



## ENTERTAINMENT

**Theaters, arcades, bingo halls, bowling alleys, shared space activities (e.g. trampoline parks, virtual reality, escape rooms, axe throwing, or other congregate activities.)**

Applies to entertainment establishments that serve multiple parties from different households or groups to engage in an entertainment activity such as watching movies, plays, or performances; physical activities such as axe throwing, trampoline parks, escape rooms, virtual reality spaces; or other group activities such as playing games.

### MANDATORY SAFETY MEASURES

#### CAPACITY: INDOORS

- Entertainment businesses may operate at a capacity that maintains physical distancing of six feet (6 ft.) for customers and staff.

#### PHYSICAL DISTANCING REQUIREMENTS

- Staff and customers must adhere to physical distancing protocols.
  - Physical distancing notification prominently posted and viewable to the public.
- Change layouts to ensure that all parties remain at least six feet (6 ft.) apart from others.
  - Discourage crowded waiting areas by using a phone app, text technology, or signs to alert patrons.

#### FACE COVERINGS REQUIRED

- Masks or [face coverings](#) required for all employees and customers.
  - Customers may remove face coverings while eating or drinking only.
  - Information should be provided to staff on [proper use, removal, and washing of cloth face coverings](#).
  - The mask or face covering requirement should be applied in a manner consistent with the federal Americans with Disabilities Act and other applicable laws, which may require making an accommodation to the mask requirement for individuals with physical or mental disabilities that impair their ability to wear a mask.

#### PERFORMANCES OR ENTERTAINMENT

- Performances, screenings, viewings, or other forms of entertainment are allowed, indoors or outdoors.

## EMERGENCY ORDER 20 – ATTACHMENT C

### REQUIREMENTS WHEN FOOD/DRINK ARE AVAILABLE AT ENTERTAINMENT ESTABLISHMENTS

- Food and beverage service is available only when provided in the same fashion as restaurants (see Attachment B), e.g. seated table-service only.
  - All customers shall be seated at tables, booths, counters or bars provided customers from different groups or households can maintain six feet (6 ft.) physical distancing from other customers or households and from staff who are cooking or preparing drinks.
  - Seating at bars or counters is permitted provided six feet (6 ft.) physical distancing can be maintained at all times between customers from different parties and from staff, including those who are cooking or preparing drinks. Staff may be closer than six feet (6 ft.) to customers for brief periods of time while taking orders, delivering food and beverages, or providing other table services.
- For entertainment facilities where patrons do not naturally remain seated in one location, eating and drinking should be restricted to a separate area where tables are spaced in a similar manner to a restaurant.
  - Tables must be spaced to maintain physical distancing of six feet (6 ft.) or greater at all times between patrons seated at different tables.
  - Only members of the same group may sit at the same table.
  - No parties larger than ten (10) persons from the same group at one table.
  - For businesses with permanent seating such as booths, businesses can use consecutive adjacent booths to seat patrons only if the booths are separated by a rigid, impermeable barrier with a height of six feet (6 ft.) or greater from the floor and cover entire width of the consecutive adjacent booths. Barriers should not impede entry/exit or impose a fire risk. Use of plexiglass is a best practice. Adjacent tables must still follow the physical distancing requirements above.
- Attachment B applies if there is a dine-in facility on site.

### GENERAL OPERATIONS REQUIREMENTS

- A guest log must be kept. Participants must be given the option to sign in with legible contact information including first and last name, phone number, email address, and date of visit in case it is needed for state or local contact tracing efforts.
  - Businesses are required to maintain guest log records for 30 days.
  - Contact information is required for both participants / attendees, and any chaperones.
  - The information in the guest log will not be shared unless needed for contact tracing.
  - Customers and visitors who are only briefly in the entertainment business (such as for picking up or dropping off individuals) do not need to be offered the opportunity to sign the guest log.
- Continue to follow all regulatory and legal standards required to operate.
- Entryway signage stating that any customer who has symptoms of COVID-19 must not enter the premises and notifying the public of the COVID-19 Mitigation Plan for the business.

## EMERGENCY ORDER 20 – ATTACHMENT C

- Businesses must provide hand washing capability or hand sanitizer for customers.
- Frequent hand washing by employees is required, and an adequate supply of soap, disinfectant, hand sanitizer, and paper towels must be available onsite.
  - Staff to follow [Centers for Disease Control \(CDC\) guidance for COVID-19 hand hygiene](#). COVID-19 hygiene protocols do not supersede hand washing requirements in existing regulations, codes, and statutes.
  - Strict adherence to food safety standards required to operate a food service business.
- [Clean and disinfect](#) frequently touched surfaces (e.g., door handles, cash registers, workstations, sink handles, bathroom stalls) at least daily.
  - Use products that meet [EPA disinfection criteria](#) and are appropriate for the surface.

### REQUIREMENTS FOR ALL EMPLOYEES AND STAFF

- Provide employee training on COVID-19 / COVID-19 Mitigation Plan for the business.
- Designate a staff person for each shift to be responsible for responding to COVID-19 concerns. All staff members should know who this person is and how to contact them.
  - Put systems in place for staff to self-report to the establishment's point of contact if they have [symptoms](#) of COVID-19, a positive test for COVID-19, or were exposed to someone with COVID-19 within the last 14 days in accordance with [health information sharing regulations for COVID-19](#) and other applicable privacy and confidentiality laws and regulations.
- Symptomatic or ill employees may not report to work.
- Employer must establish a plan for an Occurrence of COVID-19 in the workplace and include it in the COVID-19 Mitigation Plan.

### COVID MITIGATION PLAN REQUIRED FOR ALL ENTERTAINMENT BUSINESSES

- Develop COVID-19 Mitigation Plan that contains, at a minimum, the Operating Requirements in this document and other protocols to minimize direct contact between employees and customers, increase physical distancing, and protect staff and the public.
  - The COVID-19 Mitigation Plan must be kept on the business premises.
- Develop protocols in the COVID-19 Mitigation Plan to minimize direct contact between employees and customers and increase physical distancing.

### RECOMMENDED SAFETY MEASURES

- Utilize different entry and exit points using one-way traffic, where possible.
- Provide physical guides, such as tape on floors or sidewalks and signage, to ensure that individuals remain at least six feet (6 ft.) apart.
- Consider installing physical barriers, such as sneeze guards and partitions, particularly in areas where it is difficult for individuals to remain at least six feet (6 ft.) apart, e.g. ticket counters, cash registers, host stands, or food pickup areas.
- High-risk populations encouraged to stay home.
- Implement and encourage cashless and receipt-less transactions.

## EMERGENCY ORDER 20 – ATTACHMENT C

- Individual businesses may choose to be more restrictive.

### IN THE EVENT OF OCCURRENCE

- When an active employee is identified as being COVID-19 positive by testing, cleaning and disinfecting must be performed in accordance with CDC guidance. In lieu of performing CDC cleaning and disinfecting, businesses may shut down for a period of at least 72 consecutive hours to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.
  - CDC protocols for Cleaning and Disinfection can be found [here](#).

### QUESTIONS?

Email us with questions at: [COVID-19-business@anchorageak.gov](mailto:COVID-19-business@anchorageak.gov)