**Overview for Community Events at the Calaveras County Fairgrounds**

***The impact of COVID-19 on the health of Californians is not yet fully known. Reported illness ranges from very mild (some people have no symptoms) to severe illness that may result in death. Certain groups, including people aged 65 or older and those with serious underlying medical conditions, such as heart or lung disease or diabetes, are at higher risk of hospitalization and serious complications. Transmission is most likely when people are in close contact or in a poorly ventilated area with an infected person, even if that person does not have any symptoms or has not yet developed symptoms. Precise information about the number and rates of COVID-19 by industry or occupational groups, including among critical infrastructure workers, is not available currently. There have been multiple outbreaks in a range of workplaces, indicating that workers are at risk of acquiring or transmitting COVID-19 infection. Examples of these workplaces include hospitals, long-term care facilities, prisons, food production, warehouses, meat processing plants, restaurants, and grocery stores. As stay-at-home orders are modified, it is essential that all possible steps be taken to ensure the safety of workers and the public.***

**Key Prevention Practices Include:**

* Physical Distancing to the maximum extent possible
* Use of face coverings by workers and customers.
* Frequent handwashing and regular cleaning and disinfecting
* Train workers and volunteers on these and other elements of the COVID Prevention Plan

This document provides guidance for **Community Events** at the **Calaveras County** **Fairgrounds** is to support a safe, clean environment for workers, customers, and the public. Partners must identify and monitor the County Risk Level for the county the business is operating in and make required adjustments to their operations: Due to the fluidity of the health threat the Purple Tier will be used for

***Orange – Widespread – Tie 3: Event Promoters must follow the modifications in this guidance.***

**Workplace Specific Plan for Staff and Volunteers**

**Establish a written, workplace-specific COVID-19 prevention plan** at every location, perform a comprehensive risk assessment of all work areas and work tasks, and designate a person at each establishment to implement the plan.

**Incorporate the CDPH Face Covering Guidance into the Workplace Specific Plan** and include a policy for handling exemptions.

**Work with the Calaveras County Department of Public Health where the operation is located for communicating information about COVID-19 outbreaks among workers, volunteers, or customers.**

**Train and communicate with workers, Volunteers** **and representatives** on the plan and make the plan available to workers and their representatives.

**Regularly evaluate the establishment for compliance** with the plan and document and correct deficiencies identified.

Investigate any COVID-19 illness and determine if any work-related factors could have contributed to risk of infection. Update the plan as needed to prevent further cases.

**Implement the necessary processes and protocols** when a workplace has an outbreak, in accordance with CDPH guidelines and orders or guidance from the local health department. •

Identify close contacts (within six feet for 15 minutes or more) of an infected worker and take steps to isolate COVID-19 positive worker(s) and close contacts.

Notify all employees in writing, and Event Promoters of subcontracted employees, who may have been exposed to COVID-19 and report workplace outbreaks to the local health department. For additional information on Event Promoter responsibilities under AB 685 (Chapter 84, Statutes of 2020), refer to the Enhanced Enforcement and Event Promoter Reporting Requirements from Cal/OSHA and the Event Promoter Questions about AB 685 from CDPH.

Adhere to the guidelines below. Failure to do so could result in workplace illnesses that may cause operations to be temporarily closed or limited.

**Individual Control Measures and Screening**

**Provide temperature and/or symptom screenings** for all workers at the beginning of their shift and any vendors, contractors, or other workers entering the establishment. Make sure the temperature/symptom screener avoids close contact with workers to the extent possible.

**Encourage self-screening at home**, which is an appropriate alternative to providing it at the establishment, ensure that screening was performed prior to the worker leaving the home for their shift and follows CDC guidelines, as described in the Topics for Worker Training section above.

**Encourage workers who are sick or exhibiting symptoms of COVID-19 to stay home**.

**Event Promoters must provide and ensure workers** use all required protective equipment, including eye protection and gloves where necessary.

**Event Promoters should consider where disposable glove** use may be helpful to supplement frequent handwashing or use of hand sanitizer; examples are for workers who are screening others for symptoms or handling commonly touched items.

**Remind guests in advance to bring a face covering**, otherwise they 7 should not be allowed to enter the premises (unless exempted per the CDPH Face Covering Guidance). Consider making face coverings available for guests who may arrive without them.

Outdoor promoters must take reasonable measures, including posting signage in strategic and highly visible locations, to remind workers, retail tenants, vendors, and the public that they must use face coverings and maintain physical distancing. individual Control Measures and Screening

**Ventilation, Cleaning and Disinfecting Protocols**

Where possible, install portable high-efficiency air cleaners, upgrade the building’s air filters to the highest efficiency possible, and make other modifications to increase the quantity of outside air and ventilation in offices and other indoor spaces.

**Check the CDPH website periodically for updates on indoor air quality and ventilation guidance for airborne diseases in indoor settings.**

**Perform thorough cleaning in high traffic areas**, such as restrooms, worker break rooms, and entrances and exits, including doors and door handles, stairways, escalator handrails, and elevator controls.

Frequently disinfect commonly used surfaces, including benches, counters, ATM PIN pads, registers, water fountains (spout, button/lever, and nozzle), guardrails, displays, hand-held devices, shelving, customer assistance call buttons, handwashing and sanitation facilities, mall seating, touch screens, facility maps, vending machines, etc.

Regularly clean and disinfect shared equipment between each use, such as time clocks, radios, and headsets for workers as well as wheelchairs, strollers, mobilized devices, carts, baskets, or other equipment frequently used by shoppers.

**Regularly wipe down touchable surfaces, including but not limited to working surfaces, registers, touchscreens, computer monitors, and stationary and mobile equipment controls.**

**To minimize the risk of Legionnaires’ disease and other diseases associated with water,** take steps to ensure that all water systems and features are safe to use after a prolonged facility shutdown.

Avoid sharing audio equipment, phones, tablets, laptops, desks, pens, and other work supplies wherever possible. Never share PPE.

**Discontinue shared use of audio headsets and other equipment between 8 workers unless the equipment can be properly disinfected after use**. Consult equipment manufacturers to determine appropriate disinfection steps, particularly for soft, porous surfaces such as foam earmuffs.

**Provide time for workers to implement cleaning practices during their shift**. Cleaning assignments should be assigned during working hours as part of the workers’ job duties.

Procure options for third-party cleaning companies to assist with the increased cleaning demand, as needed.

**Equip customer entrances and exits, promenades, and other common space areas with proper sanitation products, including hand sanitizer.**

**Display signage indicating where the nearest hand sanitizer dispenser is located. Check hand sanitizer dispensers periodically and refill before they run out.**

When choosing disinfecting chemicals, use products approved for use against COVID-19 on the Environmental Protection Agency (EPA)- approved list and follow product instructions. Use disinfectants labeled to be effective against emerging viral pathogens, diluted household bleach solutions (5 tablespoons per gallon of water), or alcohol solutions with at least 70% alcohol that are appropriate for the surface. Provide workers training on the chemical hazards, manufacturer’s directions, ventilation requirements, and Cal/OSHA requirements for safe use. Workers using cleaners or disinfectants must wear gloves and other protective equipment as required by the product instructions. Follow the asthma-safer cleaning methods recommended by the California Department of Public Health and ensure proper ventilation.

Ensure that sanitary facilities stay operational and always stocked and provide additional soap, paper towels, and hand sanitizer when needed.

**Do not clean floors by sweeping** or other methods that can disperse pathogens into the air unless all persons in the area have appropriate PPE. Use a vacuum with a HEPA filter wherever possible.

Encourage the use of credit cards at retail ten ant and vendor locations and install hands-free devices, if possible, including motion sensor lights, contactless payment systems, automatic faucets, soap, and paper towel dispensers, and timecard systems. •

Adjust or modify Event hours to provide adequate time for regular deep cleaning and product stocking.

**Guidelines for Vendors**

**WARNING: physical distancing alone is insufficient to prevent transmission of COVID-19. 9**

**Implement measures to ensure physical distancing of at least six feet between and among workers and customers in all Event locations.** This can include use of physical partitions or visual cues (e.g., floor markings, colored tape, or signs to indicate to where workers and/or customers should stand).

**Take measures at customer service desks or other areas where physical distancing cannot be maintained to minimize exposure between workers and customers, such as Plexiglas or other barriers**.

Consider offering workers who request modified duties options that minimize their contact with customers and other workers (e.g., managing inventory rather than working as a cashier or managing administrative needs through telework).

**On-property security staff should actively remind and encourage customers and the public to comply with the physical distancing standards.**

Event operators, retail tenants, and vendors should also identify additional strategies to maintain physical distancing.

**Develop and implement controlled foot traffic and crowd management strategies that enable at least six feet physical distancing between customers.** This can include requiring foot traffic be one-directional and guiding customers with visual cues, physical props, and signage.

Provide clearly designated entrances and separate exits, if feasible and appropriate for the space, to help maintain physical distancing and support crowd control. Wherever possible, doors should be left open if they do not open and close automatically. Work with tenants to create queue systems for customers outside individual stores while still maintaining physical distance, if necessary.

**Event operators, retail and vendors** should collaborate to develop store entry queuing systems that do not disrupt foot traffic or violate physical distancing requirements. Consider and encourage alternate entry to retail tenant facilities, including digital reservations for entry and pre-order guidelines.

Vendor carts or kiosks should only be permitted to operate in Event aisles or walking areas if they do not interfere with updated foot 10 traffic measures or inhibit physical distancing requirements.

Reconfigure vendor carts or kiosks, where necessary, to ensure queuing does not impede physical distancing requirements.

Outdoor retail and commercial vendors should ensure that vendors space tables, tents, and other displays are in accordance with appropriate physical distancing requirements or ensure other impermeable barriers are in place.

Event Operators should collaborate with vendors to identify opportunities that make use of unused or reconfigured real estate for revenue-generating opportunities in accordance with local regulations and that support physical distancing requirements. This could include expanding restaurant dining space in real estate managed by the Event operator, e.g., promenades or modified parking spaces.

Reduce the hours that retail vendors are operational.

Chairs, seating, benches, and other public spaces should be reconfigured to enable physical distancing requirements.

Ensure workers and volunteers can maintain physical distance in breakrooms, using barriers, increasing distance between tables/chairs to separate workers, etc. Where possible, create outdoor break areas with shade coverings and seating arrangements that ensures physical distancing.

Discourage workers from congregating during breaks and ensure they are not eating or drinking without face coverings within six feet of each other.

Implement physical distancing requirements at loading bays and move to contactless signatures for deliveries.

**Food and Beverage Concessions**

Prioritize outdoor seating and curbside pickup to minimize cross flow of customers in enclosed environments. Restaurants, bars, and wineries can expand their outdoor seating if they comply with local laws and regulations.

**Takeout Only**

Maintain physical distance of at least six feet with delivery drivers.

**Disinfect eating and drinking areas.**

For outdoor seating, maintain physical distancing standards of at least six feet and as outlined in this guidance.

**Limit the number of patrons** at a single table to a household unit or patrons who have asked to be seated together. People in the same group seated at the same table do not have to be six feet apart.

**Implement measures to ensure physical distancing of at least six feet between workers and customers/single groups.** This can include use of physical partitions or visual cues (e.g., floor markings or signs to indicate to where employees and/or guests should stand).

**Install physical barriers or partitions at cash registers, bars, host stands, and other areas were maintaining physical distance of six feet is difficult.**

Any area where guests or employees’ queue should also be clearly marked for appropriate physical distancing. This includes check-stands and terminals, deli counters and lines.

**Establish one-way directional passageways for foot traffic, if possible, to eliminate employees from passing by one another.**

When ordering customers should maintain 6ft distancing in line.

Implement peak period queueing procedures, including a staff to remind guests to queue with at least six feet of distance between groups outside or in waiting areas.

**Encourage the use of credit cards and contactless payment systems.**

Face coverings are strongly encouraged for all employees; however, they are required for any employee (e.g., server, bartender, manager, busser, food runner, etc.) who must be within six feet of customers or other workers.

All workers should minimize the amount of time spent within six feet of guests.

**Physical distancing protocols should** be used in any office areas, kitchens, pantries, walk-in freezers, or other high-density, high-traffic employee areas.

**Face coverings are required.**

Employee pre-shift meetings and trainings should be conducted virtually or in areas that allow for appropriate physical distancing between employees. Food, beverages, food ware, etc., should not be shared.

Stagger employee breaks, in compliance with wage and hour regulations, to maintain physical distancing protocols.

Consider offering workers who request modified duties options that minimize their contact with customers and other employees (e.g., managing inventory rather than working as a cashier or managing administrative needs through telework.

**Reconfigure kitchens to maintain physical distancing in those areas where practical.** Consider doing prep work ahead of time to allow staggering of shifts to reduce staff in the kitchen at one time.

Discourage food preparation employees from changing or entering others’ workstations during shifts.

Discourage employees and guests from congregating in high traffic areas such as bathrooms, hallways, bar areas, reservation, and credit card terminals, etc.

Require employees to avoid handshakes and similar greetings that break physical distance.

Discontinue activities that encourage movement and shared items between guests including karaoke singing, open mic performances, trivia activities, mixers, pub crawls, etc.

Discontinue services and activities that carry an increased risk of contamination from sharing and splashing and such as drinking games and/or contests, drop shots, etc.

**Consider limiting excessive consumption of alcohol that could deter guests’ compliance with these guidelines.**

**Close dance floors and discontinue performances such as musical or dance acts that encourage large gatherings.**

**Galleries (Exhibit Hall), Arena Events and Frog Jumping**

**Adjust maximum occupancy rules to limit the number of people at Family Entertainment centers** as appropriate to support physical distancing.

Limit customer groups to a household unit. People from the same household do not need to be six feet apart.

Use visual cues to ensure customers maintain physical distances of at least six feet while waiting in line. Install impermeable barriers at concession counters, if possible.

**Install physical, impermeable barriers or partitions between game, seating, and other types of activity areas to minimize exposure between customers.**

Event Promoters should take into consideration whether an activity may cause a customer to require additional space and make modifications to ensure adequate physical distances.

Dedicate staff to manage movement of customers when activities could bring people within six feet of distance from each other, such as ushering customers to seats, preventing congregation in bottleneck areas, limiting groups from playing through courses, etc.

Implement measures to ensure physical distancing of at least six feet between people, such as when customers are waiting in line. This can include use of physical partitions or visual cues (e.g., floor markings or signs to indicate to where workers and customers/visitors should stand).

Install impermeable barriers where physical distancing cannot be maintained to minimize exposure between workers and customers.

All workers should minimize the amount of time spent within six feet of guests.

Designate separate routes for entry and exit into facilities, activity areas, seating areas, work areas, etc., if possible, to help maintain physical distancing and lessen the instances of people closely passing each other.

**Establish one-way directional hallways and passageways for foot traffic, if possible, to eliminate workers and or volunteers and guests from passing by one another.**

Consider offering workers who request modified duties options that minimize their contact with customers and other workers (e.g., managing inventory rather than working as a cashier or managing administrative needs through telework).

Reconfigure workspaces, if possible, to allow for six feet between workers.

Stagger worker breaks, in compliance with wage and hour regulations, to maintain physical distancing protocols.

**Livestock Show and Sale**

**Require or encourage pre-registration** to reduce in-person interaction on site.

**Advise all staff and anyone visiting the event, including exhibitors, visitors, judges, and veterinarians, to stay home if they are**[**sick**](https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html)**.**

Conduct daily health checks (e.g., temperature screening and/or symptom checking) of staff. If feasible, also check health status of attendees, in accordance with any applicable privacy laws and regulations.

**Increase distance and limit the duration of contact (no more than 15 minutes) between exhibitors, visitors, judges, veterinarians, staff, and anyone else visiting the event.**

When designing exhibits and layout of the grounds, allow for [social distancing](https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/social-distancing.html) and avoid high densities of people, including in employee-only areas such as break rooms, locker rooms, and time clocks.

Examples of areas where congregation should be limited include in- and out-gates, warm-up rings, prep or grooming areas, petting zoos and other animal interaction areas, restrooms, and food service areas.

**Limit the number of people entering the facility.**

Stagger visiting times and decrease high-traffic areas by limiting areas open to visitors/exhibitors or staggering use of common areas such as bathrooms, concession areas, bleachers, or animal viewing areas.

Use a perimeter fence to control the number of people entering or exiting.

**Use**[**masks**](https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/diy-cloth-face-coverings.html)**for visitors, exhibitors, judges, veterinarians, and staff**, especially where other social distancing measures are difficult to maintain.

Masks are not a substitute for personal protective equipment (PPE), which should be worn when performing procedures on animals or when using cleaning and disinfecting chemicals.

Masks are not recommended for children under 2 years or anyone who has trouble breathing or is unconscious, incapacitated or otherwise unable to remove the covering without assistance.

**Use markings and signs** to remind staff, exhibitors, and visitors to practice social distancing, wear masks in public spaces, especially when maintaining at least 6 feet apart may be difficult, wash their hands, and follow other safety measures. Consider adding signs that illustrate the capacity limit of buildings, including bathrooms, and take steps to control the number of people entering and exiting facilities.

**Encourage hand hygiene by setting up hand hygiene stations** at the entrance and within the premises so that staff and visitors can [clean their hands](https://www.cdc.gov/handwashing/when-how-handwashing.html), including before and after interacting with animals or entering/exiting animal areas.

Washing hands with soap and water is the best way to get rid of germs in most situations. If soap and water are not readily available, provide hand sanitizer with at least 60% alcohol.

[**Clean and disinfect**](https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html)**frequently touched surfaces** such as door handles/gates (including those to stall doors and bathrooms), and shared objects such as hoses, buckets, brooms, and pitchforks daily or more frequently based on the level of use.

[Use EPA-approved disinfectants external icon](https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19) against COVID-19.

Encourage participants to clean and disinfect items from home (halters, pitchforks, etc.) before bringing them to the event and again before they take them back home.

When possible, discourage the sharing of items (halters, brushes, clippers, etc.) that are difficult to disinfect between competitors, barns on the premises, and farms.

Clean and disinfect animal areas between shows or events.

Develop a schedule for increased, routine cleaning and disinfection of animal areas and other shared areas like bathrooms.

Ensure [safe and correct use](https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html) and storage of cleaners and disinfectants to avoid harm to employees and other individuals. Always read and follow label instructions for each product, and store products securely away from children.

Cleaning products should not be used near children. Staff should ensure that there is adequate ventilation when using these products to prevent attendees or themselves from inhaling toxic vapors.

**Implement strategies to maintain**[**safe concession areas**](https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html) and promote behaviors that reduce the spread:

Encourage [frequent hand washing](https://www.cdc.gov/handwashing/when-how-handwashing.html), by setting up hand hygiene stations near food concession areas.

Eliminate communal high-touch items (e.g., condiments, reach-in coolers, straw dispensers, some types of trash containers, etc.).

Take social distancing into consideration when designing these areas so that people can maintain 6 feet of distance between each other while waiting in lines or seating.

Refer to CDC’s [considerations for restaurants and bars](https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html) for more information on safety precautions to reduce the spread of COVID-19

**Mount pedestal fans or hard mounted fans with water misters** high up so that they blow towards the ground, avoiding blowing between different people. Water misters that spray directly onto people should use only potable water.

Develop a Water Management Plan (WMP) and monitor the disinfectant and temperature of the water to ensure that water is not sitting in the line for an extended period.

Avoid blowing air directly over one person towards another.

Avoid creating air movement that distributes dust, which may contain contaminants.

Position fans above the seating area (e.g., restaurant seating), cordon off the area directly in front of a ground-level fan to prevent people from standing directly in front of the airflow discharge and set fans into oscillation mode so that there is no consistent airflow from one person to another.

Prevent fans from blowing directly from people to people, people to animals, or animals to people.

**Isolate and transport people who become sick.**

Immediately separate visitors, exhibitors, judges, veterinarians, and staff with COVID-19 [symptoms](https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html).

People who are sick should go home or to a healthcare facility, depending on how severe their symptoms are, and follow [CDC guidance for caring for oneself and others](https://www.cdc.gov/coronavirus/2019-ncov/if-you-are-sick/index.html) who are sick.

**Carnival**

Parks must limit visitors to a maximum of 25% capacity.

Walk up ticket sales allowed.

* Employers who have employees working at Amusement Parks and Theme Parks must develop a worker COVID-19 testing program for weekly optional testing of all workers who may encounter other workers, support staff, or performers. PCR or antigen are permissible diagnosis tests for workers/performers where the interval of between tests is no greater than seven days. For workers returning to work where the interval between a prior test has been greater than seven days after receiving a prior test, only a PCR test is permissible.
* ♣ Workers participating in routine weekly testing are NOT counted toward any occupancy capacity limit. All workers not participating in a routine weekly testing program shall count toward any occupancy limit. o Use of face coverings is mandatory throughout the park in all settings indoor and outdoor, unless actively eating and/or drinking. Guests who do not comply should be removed from the facility immediately. Allow for exemptions identified in the CDPH Face Covering Guidance.
* All queuing must be performed in outdoor settings only and guests from different households or other parties must be at least six feet apart during queuing. Board household members in the same vehicle when possible. Passengers from different households must be at least six feet apart.
* Adjust seat-loading patterns, as needed, to comply with physical distancing requirements. Examples would include seating every other ride vehicle or vehicle row, further limiting capacity on a ride to allow for space between household groups, etc. NOTE: When adjusting seat-loading patterns, the ride operator must ensure the patron load distribution complies with the manufacturer’s load/balance criteria.
* Discontinue use of a ride or attraction where use of face coverings presents a safety issue or high incidence of loss of face covering during operation. Face coverings must be made available to visitors who lose their face coverings during a ride or attraction.
* Occupancy limits are based on the fire department occupant limit. If no fire department occupant limit is available for the total facility, the operating design capacity will be used as the basis for determining the reduced capacity.