

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	https://www.health.nd.gov/diseases-conditions/coronavirus
	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>Risk levels and color-coded health indicators provide situational awareness to help make informed decisions and make adjustments necessary in industry guidelines in order to prevent further spread and impact of the virus in communities; especially among vulnerable populations. The following recommendations for industry protocols should be followed along with meeting public health criteria to ensure there is no increased risk of exposure or uncontrolled transmission in the community.</p> <ul style="list-style-type: none"> Capacity should be limited to a percentage of normal operating capacity for controlled and managed facilities or capped at a total number. If there is no way to control access of entry (egress), spread out activities to double the normal footprint. <ul style="list-style-type: none"> » Red/Critical Risk Level — This is the area with the highest disease burden and level of significant and uncontrolled community transmission, multiple outbreaks resulting in increased deaths, surge capacity of hospitals are threatened, and there is lack of adequate PPE supplies available for healthcare workers. Only essential travel and services are open. <p>(CONTINUED ON NEXT PAGE)</p>

STANDARDS FOR ALL INDUSTRIES (CONTINUED)

MOVEMENT AND ACTIVITY	Gathering Size	<ul style="list-style-type: none"> » Orange/High Risk Level — This is the level of significant transmission and risk for exposure due to widespread community spread of infections. Implement strategies emphasizing Stay Home. Stay Healthy. Stay Connected. Only essential work and travel are open. Limit gathering size to 10 people or less. Additional restrictions for high-risk individuals, personal care services are closed, schools are closed but offering distance learning, home is highly encouraged when gatherings, events and fitness and recreational centers are closed and foodservice operations are limited to takeout or delivery. » Yellow/Moderate Risk Level — This is the level of heightened risk for exposure but where transmission is controlled in the area AND health criteria is met. Group gatherings are limited by certificate of occupancy for the room or seating area according to industry-specific Smart Restart protocols and social distancing is maintained. Cancel gatherings of any size where distancing cannot be maintained. » Green/Low Risk Level — This is the level of low risk for exposure and when transmission is controlled in the jurisdiction AND health criteria is met. Group gatherings are limited by certificate of occupancy for the room or seating area according to industry-specific Smart Restart protocols and social distancing is maintained. Cancel gatherings of any size where distancing cannot be maintained. » Blue/New Normal Level — This is the lowest level of risk for exposure and when transmission in the jurisdiction AND health criteria is met. It is the time when most normal occupancy activity can resume with heightened cleaning, standard precautions and awareness of health guidelines.
	Physical Distancing	Mark six-foot increments where lines form.
	Workplace Activity	<p>Post signage (state provided) at all entrances of the facility informing all employees and customers that they should:</p> <ul style="list-style-type: none"> • Avoid entering the facility if they have a cough or fever. • Maintain a minimum six-foot distance from one another. • Wash their hands often with soap and water for at least 20 seconds. • Limit unnecessary contact such as hugging and shaking hands. <p>(CONTINUED ON NEXT PAGE)</p>

STANDARDS FOR ALL INDUSTRIES (CONTINUED)

<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Personal Protective Equipment (PPE)</p>	<p>Encourage use of cloth face coverings to employees and contracted workers whose duties require close contact (within 6 feet for 10 minutes or more) with other employees and/or the public.</p>
<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Hygiene and Cleaning</p>	<ul style="list-style-type: none"> • Provide contactless payment systems or, if not feasible, disinfect all payment portals, pens and styluses after each use. • Provide hand sanitizer, soap and water or effective disinfectant at or near the entrance of the facility and in other appropriate areas for use by the public and employees, and in locations where there is high-frequency employee interaction with members of the public (e.g. cashiers). Keep chemicals out of reach of small children. Restrooms normally open to the public shall remain open to the public with heightened hygiene and cleaning standards.. • Regularly disinfect other high-touch surfaces according to industry standard operating procedures in conjunction with Personal Protective Equipment (PPE) use for staff.
	<p>Special Measures</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 App collection to increase success levels with contact tracing. BeLegendary.link/Care19



<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 for large gatherings and mass gathering events.</p>	
<p>MOVEMENT AND ACTIVITY</p>	<p>Gathering Size</p>	<p>Red/Critical Risk</p> <ul style="list-style-type: none"> • Recommend closure. <p>Orange/High Risk</p> <ul style="list-style-type: none"> • Recommend closure. <p>Yellow/Moderate Risk</p> <ul style="list-style-type: none"> • Capacity should be limited to 50% of normal operating capacity as defined by certification of occupancy for the specific room, not to exceed 250 total attendees. <p>Green/Low Risk:</p> <ul style="list-style-type: none"> • Capacity should be limited to 75% of normal operating capacity as defined by certification of occupancy for the specific room, not to exceed 500 total attendees. • 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 prior to the event. <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 TBD.
	<p>Physical Distancing</p>	<p>Red/Critical Risk</p> <ul style="list-style-type: none"> • Recommend closure. <p>Orange/High Risk</p> <ul style="list-style-type: none"> • Recommend closure. <p>Yellow/Moderate Risk</p> <ul style="list-style-type: none"> • Allow for 6 feet of spacing between groups: increase table spacing by removing tables, marking tables closed or provide a physical barrier between tables. Back to back booth seating is allowed. • Reception and staging areas (indoor or outdoor) should be marked so physical distancing standards are met. • Tables should be limited to 10 people per table (existing group, for example family). <p>(CONTINUED ON NEXT PAGE)</p>

BANQUETS, BALLROOMS, ETC. (CONTINUED)

MOVEMENT AND ACTIVITY	Physical Distancing	<p>Green/Low Risk:</p> <ul style="list-style-type: none"> Yellow protocols are strongly recommended with the following exceptions: <ul style="list-style-type: none"> » Tables can seat more than 10 if part of an existing group, for example family. Maintain distancing between tables. <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 TBD.
	Venue 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"> Recommend closure. <p>Yellow/Moderate Risk</p> <ul style="list-style-type: none"> 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. Standing at bars or in reception lines is not recommended. Bar stool seating can be allowed for 1-2 guests, with 6 feet of separation between groups. <p>Green/Low Risk:</p> <ul style="list-style-type: none"> Yellow protocols are strongly recommended with the following exceptions: <ul style="list-style-type: none"> » Bars operate with increased standing room occupancy that allows for 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 TBD.
EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Hygiene and Cleaning	<p>Red/Critical Risk</p> <ul style="list-style-type: none"> Recommend closure. <p>Orange/High Risk</p> <ul style="list-style-type: none"> Recommend closure. <p>Yellow/Moderate Risk</p> <ul style="list-style-type: none"> Drink refills should not be allowed unless served in a clean unused glass or cup. Menus should be single use paper or on a material that can be sanitized after each use. Drink coasters should be single-use or of a material that can be sanitized after each use. Tabletop electronics for ordering or contactless payments should be sanitized after each use. <p>(CONTINUED ON NEXT PAGE)</p>

BANQUETS, BALLROOMS, ETC. (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST

Hygiene and Cleaning

- Self-service cups should only touch the beverage dispenser lever. Beverage stations that are not touch free should be cleaned after each use.
- Disposable cups, straws and utensils should be handled by staff only and served to the customer, be individually wrapped, or dispensed to prevent contamination by the customer.
- Bar straws and coffee stir sticks should only be handled by staff and are served in drinks to customers or individually wrapped.
- Self-service condiments should be eliminated and provided by request in single use or disposable containers.
- All venues should allow for a minimum of 4 hours between closing and reopening daily to clean.

Green/Low Risk:

- Yellow protocols are strongly recommended.

Blue/New Normal:

- Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines TBD.

Special Measures

All Levels:

- Encourage customers to download the Care19 App collection to increase success levels with contact tracing.
BeLegendary.link/Care19

Red/Critical Risk

- Recommend closure.

Orange/High Risk

- Recommend closure.

Yellow/Moderate Risk

- Dance floors are not recommended.

Green/Low Risk:

- Yellow protocols are strongly recommended.

Blue/New Normal:

- Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines TBD.