Governor Ned Lamont

Sector Rules for June 17th reopen

June 6th, 2020
GOAL
Proactively protect public health and speed up the pace of economic, educational, and community recovery while restoring Connecticut’s quality of life.

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

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

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

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

DYNAMIC
We include a suite of tools to inform an adaptive plan that can be nimbly scaled or rolled back rapidly based on real-time critical health metrics.
HOW WE WILL OPEN OUR ECONOMY SAFELY
Our plan to open the economy will address two factors:

WHAT businesses can open and when.
HOW businesses must operate if they choose to open.

WHAT:

• We know that some businesses put employees and customers at greater risk of transmission.

• We will prioritize opening businesses that pose a lower transmission risk and drive outsized impact on the economy.

• Transmission risk is defined as contact intensity and modification potential of businesses.
  - Contact intensity considers contact proximity, contact length, and number of contacts.
  - Modification potential considers the businesses’ ability to socially distance and sanitize in accordance with regulations.

• We will assess the impact on state economic health with a focus on number of employed individuals, total GDP impacted, and impact on small businesses that make up the backbone of our economy.

HOW:

• We will provide clear operational guidance to businesses on how to reopen while ensuring the safety of both employees and customers.

• Guidance will include social distancing and hygiene, as well as the use of personal protection – for business operators, workers, and customers.

• The goal is to not only open safely, but create confidence in our society across employers, employees, and customers.

• The level of guidance will gradually become less restrictive over time, as our confidence in the ability to monitor and contain the disease increases.
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**SECTOR RULES FOR JUNE 17TH REOPEN**

**GUIDING PRINCIPLES**

**WHAT: SECTOR REOPENING OVER TIME**

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

**ALWAYS OPEN**
- Manufacturing
- Construction
- Real estate
- Utilities
- Essential retail
- Child care
- Hospitals

**MAY 20TH**
- Restaurants (outdoor only, no bar areas)
- Outdoor recreation (limited capacity)

**JUNE 1ST**
- Hair salons, Barbershops

**JUNE 17TH**
- Restaurants (outdoor, indoor, no bar areas)
- Hotels/Lodging
- All personal services
- Indoor recreation
- Remaining retail Offices (continue WFH where possible)
- Museums, Zoos (outdoor only)
- University research
- Sports, Sports clubs & complexes, Gyms, Fitness centers, Pools
- Outdoor arts, Entertainment, Events (limited capacity)
- Amusement parks
- Libraries
- Museums, Zoos, Aquariums
- Social clubs
HOW: SAFEGUARDS

As we continue to reopen select businesses on June 17th, we will open at our strictest controls on business operations and societal interaction. This will include, among other measures:

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

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

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

INDOOR RECREATION

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

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

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

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

These rules are not intended to govern sports-related businesses. Those businesses should refer to the appropriate sector rules published by DECD.

REOPEN RULES FOR INDOOR RECREATION VENUES
Indoor recreation businesses may open at up to 50% capacity; however, businesses should limit customers to the number of customers that can be appropriately supervised by staff to ensure continuous compliance with rules for mask wearing, social distancing, and cleaning/disinfecting of equipment and common areas. Businesses for which no maximum capacity is on record may determine maximum Phase II capacity as 1 person (including employees) per 150 square feet.

Any food service taking place at indoor recreation venues will adhere to the Sector Rules for Restaurants. The information here can be supplemented with guidance from other industry groups, some of which are listed below. These rules may be updated as conditions evolve.

FURTHER RESOURCES

FDA

OSHA
INDOOR RECREATION

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

PROGRAM ADMINISTRATOR
Appoint a program administrator who is accountable for implementing these rules.

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

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

- Rules contained in this document
- Protocols on how to clean and use cleaning products (incl. disinfectants) safely
- Additional guidance can be found here: https://osha.washington.edu/sites/default/files/documents/FactSheet_Cleaning_Final_UWDEOHS_0.pdf

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

The training shall be provided at no cost to the employee and during working hours. The training materials shall be presented in the language and at the literacy level of the employees. There shall also be weekly refreshers on policies.

PERSONAL PROTECTION
Estimate required personal protection for employees and begin procuring.

THOROUGH CLEANING
Complete a thorough cleaning of facility prior to reopening, including but not limited to:
- Bathrooms
- Kitchens
- Seating area
- All equipment

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

SHIFTS
Stagger shift start/stop times, break times, and lunchtimes to minimize contact across employees.
- Consider cohorting staff within each shift (e.g. keeping the same shift schedules and avoiding mixing staff across shifts).
INDOOR RECREATION

CAPACITY TRACKING
Employers are responsible for enforcing revised capacity limits (50%).

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

Use partitions between employees, or between employees and customers where a 6 ft distance cannot be maintained, where possible (e.g. check-in counters).

Complete a thorough cleaning of the facility prior to reopening.

Install touchless appliances wherever possible (e.g. contactless payments, soap dispensers, trash cans).

For facilities with central ventilation systems, increase ventilation rates and increase the percentage of outdoor air that circulates into the system where possible.

Close indoor waiting areas.

Install visual social distancing markers to encourage customers to remain 6 ft apart.

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

Post clear signage that supports new policies.

Rearrange space to maintain at least 6 ft of distance between individual customers or groups of customers for group activities. Ensure recreation areas for each individual or group of customers are at least 6 ft apart.
ENTRY & EXIT
Consider an exit from the facility separate from the entrance to allow for one-way foot traffic.

SOCIAL DISTANCING MARKERS
Install visual social distancing markers to encourage customers to remain 6 ft apart (e.g. lines to get movie theater tickets).

SIGNAGE
Post clear signage that reinforces new policies, e.g.:
- Social distancing protocols
- Cleaning and disinfection protocols
- Personal protection protocols (face masks, gloves)
- Employees shall stay home if sick/experiencing symptoms
- Customers shall not enter if they are experiencing symptoms

WAITING AREAS
Close indoor waiting areas.

RECREATION AREAS & SEATING
Rearrange space to maintain at least 6 feet of empty space between individual customers or groups of customers for group activities. This may involve moving existing recreation areas or blocking off recreation areas that cannot be moved (e.g. spacing out potter’s wheels to be more than 6 ft apart in a pottery studio or blocking off certain rows in a movie theater). Distance shall be measured from the closest boundary of one customer recreation area to the closest boundary of another customer recreation area.

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

PARTITIONS
Use partitions between employees, or between employees and customers where a 6 ft distance cannot be maintained, where possible (e.g. check-in counters).
INDOOR RECREATION

NON-ESSENTIAL AMENITIES
Close or remove amenities non-essential to business’s main function.

TOUCHLESS APPLIANCES
Install touchless appliances wherever possible (e.g. contactless payments, paper towel dispensers, soap dispensers, trash cans).

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

FOOD SERVICE
All food service shall adhere to the Sector Rules for Restaurants.

DISCRETE WORK ZONES FOR EMPLOYEES
Employees should operate in specific zones to minimize overlap, where possible.

CLEANING TIME
Increase time between showings or groups of customers to allow for more thorough cleaning of recreation areas (e.g. movie theater seats, craft studio tables).

EMPLOYEE EQUIPMENT
Ensure employees do not share equipment to the extent possible (e.g. trays). If shared, clean after each use.

TICKETING
Encourage contactless and/or digital ticketing where possible.

SELF SERVICE
Remove all self-serve items on the premises (e.g. self-service bowling ball) and have staff provide such items to patrons directly.

GROUPS
For group activities, do not combine persons or small groups with other non-related or non-associated persons or small groups.

CUSTOMER EQUIPMENT
Require customers to use only one piece of equipment during their visit (e.g. one bowling ball). Clean equipment in between customer use (e.g. bounce houses, golf putters). If cleaning or disinfecting equipment is not possible, “quarantine” equipment for 48 hours.

PAMPHLETS/PRICING/MENUS
Businesses are encouraged to use no-touch or disposable options for pamphlets/pricing/menus (e.g. phone app, whiteboard). If no-touch or disposable options are not commercially possible, businesses must sanitize pamphlets/pricing/menus between uses.

RESERVATIONS
Where possible, reservations should be required.
INDOOR RECREATION

PERSONAL PROTECTION FOR EMPLOYEES
• All employees are required to wear a surgical style mask or other face covering (e.g. cloth mask) that completely covers the nose and mouth, unless doing so would be contrary to his or her health or safety due to medical conditions.
• Employees may utilize their own cloth face covering over that provided by their employer if they choose.
• Gloves and eye protection are required when using cleaning chemicals.

EMPLOYERS ARE RESPONSIBLE FOR PROVIDING PERSONAL PROTECTION TO THEIR EMPLOYEES
• If businesses do not have adequate personal protection, they cannot open.

PERSONAL PROTECTION FOR CUSTOMERS
Customers are required to bring and wear a surgical style mask or other face covering (e.g. cloth mask) that completely covers the nose and mouth, unless doing so would be contrary to his or her health or safety due to a medical condition.
INDOOR RECREATION

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

CLEANING, DISINFECTANT PRODUCTS, &/OR DISPOSABLE DISINFECTANT WIPES
Make available near commonly used surfaces, where possible (e.g., ticket counters).

BATHROOMS
Clean and disinfect frequently, and implement use of cleaning log for tracking.

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

CLEANING & DISINFECTING
Businesses shall follow federal guidelines (CDC, EPA) on what specific products shall be used and how.

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

SEATING AREA & TABLES
Disinfect seating area, tables, and common items after each seating.

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

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

Employees shall stay home if sick.

IN THE EVENT OF A POSITIVE COVID-19 CASE
Employees shall inform their employers, and follow state testing and contact tracing protocols.

• Additional guidance can be accessed at: https://www.cdc.gov/coronavirus/2019-ncov/community/general-business-faq.html

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

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

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

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