



June 8, 2020

Interim Guidelines for Businesses during the COVID-19 Pandemic

An important note about this document: The local safety practices are described as either requirements or recommendations. These guidelines are intended to supplement, but not replace, applicable Federal or State requirements. All businesses must comply with all applicable Federal and State law and regulation, including but not limited to those issued by the California Department of Public Health (CDPH), and the Occupational Safety and Health Administration (OSHA). Where there are differences between State and Mariposa County regulations the one that is more stringent or stricter applies.

We will be living with this epidemic disease for some time, trying to balance economic activity against uncontrolled virus spread. These guidelines for business practices in Mariposa County are consistent with the concepts that we have been communicating for weeks: social distancing, hand hygiene, covering your cough, , frequent cleaning of high touch surfaces, and, more recently, face coverings. Demonstrating good hygiene practices will build customer confidence. With widespread adoption, we can limit the spread of COVID-19 and promote Mariposa County as a safer place to visit.

These guidelines have been written with best available information about this new pathogen, but this knowledge is evolving and ever changing based on what we know of other viruses, and from expert opinion. We will update Mariposa County guidelines as we learn more about COVID-19.

****For additional details, definitions and explanations pertaining to the guidelines below, please refer to the corresponding Frequently Asked Questions.***

Required of all Businesses:

- **Exclude ill persons**

This is paramount for employees and proprietors. The Mariposa County Public Health (Public Health) Order dated [March 25, 2020](#), requires all employers screen employees and all ill staff to be excluded from work daily (for a sample agreement, please go the [Mariposa Roadmap to Recovery Guidelines](#) Page). Keep in mind that COVID-19 symptoms vary and can be very mild. For specified guidance and details on symptom screening and COVID-related symptoms, refer to the accompanying Frequently Asked Questions document.

Ill persons must stay home, and we recommend seeking medical advice and testing whenever COVID-19 is considered a possibility (for additional guidance, call Mariposa County Coronavirus Information Line: 209-259-1332 or email Mariposacovid19@gmail.com). Ill persons must isolate themselves for a minimum of 10 days *AND*, prior to returning to work, must have had no fever for 3 consecutive days (a temperature of 100.4 F or above constitutes a fever) *AND* other symptoms (e.g., cough, headache, body aches, etc.) must be improving. Sole proprietors who are ill must close their businesses, or arrange for alternative operation of the business, until the above criteria are met.

Employers and their staff should be aware that the inability to work due to COVID-19-related isolation and quarantine ordered by Public Health may trigger eligibility for the State Employment Development Department's disability program and work-related exposures to the virus may trigger eligibility for State Workers Compensation Insurance coverage.

- All businesses shall provide COVID-19 training to all employees pursuant to the [Statewide Industry Guidance to Reduce Risk](#).
- Face coverings are strongly recommended when employees are in the vicinity of others. Workers should have face coverings available and wear them when on property, in breakrooms and offices, or in a vehicle during work-related travel with others. Face coverings must not be shared. Employers are generally encouraged to provide face coverings but must provide them when required by employer rules or these guidelines. As noted below, restaurant guests are not required to wear face coverings while eating and drinking. All employees must launder fabric face coverings after each shift.
- Provide hand washing or sanitizing opportunities for customers and guests at the entrance (and/or other locations throughout the establishment) and require use upon entry.
- Maintain physical distancing between customers and guests – avoid crowding. Methods used to maintain the required 6-feet of physical separation within establishments may vary and may include limiting the number of persons in the facility at any given time to ensure unrelated persons can safely maintain 6-feet of separation.
- Maintain physical distancing between employees as much as possible, including during employee breaks and staff meetings. Methods used to maintain the required 6-feet of physical separation may vary and may include staggered break times, telephonic or virtual staff meetings and trainings, etc.
- Mandate spacing at registers, counters, front desks and other applicable common areas (e.g., lobbies, waiting rooms, elevators, ingress and egress points, lines for the bathroom, etc.). Methods used to ensure mandated spacing may vary but may include the use of visual floor markers, arranged walkways, physical barriers or supervision by employees, etc.
- Require all employees to wash and/or sanitize hands frequently.
- Equip employee workstations (e.g., registers, check-in/front desks, etc.) with hand sanitizer or sanitizing wipes and require all front-line employees to wash or sanitize their hands after each interaction with the public.
- Post list(s) of common, high-touch surfaces and high-traffic areas along with written protocols and mandatory schedules for cleaning these areas in a location visible to staff.
- Perform frequent and diligent cleaning of common, high-touch surfaces and high-traffic areas (e.g., lobbies, waiting rooms, areas of ingress and egress including stairways, stairwells, handrails and elevator controls, door handles, light switches, countertops, tables, chairs, menus, screens, registers, telephones, keyboards, rental equipment, etc.) with a disinfectant that is [EPA-approved](#) for viruses or 10% bleach solution (1-part bleach to 9-parts water, mixed fresh daily). Test strips for the concentration of bleach solutions are available and are commonly used for restaurant dishwashers. If test strips are used, the objective is to maintain bleach concentration at or above 200 parts per million ppm.
- Display appropriate signage in a prominent location throughout the establishment (and on business websites, if applicable) to inform guests, customers and employees of best practices for maintaining physical distancing, disinfecting hands and wearing face coverings. Standardized, printable signs may be obtained on the [Mariposa County COVID-19 Webpage](#) page.

Recommended for all Businesses:

- No touch doors are desirable, but if not feasible, keep doors open as much as possible, or implement other measures to help reduce contact.
- Designate separate entrance and exit doors where possible.
- Consider providing single-use face coverings at the door in the event a customer forgets their own.

- Implement no-touch payment options where feasible and applicable. If this is not an option, implement measures to minimize contact with surfaces and exchanges between staff and customers and routinely sanitize hands and any shared surfaces. The use of plastic coverings over payment structures is a good alternative to no-touch payment and may facilitate disinfection. If used, the plastic coverings should be changed regularly. It is okay to accept cash; all cashiers, including those handling cash, should have ready access to hand hygiene (washing or hand sanitizer) and should wash or disinfect after each transaction.
- Avoid sharing common items among employees (e.g., phones, writing implements, computers, tablets, workstations, tools, etc.) where feasible.
- Consider adjusting hours of operation to provide time for regular, thorough cleaning and disinfecting.

General Administrative Businesses and Offices:

Recommended

- Continue remote work as much as possible.
- All employees should wear face coverings while interacting with others and while in common areas of the office. Employees should launder fabric face coverings after each shift.
- Consider holding virtual (e.g., Zoom) staff meetings and trainings where feasible.
- Consider establishing/implementing alternative worksites and/or flexible work hours (e.g., staggered shifts), to help increase physical distancing among employees and between employees and the public.
- Consider staggering employee break times to avoid congregating in common spaces.
- Consider rearranging or removing office furniture to allow for more space between workstations.
- Desks should be rearranged so employees face in the same direction instead of facing each other. Cubicles may be within 6 feet of each other so long as impermeable barriers such as cubicle walls or Plexiglas barriers (i.e., sneeze guards) exist between employees' faces.
- Consider measures to exclude unnecessary persons from entering the office (e.g., keeping doors locked, implementing phone-in or code entry, or having someone stationed at the entrance, etc.).
- Discourage shared use of offices and office equipment including, but not limited to, phones, desks, chairs, staplers, etc. Where shared use cannot be avoided (e.g., copy machines, scanners, etc.) ensure surfaces are frequently and diligently disinfected.
- Consider providing hand sanitizer, disinfecting wipes and/or sprays for employees throughout the office as well as no-touch trashcans.
- As much as possible, promote a paperless workplace. Employees should engage in proper hand hygiene after exchanging items including paper.
- Consider installing Plexiglas barriers (i.e., sneeze guards) at front reception desk at a height taller than adult-eye level to protect employee and public, if applicable. Though the effectiveness remains unknown, such barriers are expected to decrease droplet transmission.
- Consider eliminating use of communal water coolers, coffee stations, microwaves and refrigerators. If this is not feasible, such shared stations should only be used if the office has a cleaning plan in place. This may include stocking the area with disinfecting wipes and mandating that each employee wipe the areas they have touched before they leave. Encourage employees to bring their own mugs, dishes and cutlery from home every day and take them home at the end of the day.
- Non-essential travel should be limited as much as possible, and when it does occur, there should be only one person per vehicle unless the individuals are members of a single household unit.

Retail Businesses:

Required

- For rental equipment, all returned equipment must be cleaned and disinfected between each use, prior to redistribution. Hard-surfaced items such as bicycles, kayaks, skis, poles, etc., must be thoroughly cleaned and disinfected upon return by either the customer or an employee using Personal Protective Equipment (PPE). Rental equipment that cannot immediately be disinfected or laundered (e.g., sleeping bags, bike helmets, etc.) must be kept separated on shelf for a minimum of 3 days before cleaning and redistributing.

Recommended

- If customers are handling merchandise, suggest they practice frequent hand hygiene to protect themselves and others.
- Gloves for retail employees are not recommended and should not be worn for multiple transactions at the register as they are just as likely to transmit viruses and bacteria as are unwashed hands.
- Consider installing Plexiglas barriers (i.e., sneeze guards) at counters/registers at a height taller than adult-eye level to protect both customer and employee. Though the effectiveness remains unknown, such barriers are expected to decrease droplet transmission.
- Consider curbside pick-up and delivery services where feasible.
- Consider dedicating shopping hours for vulnerable populations, including seniors and those medically vulnerable, preferably at a time following a complete cleaning.
- Reusable bags or baskets used by customers should not be prohibited in the absence of evidence that they increase risk; however if they are used, customers should be expected to load their own carriers without employee assistance and employees should take measures to clean the surfaces on which the carriers were set so as to minimize contact with such outside items.
- Consider a temporary no-return, no-try on policy. If this is not feasible, consider quarantining any returned items for a minimum of 3 days and/or cleaning before returning to the display floor. Items tried on in the store should be kept off display for a minimum of 3 days or laundered/disinfected before returning to the display floor.

Restaurants:

Required

- Maintain distancing between tables by arranging them at least 6 feet apart or installing impermeable physical barriers between the tables and counter/bar seating for persons who are not part of a single household unit.
- Restaurants and restaurant staff must follow all applicable provisions of the California Retail Food Code found in Division 104 Part 7 of the California Health and Safety Code and hands must be washed or disinfected after every customer contact as well as after using the toilet room, eating, drinking, smoking or touching face, taking out garbage, exposure to common surfaces or after engaging in any other activity that contaminate hands, including but not limited to, handling cash.
 - In the event gloves are used by restaurant employees, they *must* be changed as often, and in the same instances, as hands would be washed or disinfected pursuant to State law. Disposable gloves shall never be cleaned and re-used.
- Employees must wear face coverings/masks.
- Eliminate customer salad bars, buffets, and other self-serve offerings, including self-service coffee stations. Self-serve soda stations are permitted, but only if single-use cups are used (no refills). If self-serve soda stations are used, they must be cleaned frequently and diligently and posted with a sign indicating that refills are not permitted.
- Menus must be disinfected after each use. If this is not possible, restaurants may use digital, white board/chalkboard, or disposable menus.
- Prohibit the placement of condiment bottles on tables and eliminate self-serve condiment stations. Condiments shall not be exchanged between tables without first cleaning and disinfecting.

Alternative methods of providing condiments to guests may vary but may include providing clean condiment bottles upon request (bottles must be cleaned after each use) or providing single-serving packets of condiments.

- Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc. All eating utensils must be dispensed by employees to customers as needed. Eliminate self-serve eating utensil stations.
- Do not leave card stands, menus, flyers, napkin holders, or other such items on tables.
- Avoid placing water pitchers on tables unless pitchers can be washed between guests and guests are comfortable sharing at a table.
- Prohibit guests from bringing in their own, outside bottles of wine (i.e., no corkage fee options).
- Perform frequent and diligent cleaning of all inside surfaces (e.g., door handles, steering wheels, seatbelt handles, etc.) of all vehicles used for food delivery.
- Perform frequent and diligent cleaning/sanitizing of coolers and insulated bags used to deliver foods.
- Linens used at dining tables such as tablecloths and napkins must be removed after each customer use and transported from dining areas in sealed bags.
- Thoroughly clean each customer dining location after every use. This includes, but is not limited to, disinfecting tables, chairs, booster seats, highchairs, booths, etc. and allowing adequate time for proper disinfection, following product instructions. Many [EPA-approved](#) disinfectants require minimal contact time (seconds to one minute) against human coronavirus.
- Eliminate communal/self-serve after-meal mints, candies, snacks, or toothpicks. Instead, offer these items with the check or provide upon request.

Recommended

- Consider screening guests for symptoms upon arrival.
- If feasible, consider mobile ordering for dine-in and take-out orders and use of white boards/chalk boards for menus.
- Consider requiring reservations to minimize crowding in waiting areas.
- Ask guests to remain in their cars or away from the establishment while waiting to be seated. If possible, alert guests through their mobile phones when their table is ready to avoid touching and use of “buzzers.”
- Consider curbside pick-up and delivery service where feasible.
- Consider limiting groups to six or fewer. Groups larger than six may be seated at multiple tables so that each table contains no more than six guests.
- Clean silverware may be placed on clean tables by employees but should not be left for long periods of time in order to prevent contamination by customers.
 - Consider using silverware rolled in clean linen or napkin (aka “roll ups”).
 - Consider allowing customers to bring their own cutlery.
- Shared wine bottles purchased by customers may be left on table in most situations but avoid leaving bottles for sale on tables.
- Hand sanitizer at each table would be a nice feature, if affordable and sustainable.
- Consider higher-level face coverings (e.g., surgical masks, eye protection, and/or face shields) for restaurant staff working tables, since customers will not be covering their faces while dining. If eye protection and/or face shields are used, the wearer must also use a face covering.
- Rearrange workstations so that food preparers and servers are as far apart as possible and not facing one another.
- Restrooms. In addition to complying with all provisions of the California Retail Food Code found in Division 104 Part 7 of the California Health and Safety Code pertaining to restrooms, consider increasing cleaning and disinfection efforts. Also consider encouraging patrons to use restroom at home as much as possible, but not at the expense of appropriate handwashing!

- Servers, bussers, and other workers handling or moving items used by customers (e.g., dirty cups, plates, napkins, linens etc.) or handling trash bags should use disposable gloves (and wash hands before putting them on and after removing them).

Hotels/Lodging:

NOTE: Hotel, lodging, and short-term rental operations with large meeting venues, banquet halls, or convention centers should keep those areas closed until each of those types of establishments are allowed to resume modified or full operation. Property managers, timeshare operators, and other rental unit owners and operators must only rent unoccupied units and cannot rent rooms or spaces within an occupied residence until otherwise notified.

A residence or unit that is rented while the operator is not physically present, or has a separate exterior entrance and exit that does not require the use of shared facilities, and is otherwise unoccupied, should be considered an unoccupied unit. When allowed to reopen to modified or full operation, operators should refer to guidance on such industries as it becomes available on the COVID-19 Resilience Roadmap website. Additional guidance relevant for hotel and lodging operations, including dine-in restaurants, bars, fitness centers, family entertainment centers, hair salons, and retail operations, is available on the COVID-19 Resilience Roadmap website.

Required

- If possible, baggage deliveries should be done when guests are not in their rooms.
- Hotel, lodging, and short-term rental operations should take steps to ensure guests are fully aware of the facility's new policies and procedures prior to their arrival. Recommended policies and procedures include that the hotel or lodging operator has the right to cancel reservations for parties with symptomatic visitors and that there are new check-in procedures, physical distancing requirements, and cleaning and disinfecting schedules for accommodations, amenities, and common areas like the check-in/registration area.
- Housekeeping staff shall not enter rooms when guests are present.
- Housekeeping staff must, at a minimum, wear disposable gloves and face coverings. Employers are generally encouraged to provide face coverings but must provide them when required by employer rules or these guidelines. For additional recommendations on employee safety, see below.
- Implement the following methods for cleaning units after each guest stay:
 - Per the [California Hotel & Lodging Association's](#) recommendations, leave unit vacant for 24 to 72 hours prior to cleaning and, in the meantime, ventilate the unit as much as possible. No guest shall occupy the unit for a full 3 hours after vacuuming. When a waiting period of at least 24 hours is observed, housekeeping staff must only wear disposable gloves and a face covering.
 - Per the Mariposa County Health Officer's Order of [June 8, 2020](#), rooms shall be left vacant for a minimum of 24 hours prior to cleaning. Longer vacancy times are encouraged, but not mandatory.
- Vacuum cleaners must be equipped with HEPA filters. Avoid sweeping floors with a broom; if possible, use a vacuum cleaner instead.
- Establishments shall publicly post detailed description of actual cleaning and laundering practices.
- Dispose of all open/used tissue boxes between each guest. A feasible alternative to large, in-room tissue boxes may be to provide small packs of tissue to guests upon arrival (or request).
- Remove items such as magazines, flyers, local tourism material, menus, cups, ice buckets, TV remote control, soap, shampoo, coffee, etc., from guest units and instead provide at check-in or upon request.
- Eliminate self-serve breakfast and meal stations. Use grab and go breakfast options.

- To minimize the risk of [Legionnaires' disease](#) and other diseases associated with water, [take steps](#) to ensure that all water systems and features (e.g., drinking fountains, decorative fountains) are safe to use after a prolonged facility shutdown.
- Maintain distancing in all eating areas by placing tables at least 6 feet apart (see restaurant guidelines for additional procedures).
- Disinfect commonly used surfaces throughout the day and evening, including door handles, vending and ice machines, light switches, phones, washer and dryer doors and controls, baggage carts, shuttle door handles, toilets, and handwashing facilities. Disinfect surfaces during daily room cleanings. Clean dirty items before disinfecting.
- **Saunas, steam room, spas and hot tubs shall remain closed at this time.**
- Refer to the Pool guidance below.

Recommended

- Laundering all bedding in the unit (used or unused) between each guest is considered a best practice. This includes, but is not limited to, sheets, pillowcases, duvet covers, comforters, quilts and blankets. To avoid having to wash any unused items, keep all 'extras' out of the unit and supply to guest only upon request.
- Staff should avoid contact with guests' personal items as much as possible.
- Consider logbook for keeping track of cleaning and disinfection of common, high-touch surfaces.
- Consider installing Plexiglas barriers (i.e., sneeze guards) at front desk at a height taller than adult-eye level to protect both customer and employee. Though the effectiveness remains unknown, such barriers are expected to decrease droplet transmission.
- No-touch check-in and check-out procedures are recommended, where feasible.
- Consider allowing only one or two unrelated persons to use elevator at a time as well as providing sanitizer at elevator entrances.
- Strongly consider closing common areas where people gather, including media/game rooms. If these are left open, facilitate distancing, with flexibility for related persons.
- Consider automatic lighting sensors, where feasible.
- Pillows. Impermeable zip-up pillow covers or washing pillows in the washing machine (where feasible) is recommended. If Impermeable pillowcases are used, they must, at minimum, be disinfected between guests although changing and washing is recommended. Alternatively, double pillowcases may be used as long they are laundered between each guest.
- Consider eliminating use of textiles and linens that are difficult to launder.
- Throw pillows should be removed from guest units and common seating areas.
- Used linens and bedding should be removed and transported from guest units in single-use, sealed bags. Bagging of these items should be done in the unit to eliminate excess contact while being transported. Alternatively, consider asking guests to bag their own used linens.
- Refrain from shaking dirty laundry.
- Gowns or other protective and/or disposable attire (e.g., aprons, scrubs, etc.) for housekeeping employees are recommended.
- Consider providing disinfection wipes in guest units for guest use.
- Kitchen items, including pots, pans, and utensils, must be cleaned between each guest stay. All dishes must be washed, including the ones in the cabinet and others that may have been left in different rooms. Provide adequate dish soap and new, unused sponges for each guest upon arrival.
- Consider replacing utensils with one-time use dinnerware, if feasible.
- For lodging with kitchens, cooking instruments and/or kitchen appliances, it may not be feasible to clean every item between guests. In such instances, it is recommended to advise guests of business practices so that guests may take their own precautions (e.g., suggest that guests wash items before using, etc.).
- Properly clean all appliances and kitchen areas, including refrigerator shelving, the oven stovetop, coffee-makers, toasters, pantry shelves, and other areas.

- Avoid daily in-room cleaning services for safety of staff. Items requested during guest stay may be dropped off at the door.
- Consider offering workers who request modified duties options that minimize their contact with customers and other employees (e.g., managing administrative needs through telework).

Short-Term Rental Units:

Required

- Property managers, timeshare operators, and other rental unit owners and operators must only rent unoccupied units and cannot rent rooms or spaces within an occupied residence until otherwise notified. A residence or unit that is rented while the operator is not physically present, or has a separate exterior entrance and exit that does not require the use of shared facilities, and is otherwise unoccupied, should be considered an unoccupied unit. It can be very difficult to maintain proper cleaning and disinfecting protocols when residents, tenants, and guests from different households share common items like kitchen appliances, laundry facilities, etc. Shared, temporary housing also presents challenges with physical distancing to prevent the spread of COVID-19.
- Property managers, timeshare operators, and other rental unit owners and operators should offer self or remote check-in and checkout, where possible. Consider installing a key lockbox or smart lock with a keypad, and provide renters the appropriate self-check-in instructions.
- If possible, implement standard check-in and checkout times, and avoid early arrivals or late departures to minimize the possibility of disrupting the enhanced cleaning process between guest stays.
- Appropriate signage should be prominently displayed at the property entrance and other strategic locations on the property outlining proper face covering usage and current physical distancing practices in use throughout the property.
- Take the proper steps to thoroughly clean and disinfect the rental unit after each guest stay. This includes wiping down and cleaning and disinfecting all high-touch areas, including bed rails, tables, TV remotes, headboards, countertops, kitchen appliances, refrigerator handles, stove knobs, mirrors, and other items.
- Remove all leftover recycling, garbage, and trash from the rental unit. Line all the garbage cans, which will make it easier to dispose of tissues and other waste. Empty any food items the previous guest may have left in the refrigerator, freezer, and pantry.
- All linens must be removed and laundered between each guest stay, including items that appear to not have been used. When cleaning bedding, towels, or other laundered items in rental units, wear disposable gloves when handling dirty laundry and discard them after each use. Wash hands with soap or use hand sanitizer immediately after gloves are removed. Do not store extra linens or in the rental unit. Provide such items only on request.
- Do not shake dirty laundry. This will minimize the possibility of dispersing virus through the air. Launder items as appropriate in accordance with the manufacturer's instructions. Launder items using the warmest appropriate water setting for the items and dry items completely.
- Clean and disinfect laundry hampers according to guidance above for surfaces. If possible, consider placing a bag liner that is either disposable and thrown away after each use or can be laundered after each use.
- Clean all soft surfaces based on the manufacturer's instructions. This could include items like carpet, bedding, curtains, and upholstery. Remove visible dirt and grime and then clean with the appropriate cleaner for the material. If possible, machine-wash items according to the manufacturer's directions.
- Kitchen items, including pots, pans, and utensils, must be cleaned between each guest stay. All dishes must be washed, including the ones in the cabinet and others that may have been left in different rooms. Provide adequate dish soap and new, unused sponges for each guest upon arrival. Consider replacing utensils with one-time use dinnerware, if feasible.

- After each guest stay, properly clean all appliances and kitchen areas, including refrigerator shelving, the oven stovetop, coffee-makers, toasters, pantry shelves, and other areas.
- Vacuum cleaners must be equipped with HEPA filters. Do not sweep floors with a broom; use a vacuum cleaner instead.
- Bathroom toilets, showers, bathtubs, sinks, cabinets, and shelving should be sprayed with a multi-surface cleaner approved for use against COVID-19 by the EPA. Mirrors and any glass should be properly wiped down. The bathroom floor should also be vacuumed and/or mopped.
- Equip the rental unit with additional hand soap, paper towels, toilet paper, disinfecting spray or wipes, and hand sanitizer.
- If using an external or professional cleaning company, communicate expectations and plans for cleaning and disinfection standards, and get periodic confirmation that they are being followed by the contracted company.
- Communicate with guests on the cleaning and safety measures implemented, both pre-stay and during stay, via the listing content and property information booklet. Ensure guests understand all check-in and checkout protocols and any updated building or amenity policies (e.g. changes to services in apartment buildings).
- Service requests should be considered with regard for the safety of maintenance providers and guests. To limit exposure, defer nonessential maintenance while the rental unit is occupied and handle only emergency or urgent issues as allowed by applicable law where possible.
- Ensure that any HVAC/air filters have been replaced per the manufacturer's directions. Consider whether more regular replacement of the filters is necessary. Use high filtration efficiency filters. Do not touch the surface of used air filters and remove and dispose of them with minimal disturbance using disposable gloves.
- There will be a mandatory 24-hour waiting period between when a guest checks out before cleaning the rental unit. Consider instituting -72 hour waiting period after a guest checks out before cleaning the rental units.
- Any rental unit intended for large gatherings, including conferences or meetings, should not be opened until such operations can resume.

Additional Consideration for Swimming Pools and Aquatic Venues:

- Hotel, lodging, and short-term rental operations with swimming pools and splash pads should take additional steps to ensure those facilities are properly cleaned and disinfected for visitor use, according to [CDC guidelines](#).
- Please note that saunas, steam rooms, and hot tubs should remain closed.
- Maintain proper disinfectant levels (1-10 parts per million free chlorine or 3-8 ppm bromine) and pH (7.2-8).
- Consult with the company or engineer that designed the aquatic venue to decide which [List N disinfectants approved by the EPA](#) are best for the aquatic venue. Ensure the [safe and correct use](#) and storage of disinfectants, including storing products securely away from children.
- Set up a system so that furniture and equipment (e.g., lounge chairs) that needs to be cleaned and disinfected is kept separate from furniture that has already been cleaned and disinfected. Label containers for used equipment that has not yet been cleaned and disinfected and containers for cleaned and disinfected equipment.
- Launder towels and clothing according to the manufacturer's instructions. Use the warmest appropriate water temperature and dry items completely. Handle towels with disposable gloves and minimal disturbance, i.e., do not shake them.
- Discourage people from sharing items, particularly those that are difficult to clean and disinfect or those that are meant to come in contact with the face (e.g., goggles, nose clips, and snorkels).
- Ensure that the facility has adequate equipment for guests, such as kick boards, pool noodles, and other flotation devices, to minimize sharing wherever possible. Clean and disinfect the items after each use.

- For indoor aquatic venues, introduce and circulate outdoor air as much as possible by opening windows and doors, using fans, or other methods. However, do not open windows and doors if doing so poses a safety risk to staff, visitors, or swimmers.
- Change the deck layout and other areas surrounding the pool to ensure that the standing and seating areas can support physical distancing requirements. This could include removing lounge chairs or taping off areas to discourage use.
- Provide physical cues or guides (e.g., lane lines in the water or chairs and tables on the deck) and visual cues (e.g., tape on the decks, floors, or sidewalks) and signs to ensure that staff, visitors, and swimmers stay at least six feet apart from one another, both in and out of the water.
- Where feasible, install impermeable physical barriers such as Plexiglas where staff and patrons must interact and physical distancing is difficult.
- Consider implementing reservations for pool use or implementing other mechanisms to support at least of six feet of physical distancing. This could include reserving full-lanes for individual lap swimming and half-lanes for individual household use.
- Ensure that lifeguards who are actively lifeguarding are not also expected to monitor handwashing, use of cloth face coverings, or physical distancing. Assign this monitoring responsibility to another staff member.
- Aquatic venues should avoid activities that promote group gatherings and should be aware of local policies on gathering requirements to determine if aquatic fitness classes, swim lessons, swim team practices, swim meets, or pool parties can be held.
- [CDC's Model Aquatic Health Code](#) has more recommendations to prevent illness and injuries at public pools.

Campgrounds and RV Parks:

NOTE: Campgrounds with playgrounds, conference spaces, or meeting rooms should keep those areas closed until each of those types of establishments are allowed to resume modified or full operation. When allowed to reopen to modified or full operation, campgrounds and RV parks with these establishments should refer to guidance on such industries as it becomes available on the COVID-19 Resilience Roadmap website.

All public events or concentrated gatherings at campgrounds or RV parks, including group bonfires, group campsites, presentations at outdoor amphitheaters, musical or other performances, or other events must be cancelled or postponed.

This section provides an overview of key concepts of the California COVID-19 Resilience Roadmap guidance on Campgrounds, RV Parks, and Outdoor Recreation. The full document is available at <https://covid19.ca.gov/pdf/guidance-campgrounds.pdf>.

Required

- 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.
- Develop a process to implement quarantine measures for any campground or RV park staff that live on-site.
- Identify close contacts (within six feet for 15 minutes or more) of an infected worker or employee and take steps to isolate COVID-19 positive employee(s) and close contacts.
- Ensure temporary or contract workers or volunteers, including camp hosts, are also properly trained in COVID-19 prevention policies and have necessary supplies and PPE. Discuss these responsibilities ahead of time with organizations supplying temporary and/or contract workers or volunteers.
- Campground and RV park operators should take steps to ensure visitors are fully aware of the park's new policies and procedures prior to their arrival.

- Maximum occupancy for the campground, RV park, or recreation area should be based on the number of fully-operational restrooms that the park operator can maintain and which can support physical distancing requirements.
- Clean restroom facilities on an accelerated schedule to keep them clean.
- Create and post a cleaning schedule in every open restroom facility.
- Encourage visitors to be prepared to bring their own hand sanitizer with at least 60% ethanol or 70% isopropyl alcohol for use after using a portable or vault toilets that do not have hand washing stations.
- If they are provided, make sure handwashing stations are maintained and soap, towel, and water supplies are kept full.
- Water filling stations, RV dump stations, and propane filling stations must be cleaned and disinfected each day and staff should wipe down the equipment after each use. If possible, place hand sanitizer near these facilities for visitor and staff use.
- Only one household should occupy each campsite or rental unit and nonregistered visitors should not be permitted entry to the campground or RV Park.
- Outdoor spaces intended for gatherings and group functions, including pavilions, communal fire rings, public-use camp kitchens, and amphitheaters should remain closed.
- All public events and/or concentrated gatherings, including group bonfires, group campsites, presentations at outdoor amphitheaters, musical or other performances, or other events must be cancelled or postponed.

Recommended

- Many recommendations for Hotels/Lodging may apply – please refer to section above.
- Contact visitors with reservations at campgrounds and RV parks before their scheduled arrival to confirm the reservation and ask if they or someone in their household is exhibiting any COVID-19 symptoms. If the visitor answers in the affirmative reschedule or cancel the reservation.
- No-touch check-in and check-out procedures are recommended, where feasible.
- If remote check-in is not feasible, check-in visitors outside, if possible, and email receipts.
- Campground and RV park management should encourage guests staying in vehicles with toilets and showers/bathing equipment to use their own facilities rather than shared ones, if possible..
- After each visitor stay, amenities at each site should be properly wiped down, cleaned, and disinfected. This includes BBQ grills, chairs, all secondary seating (e.g. swings or benches), water spigots, and RV electrical and water hook-ups.
- Implement measures to ensure physical distancing of at least six feet between and among workers and visitors.
- Operators should monitor areas where people are likely to gather and ensure that physical distancing and other guidelines are followed.

Public Transportation (buses, taxis, shuttles):

Required

- Larger vehicles, e.g., buses, shall facilitate distancing of at least six feet between passengers who are not part of a single household unit.
- Drivers and passengers shall wear masks/face coverings (see Public Health Order dated April 30, 2020).
- Between each transport, perform frequent and diligent cleaning of common, high-touch surfaces in vehicle including but not limited to seats, door handles, arm rests, window controls and seat belts, with a disinfectant that is [EPA-approved](#) for viruses or 10% bleach solution (1-part bleach to 9-parts water, mixed fresh daily). Test strips for the concentration of bleach solutions are available and are commonly used for restaurant dishwashers. If test strips are used, the objective is to maintain bleach concentration at or above 200 parts per million ppm.

Recommended

- Passengers or groups transported in small vehicles should all be members of a single household unit/travel group (i.e., people not traveling together should not be transported together in the same vehicle).
- Consider providing hand sanitizer, single-use masks and/or antiseptic wipes to passengers, where feasible.