



<p>COMPLIANCE</p>	<p>A gathering is any public or private event bringing together people in a room or confined space (whether indoor or outdoor) at the same time.</p> <p>Also Adhere to General Standards for all Industries and CDC Guidance for large gatherings.</p> <p>It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.</p>	
<p>MOVEMENT AND ACTIVITY</p>	<p>Social Distancing</p>	<p>Red/Critical Risk Level — Only essential workers as defined by the United States Department of Homeland Security and essential travel are open.</p> <p>Orange/High Risk Level:</p> <ul style="list-style-type: none"> Gatherings in facilities can be up to 50% certificate of rate room capacity but no more than 150, following the guidance in the ND Smart Restart Large Gathering Tiered Capacity document. Max of 10-person party or one family group per table. All other public gatherings should be canceled or postponed. Allow for proper spacing between groups by keeping at least two empty seats or 6 feet between parties in any area, in seating areas. Tables or seating in common areas should comply with maximum occupancy guidelines or furniture spaced to discourage larger groups from congregating. Alternate rows of chairs/bleachers between customers by marking every other row 'closed'. All booths, activities, entertainment, tables, etc., should be placed with 10 feet between each in all directions to allow for social distancing and attendee flow. Mark or post directions for lines and waiting areas to maintain social distancing standards. Post signs directing one-way movement of ingress and egress for participants when possible. Keep records of guests for contact tracing purposes if needed. Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>(CONTINUED ON NEXT PAGE)</p>

GATHERINGS (CONTINUED)

MOVEMENT AND ACTIVITY

Social Distancing

Yellow/Moderate Risk Level:

- Limit occupancy to 65% certificate of rate room capacity but no more than 200, following the guidance of the [ND Smart Restart Large Gathering Tiered Capacity document](#).
- Cancel gatherings of any size where distancing cannot be maintained.
- Keep records of clients for contact tracing purposes if needed.
- Foodservice should follow the [Restaurant/Bar/Food Truck Smart Restart Protocols](#).

Green/Low Risk Level:

- Limit occupancy to 80% certificate of rate room capacity but no more than 300, following the guidance of the [ND Smart Restart Large Gathering Tiered Capacity document](#).
- Tables can seat more than 10 if part of an existing group, for example family. Maintain distancing between tables. Alternating rows may be considered.
- Foodservice should follow the [Restaurant/Bar/Food Truck Smart Restart Protocols](#).
- Larger Indoor and outdoor gatherings are permitted if approved by community leaders and the local health authority. Community leaders may require event planners to submit a logistics and emergency operations plan to their local health authority no later than 30 days before the event.

Blue/New Normal:

- Large groups allowed such as festivals and sporting events. Mass gatherings are permitted when following proper safety guidelines and procedures.
- Normal occupancy and activities can resume with heightened cleaning, standard precautions and awareness of health guidelines.

Venue Activity

Red/Critical Risk Level — Only essential workers as defined by the [United States Department of Homeland Security](#) and essential travel are open.

Orange/High Risk Level:

- Require [face coverings](#) for employees.
- [Screen](#) employees for symptoms that includes temperature checks.
- If dine-in food and drink service are open, require dine-in customers follow CDC guidance for [wearing face coverings](#) before and after meal service.
- Advanced reservation or call-ahead seating is preferred.
- For gatherings, be able to rapidly contact attendees and inform if determined to be a close contact to a positive case.

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GATHERINGS (CONTINUED)

<p>MOVEMENT AND ACTIVITY</p>	<p>Venue Activity</p>	<ul style="list-style-type: none"> • No standing room options. Standing in the entry area should be minimized by encouraging attendees to quickly access their seats or viewing area. • No bar seating unless plexiglass or other physical barrier separates bartender from customer. If bar seating is open, allow for 1-2 guests, with six feet of separation between groups. • No self-service of food or beverage (buffets, salad bars, beverage stations) unless pre-packaged. • Participants should enter and exit from different areas. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>Yellow/Moderate Risk Level:</p> <ul style="list-style-type: none"> • Concession and bar lines should be managed to ensure proper 6 feet social distancing. Use floor markings when possible. • All food concession stands, vendors, caterers and food providers should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. • Customer self-service operations including salad bars and buffets, may operate as long as pre-portioned servings are prepared or portions are served by staff. Buffet and salad bar in-use serving utensils should only be used by staff and washed, rinsed and sanitized every 4 hours. • Carnival rides, games or shared sports equipment should be disinfected between each user. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>Green/Low Risk Level:</p> <ul style="list-style-type: none"> • Yellow protocols are strongly recommended. <p>Blue/New Normal:</p> <ul style="list-style-type: none"> • Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines.
<p>EMPLOYEE AND CUSTOMER SAFETY AND TRUST</p>	<p>Hygiene and Cleaning</p>	<p>ALL RISK LEVELS</p> <ul style="list-style-type: none"> • Develop enhanced cleaning protocols. • Restrooms and bathroom facilities should be cleaned and disinfected every two hours and be stocked with soap and hand sanitizer for guests. Recommend handwashing stations and/or hand sanitizer be made available at portable bathroom facilities. • Close areas of the facility, equipment, bathrooms at an appropriate time during each day to allow adequate cleaning of high-touch surfaces like railings and door handles. • Provide disinfecting wipes for guests to wipe off their armrest, cupholder or seat upon arrival. • Foodservice should follow the Restaurant/Bar/Food Truck Smart Restart Protocols. <p>(CONTINUED ON NEXT PAGE)</p>

GATHERINGS (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST

Special Measures

ALL RISK LEVELS

- Encourage customers to download the Care19 Apps to increase success levels with contact tracing. BeLegendary.link/Care19
- Discourage attendance by the most vulnerable.
- A medical area should be provided to triage attendees, volunteers or staff who show symptoms.
- Consult best practices and guidelines at ndresponse.gov for your specific gathering type. For example, the PRCA provides guidance for rodeos.