecting wipes for guests to wipe off their armrest, cupholder or seat upon arrival. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>(CONTINUED ON NEXT PAGE)</p>

GATHERINGS (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Special Measures	ALL RISK LEVELS <ul style="list-style-type: none">• Encourage customers to download the Care19 Apps to increase success levels with contact tracing. BeLegendary.link/Care19• Discourage attendance by the most vulnerable.• A medical area should be provided to triage attendees, volunteers or staff who show symptoms.• Consult best practices and guidelines at ndresponse.gov for your specific gathering type. For example, the PRCA provides guidance for rodeos.
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<p>COMPLIANCE</p>	<p>Also Adhere to General Standards for all Industries</p> <p>It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p>	
	<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p> <p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Gatherings in facilities can be up to 25% certificate of rate room capacity but no more than 50 people in a confined space (indoor or outdoor). Max of 10-person party or one family group per table. • All other public gatherings should be canceled or postponed. • Allow for proper spacing between groups by keeping at least two empty seats or 6 feet between parties in any area, in seating areas. • Tables or seating in common areas should comply with maximum occupancy guidelines or furniture spaced to discourage larger groups from congregating. • Alternate rows of chairs/bleachers between customers by marking every other row 'closed'. • All booths, activities, entertainment, tables etc., should be placed with 10 feet between each in all directions to allow for social distancing and attendee flow. • Mark or post directions for lines and waiting areas to maintain social distancing standards. • Post signs directing one-way movement of ingress and egress for participants when possible. • Keep records of guests for contact tracing purposes if needed • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>Yellow/Moderate Risk Level:</p> <ul style="list-style-type: none"> • Limit occupancy to 50% certificate of rate room capacity but no more than 100 people in a confined space (indoor or outdoor). • Cancel gatherings of any size where distancing cannot be maintained. • Keep records of clients for contact tracing purposes if needed • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>(CONTINUED ON NEXT PAGE)</p>

BANQUETS, BALLROOMS, ETC. (CONTINUED)

MOVEMENT AND ACTIVITY	Social Distancing	<p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Limit occupancy to 75% certificate of rate room capacity but no more than 200 people in a confined space (indoor or outdoor). • Tables can seat more than 10 if part of an existing group, for example family. Maintain distancing between tables. Alternating rows may be considered • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. • Larger Indoor and outdoor gatherings are permitted if approved by community leaders and the local health authority. Community leaders may require event planners to submit a logistics and emergency operations plan to their local health authority no later than 30 days before the event. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Large groups allowed such as festivals and sporting events. Mass gatherings are permitted when following proper safety guidelines and procedures. • Normal occupancy and activities can resume with heightened cleaning, standard precautions and awareness of health guidelines.
	Venue Activity	<p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Require face coverings for employees. • Screen employees for symptoms that includes temperature checks. • If dine-in food and drink service are open, require dine-in customers follow CDC guidance for wearing face coverings before and after meal service. • Advanced reservation or call-ahead seating is preferred. • For gatherings, be able to rapidly contact attendees and inform if determined to be a close contact to a positive case. • No standing room options. Standing in the entry area should be minimized by encouraging attendees to quickly access their seats or viewing area. • No bar seating unless plexiglass or other physical barrier separates bartender from customer. If bar seating is open, allow for 1-2 guests, with six feet of separation between groups. • No self-service of food or beverage (buffets, salad bars, beverage stations) unless pre-packaged • Participants should enter and exit from different areas. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>(CONTINUED ON NEXT PAGE)</p>

BANQUETS, BALLROOMS, ETC. (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Venue Activity</p>	<p>Yellow/Moderate Risk Level:</p> <ul style="list-style-type: none"> • Concession and bar lines should be managed to ensure proper 6 feet social distancing. Use floor markings when possible. • All food concession stands, vendors, caterers and food providers should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. • Customer self-service operations including salad bars and buffets, may operate as long as pre-portioned servings are prepared or portions are served by staff. Buffet and salad bar in-use serving utensils should only be used by staff and washed, rinsed and sanitized every 4 hours. • Carnival rides, games or shared sports equipment should be disinfected between each user. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Yellow protocols are strongly recommended. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines.
<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Hygiene and Cleaning</p>	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Develop enhanced cleaning protocols. • Restrooms and bathroom facilities should be cleaned and disinfected every two hours and be stocked with soap and hand sanitizer for guests. Recommend handwashing stations and/ or hand sanitizer be made available at portable bathroom facilities. • Close areas of the facility, equipment, bathrooms at an appropriate time during each day to allow adequate cleaning of high-touch surfaces like railings and door handles. • Provide disinfecting wipes for guests to wipe off their armrest, cupholder or seat upon arrival. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols.
	<p>Special Measures</p>	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Encourage customers to download the Care19 Apps to increase success levels with contact tracing. BeLegendary.link/Care19 • For gatherings, be able to rapidly contact attendees and inform if determined to be a close contact to a positive case. • Discourage attendance by the most vulnerable. <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Dance floors are not recommended. <p>Yellow/Moderate Risk Level:</p> <ul style="list-style-type: none"> • Dance floors are not recommended. <p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Yellow protocols are strongly recommended.



<p>COMPLIANCE</p>	<p>Also Adhere to General Standards for all Industries</p> <p>It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p>	
<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Provide signage and/or staff to indicate and monitor capacity of pools and water features. • Develop and implement a plan for ensuring 6 feet of spacing between family groups in the pool area and on the pool deck. • Areas for water features, locker or shower rooms, and bathrooms should be marked with physical or visual cues so distancing can be maintained. • Provide entrance and exit designations to provide one-way flow of users and monitor water features/playgrounds such as slides, lazy rivers, or play pads to ensure 6 feet of spacing is maintained. • Discontinue pool activities that involve multiple households interacting such as water volleyball or basketball. • Consider closing water play features that cannot be safely used with adhering to the six-foot minimum distancing. <p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> • Limit number of people to 25% certificate of rate room capacity but no more than 50 people in a confined space (indoor or outdoor). • Individual group sizes attending open swim should be limited to one family or individual group size no larger than 10 people. • Provide signage and/or staff to indicate and monitor capacity of pools and water features. • Limit use of saunas, jacuzzi, hot tubs, steam rooms, etc. to 1 person per 100 SF. This may mean one person or one family at a time. Consider using a reservation system to control access during times of high demand. • Lap swimming – limit one swimmer per lane. • Swimming lessons – follow American Red Cross Learn to Swim guidance. This could mean limiting lessons for more advanced swimmers or parent /child lessons. Class sizes should be limited to meet social distancing guidance in the water and on the deck. <p>(CONTINUED ON NEXT PAGE)</p>

POOLS AND WATER FEATURES (CONTINUED)

MOVEMENT AND ACTIVITY	Social Distancing	<p>Yellow/Moderate Risk Level:</p> <ul style="list-style-type: none"> • Limit number of people to 50% certificate of rate room capacity but no more than 100 people in a confined space (indoor or outdoor). • Individual group sizes should be limited to 10. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. • Provide signage and/or staff to indicate and monitor capacity of pools and water features. <p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Limit number of people to 75% certificate of rate room capacity but no more than 200 people in a confined space (indoor or outdoor). • Individual group sizes greater than 10 may be considered if social distancing between groups is followed. • Provide signage and/or staff to indicate and monitor capacity of pools and water features. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines.
	Pool Activity	<p>Red/Critical Risk</p> <ul style="list-style-type: none"> • Recommend closure. <p>Orange/High Risk</p> <ul style="list-style-type: none"> • Set specific hours reserving use of pools by only patrons that are at higher risk. • Each facility should have an appointed attendant or employee to ensure that pool activity and social distancing guidelines are followed. • Ensure adequate staff* are available for additional duties. *Lifeguards assigned to life safety monitoring of swimmers should not be assigned to other duties during those times. • Consider using a reservation system to control pool access and limit how long guests can stay during times of high demand. • Recommend play features, slides, lazy river, splash pads, etc. are closed. • Only allow shower and locker room use if limited to 10 people at a time or partitions are in place, and signs are posted for face coverings and social distancing. • Pool and water park venues offering foodservice from concession stands should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>(CONTINUED ON NEXT PAGE)</p>

POOLS AND WATER FEATURES (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Pool Activity</p>	<p>Yellow/Moderate Risk Level: Orange protocols are strongly recommended with the following exceptions:</p> <ul style="list-style-type: none"> • Recommend play features, slides, lazy river and splash pads are closed unless 6-ft distancing between family groups can always be monitored by staff and maintained. • Consider limiting how long guests can stay at the pool to increase the total number of guests that can use the pool each day. <p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Yellow protocols are strongly recommended. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines.
<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Personal Protective Equipment (PPE)</p>	<p>All Risk Levels:</p> <ul style="list-style-type: none"> • Require face coverings for employees. • Strongly recommend use of face coverings* by patrons when on deck. Face coverings are most essential in times when social distancing is difficult. <p>*Face coverings should not be worn in the water. Face coverings can be difficult to breathe through when they're wet.</p>
<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Hygiene and Cleaning</p>	<p>All Risk Levels:</p> <ul style="list-style-type: none"> • If recreational pools or hot tubs will be operated, maintain proper disinfectant levels and follow the CDC's Model Aquatic Health Code or your local regulatory authority guidance and regulations and CDC guidelines for aquatic venues. • Ensure that all water systems are safe to use after a prolonged facility shutdown to minimize the risk of Legionnaires' disease and other diseases associated with water. Satisfactory bacteriological water testing is recommended prior to opening. See CDC guidelines. • Increase pool chemical monitoring and cleaning/ disinfection of high touch/traffic areas. Store chemicals and disinfectants out of reach of children. • If multi-use items are available at the facility such as pool furniture, life vests, or pool toys, ensure cleaning/ disinfecting of those items between each guest and discourage sharing of items that are difficult to clean/ disinfect or that come in contact with the face (goggles, snorkels, etc.). • Provide showering facilities for pre and post swimming such that use is accessible but limited following social distancing guidelines, monitored by staff, and cleaning/ disinfecting can occur regularly. <p>(CONTINUED ON NEXT PAGE)</p>

POOLS AND WATER FEATURES (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Special Measures	ALL RISK LEVELS <ul style="list-style-type: none">• Encourage customers to download the Care19 Apps to increase success levels with contact tracing. BeLegendary.link/Care19• Follow CDC guidelines for aquatic venues.
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