

COVID-19 Industry Guidance for Family Entertainment Centers

Under the State of California “Blueprint for a Safer Economy” counties are placed a color coded tier based on several factors. As Sacramento County moves through different color tiers, the restrictions on family entertainment are adjusted. The following is a summary of the restrictions under each color tier. Please check to see which color tier Sacramento County is listed under before adjusting operations. Sacramento County’s status can be found at <https://www.saccounty.net/COVID-19/Pages/default.aspx>

	Widespread Tier 1	Substantial Tier 2	Moderate Tier 3	Minimal Tier 4
OUTDOOR entertainment activities	Open with modifications, max 25% capacity.	Open, with modifications	Open	Open
INDOOR entertainment activities	Closed	Closed	Activities that are naturally distanced - Open indoors with modifications, max 25% capacity	All types of activities - Open indoors with modifications, max 50% capacity

Examples of entertainment activities: Skate Park, Roller/Ice Skating Rink, Paintball, Trampoline Park, Bowling, Kart Racing, Miniature Golf, Escape Room, Laser Tag, Arcade, Indoor Playground, Batting Cage.

Please note: This guidance does not apply to movie theaters, zoos, museums, amusement parks or outdoor playgrounds. Guidance for these activities can be found here:

[State of California COVID-19 Industry Guidance for Indoor and Drive-in Movie Theaters](#)

[State of California COVID-19 Industry Guidance for Museums, Galleries, Zoos and Aquariums](#)

[State of California COVID-19 Industry Guidance for Amusement Parks and Theme Parks](#)

[California Department of Public Health Guidance for Outdoor Playgrounds](#)

Background

COVID-19, also known as the novel coronavirus, is a respiratory illness that is spread through the air via respiratory droplets from an infected person or by touching contaminated surfaces. The virus that causes COVID-19 can be spread to others by infected persons who have few or no symptoms.

Preventing the transmission of COVID-19 requires a combination of prevention measures including: physical distancing, wearing face coverings, sanitizing surfaces, and staying home when not feeling well. ***PLEASE NOTE: Physical distancing alone is insufficient to prevent transmission of COVID-19.***

Overview

This document is based on the State of California [COVID-19 Industry Guidance for Family Entertainment](#). Requirements may change. Please check [State of California COVID-19 webpages](#) for the most current information.

The guidance is not intended to revoke or repeal any worker rights, either statutory, regulatory or collectively bargained, is not exhaustive, and it does not substitute for any existing safety and health-related regulatory requirements such as those of Cal/OSHA.

Required Use of Face Coverings

The use of face coverings by everyone can limit the release of infected droplets when talking, coughing, and/or sneezing. The California Department of Public Health (CDPH) released [Guidance on the Use of Face Coverings](#), which requires the use of face covering for members of the public and workers. Exemptions are outlined in the CDPH guidance. For the most up to date face covering requirements and exclusions visit cdph.ca.gov.

COVID-19 General Checklist for Family Entertainment Venues

This checklist is intended to assist family entertainment businesses with implementing a plan to prevent the spread of COVID-19.

COVID-19 prevention plan

Establish a written, workplace-specific COVID-19 prevention plan, perform a comprehensive risk assessment of all work areas and work tasks, and designate a person at each facility to implement the plan. Be sure the plan contains the following elements:

- The name of the person(s) responsible for implementing the plan.
- A risk assessment and the measures that will be taken to prevent spread of the virus.
- Use of face coverings, in accordance with the CDPH guidance.
- Training and communication with workers and worker representatives on the plan.
- A process to check for compliance and to document and correct deficiencies.
- A process to investigate COVID-cases, alert the local health department, and identify and isolate close workplace contacts of infected workers.
- Protocols for when the workplace has an outbreak, in accordance with CDPH guidance and recommendations and orders from the local health department.
- A written notification process to inform employees, and employers of subcontracted employees, who may have been exposed to COVID-19 and report workplace outbreaks to the local health department. For additional information on employer responsibilities under AB 685 (Chapter 84, Statutes of 2020), refer to the Enhanced Enforcement and Employer Reporting Requirements from Cal/OSHA and the Employer Questions about AB 685 from CDPH.

Worker Training

Provide worker training that covers the following topics:

- Information on COVID-19, preventing spread, and who is especially vulnerable.
- Self-screening at home, including temperature and/or symptom checks using CDC guidelines.
- The importance of not coming to work if workers have symptoms of COVID-19 as described by the CDC, such as a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, congestion or runny nose, nausea or vomiting, or diarrhea, or if they or someone they had contact with has been diagnosed with COVID-19.
- When to return to work after a COVID-19 diagnosis following [CDPH Guidance on Returning to Work or School Following COVID-19 Diagnosis](#).
- When to seek medical attention.
- The importance of hand washing and types of hand sanitizers to use.
- The importance of physical distancing, both at work and off work time.
- Proper use of face coverings, including information in the CDPH guidance.
- Information on paid leave benefits, including the Families First Coronavirus Response Act and other government programs supporting sick leave and workers' compensation for COVID-19.

Please Note: Training should include independent contractors, temporary, or contract workers.

Implement Individual Control Measures and Screening

- Implement symptom screenings and/or temperature checks.
- Request that workers and visitors who are sick or exhibiting symptoms of COVID-19 to stay home.
- Encourage frequent handwashing and use of hand sanitizer.
- Provide and ensure workers (including independent contractors, temporary, or contract workers) use all necessary PPE, including eye protection and gloves where necessary
- Provide disposable gloves to workers handling items contaminated by body fluids and as a supplement to frequent handwashing for other cleaning, tasks such as handling commonly touched items or conducting symptom screening. Also provide disposable gloves for services that require them.
- Provide workers who must consistently be within six feet of guests or co-workers (e.g., fitting and securing guests with safety equipment) secondary barriers (e.g., face shield, safety goggles) and ensure they use them in addition to face coverings.
- Require guests to wear face coverings and remind them in advance. Consider providing face coverings to those who arrive without one.
- Remind the public that they must use face coverings whenever not eating or drinking, practice physical distancing, not touch their face, frequently wash their hands with soap and water for at least 20 seconds, and use hand sanitizer.
- Screen customers on arrival and reschedule those who show signs of illness.
- Display guidelines for customers as a condition of service, including to wear face coverings, use hand sanitizer, and maintain physical distancing. Make these guidelines available digitally.

Implement 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.
- Where possible, allow at least 30 minutes between different households in indoor spaces to allow for proper ventilation.
- Check the CDPH website periodically for updates on indoor air quality and ventilation guidance for airborne diseases in indoor settings.
- Thoroughly clean in high-traffic areas. Frequently disinfect commonly used surfaces.
- Disinfect rented or shared items before issuing to and when returning from customer use. Close self-service item selection areas for games and activities.
- Provide hand sanitizer throughout activity areas, lobbies, and service areas, for use by customers and workers. Provide disposable gloves and trash cans at each activity area for use by members of the public.
- Provide disposable or single-use items whenever possible.
- Thoroughly clean and disinfect each customer activity area after every use and allow adequate time for proper disinfection, following product instructions.
- Regularly clean and disinfect surfaces shared by workers between shifts or between users, whichever is more frequent.
- Avoid sharing phones, tablets, laptops, pens, and other work supplies. Never share PPE.
- Equip terminals, desks, and help counters with proper sanitation products, including hand sanitizer and disinfectant wipes. Provide personal hand sanitizers to all staff directly assisting customers.
- Ensure that sanitary facilities stay operational and stocked at all times
- Provide resources to promote workers' personal hygiene, including adequate time for handwashing.
- Use products approved for use against COVID-19 on the Environmental Protection Agency (EPA)-approved list to clean and disinfect anything the client came in contact with. Train workers on chemical hazards, product instructions, ventilation requirements, Cal/OSHA requirements, and the CDPH asthma-safer cleaning methods.
- Provide time for workers to implement cleaning practices during shifts as part of the workers' job duties.
- Encourage use of credit cards and contactless payment, or have customers use exact cash or check.
- Install hands-free devices if possible, such as touchless faucets and paper towel dispensers.
- Clean using a vacuum with HEPA filter or other methods that do not disperse pathogens into the air.

Implement Physical Distancing Guidelines

- Limit customer groups to a household unit.
- If offering food and drink concessions, encourage customers to order online or over the phone whenever possible, and make items available for counter pickup.
- Use visual cues to ensure customers maintain physical distances of at least six feet while waiting in line. If possible, install impermeable barriers at concession counters.

- Implement measures to physically separate workers and customers by at least six feet using measures such as physical partitions or visual cues. If not possible, discontinue use of the activity areas.
- Provide more than six feet of space for activities that may cause a customer to require additional space.
- Implement timed and/or advanced reservation ticketing systems and preassigned seating or activity areas, whenever possible, to stagger customer visits.
- Dedicate staff to manage movement of customers when activities could bring people within six feet of distance from each other.
- Use plexiglass or other barriers where physical distancing cannot be maintained, including between work stations and reception areas.
- Minimize the amount of time spent within six feet of customers.
- Designate separate routes for entry and exit into facilities, activity areas, seating areas, work areas, etc., to help maintain physical distancing and establish one way directional hallways and passageways lessen the instances of people closely passing each other.
- Do not allow people to congregate in high traffic areas.
- Reconfigure workspaces to allow for six feet between workers. Adjust any staff meetings to ensure physical distancing and use phone or webinars if possible.
- In breakrooms, use barriers or increase distance between tables/chairs. Provide outdoor break areas with shade and seating arrangements that ensure physical distancing.
- Limit the number of workers in enclosed areas, such as supply rooms and counter areas.

Food Service

Family entertainment venues that have a snack bar or restaurant should refer to the [COVID-19 Guidance for Restaurants, Bars, and Wineries](#).

Resources:

[State of California COVID-19 Industry Guidance for Family Entertainment](#)

[Sacramento County COVID-19 Updates](#)

[Sacramento County Environmental Management COVID-19 Updates](#)

[CDPH Responding to COVID-19 in the Workplace](#)

[Cal/OSHA Interim General Guidelines on Protecting Workers from COVID-19](#)

Document was prepared by Sacramento County's [Environmental Management Department](#)

Summary of Revisions

2/8/2021: Initial version

PHO: 1/25/2021