Guidance for Events during COVID-19

July 30, 2020

This guidance reflects the current need for protection from COVID-19 in Ontario. The COVID-19 pandemic continues to evolve, and this guidance is subject to change. Please visit the Southwestern Public Health website www.swpublichealth.ca regularly for updates and additional information.

Key Points

- Gathering limits apply to all organized or spontaneous indoor and outdoor events and social gatherings (e.g., parties, fundraisers, fairs, wedding receptions, funeral receptions).
 - Indoor gatherings are limited to a maximum of 50 people.
 - Outdoor gatherings are limited to a maximum of 100 people.
- Promote physical distancing, hand hygiene, and respiratory etiquette to attendees through social media, announcements, posters etc.
- Adhere to mandatory face covering requirements, where applicable.
- Ensure cleaning and disinfection of all frequently touched surfaces at least twice per day, and more often as needed.
- If providing food, ensure that food is being served in accordance with Food Premises Regulation and current emergency measures.
- Have protocols in place if individuals become ill at event. Notify and work with Southwestern Public Health (SWPH) to address.

General Principals

- The *more people* an individual interacts with at a gathering and the longer that interaction lasts, the higher the potential likelihood of becoming infected with COVID-19 and COVID-19 spreading.
- The *higher the level of community transmission* in the area that the gathering is being held, the higher the risk of COVID-19 spreading during a gathering.

Different types of events have different levels or risk:

Lower risk: Virtual-only activities, events, and gatherings. In-person gatherings with individuals form your social circle.

Moderate risk: Medium-sized in-person gatherings that are adapted to allow individuals to remain spaced at least 2m apart and with attendees coming from outside the local area.



Higher risk: Large in-person gatherings where it is difficult for individuals to remain spaced at least 2m apart and attendees travel from outside the local area.

COVID 19 Transmission

COVID-19 mostly spread by respiratory droplets released when people talk, cough, or sneeze. Staying home when sick and practicing physical distancing, respiratory etiquette, hand hygiene are important measures that an individual can take to help stop the spread. Businesses should conduct enhanced environmental cleaning/disinfection and put policies in place to prevent the spread of COVID-19.

This guidance document provides event planners and individuals with actions to help lower the risk of COVID-19 exposure and spread during gatherings and events.

Stage 3 of Re Opening

The Ontario Government is continuing its gradual, staged approach to reopening. Necessary restrictions are in place to contain the spread of the COVID-19 outbreak. See Stage 3 Framework for more information.

Gathering limitations have increased in stage 3:

- Indoor gathering limits will increase to a maximum of 50 people.
- Outdoor gathering limits will increase to a maximum of 100 people.
- In all cases, individuals are required to continue to maintain physical distancing of at least two metres with people from outside their households or social circles.
- All businesses, services and public spaces when hosting an event are subject to indoor or outdoor gathering limits and ensuring physical distancing can be maintained.
- People at their place of work, including performers and crews, do not count towards gathering limits.
- People gathering indoors for religious services, rites or ceremonies, and wedding ceremonies or funeral services, can continue to fill up to 30 per cent of the capacity of the particular room, as introduced in Stage 2.
- Mandatory face covering requirements apply to all events in enclosed spaces, with some exemptions.

The following high-risk places and activities are not yet safe to open, due to the likelihood of large crowds congregating, difficulties with physical distancing, or challenges maintaining the proper cleaning and sanitation required to prevent the spread of COVID-19:

- Amusement parks and water parks
- Buffet-style food services



- Dancing at restaurants and bars, other than by performers hired by the establishment following specific requirements
- Overnight stays at camps for children
- Private karaoke rooms
- Prolonged or deliberate contact while playing sports
- Saunas, steam rooms, bath houses and oxygen bars
- Table games at casinos and gaming establishments.

Promote Healthy Behaviours

Implement strategies to encourage behaviours that reduce the spread of COVID-19 among staff and attendees.

Stay Home When III

- Inform staff and attendees to stay home when ill. Provide information prior to event e.g. social media messages, email, flyers.
- Consider active screening for staff and attendees at entrance(s).
 - Ask if staff/attendees:
 - Have symptoms of COVID-19 such as fever, cough, or difficulty breathingg
 - Have had contact with a confirmed case of COVID-19 in the past 14 days
 - Have been instructed by public health to self-isolate due to travel or contact historyy
 - Any staff/attendees answers "yes" to any of these conditions must be sent home and advised to follow public health guidance.

Physical Distancing

- Encourage attendees to practice physical distancing, at least 2m apart, unless part of the same household or social circle.
- Ensure to limit number of attendees in venue so that they are able to practice physical distancing.
 - Adhere to maximum gathering limits 50 persons at indoor events and 100 persons at outdoor events.
- Remind attendees to physically distance with verbal reminders, visual cues, posters, announcements etc.

Hand Hygiene and Respiratory Etiquette

- Require frequent employee handwashing (e.g., before, during, and after taking tickets, after handling money, and after touching garbage).
- If soap and water are not readily available and hands are not visibly soiled, employees and attendees can use hand sanitizer that contains 60% to 90% alcohol.
- Staff and attendees should cover the mouth and nose when coughing and sneezing.



- Encourage staff and attendees to wash hands often.
- Discourage exchanging handshakes, fist bumps, high-fives and other physical interactions at events.

Face Coverings and Masks

- Face coverings or masks must be worn in all public spaces, and in any employee spaces when physical distancing is not possible.
 - Face coverings refer to non-medical masks, such as cloth masks. Non-medical masks are used to protect others from exposure to the wearer's respiratory aerosols/droplets.
 - Masks refer to medical masks (surgical, medical procedure face masks and respirators like N95 masks). These masks should be used only as necessary e.g. if providing direct care to a person who is feeling unwell
- Provide staff with supply of face coverings/masks. Consider having a supply of face coverings/masks for attendees. If you do not intend to supply face coverings/masks for attendees, you should advertise as such so that attendees can plan accordingly.
- Encourage attendees to bring and use their own face coverings at the event.
 - Some exemptions for face covering requirements apply. If someone meets this exemption, they cannot be denied service.
 - If someone does not meet the exemption criteria and does not have a face covering and/or refuses to wear a face covering, they must be denied entry.
- Provide all staff with information on proper use, removal, and washing of face coverings.

Adequate Supplies

- Ensure adequate supplies to support hand hygiene. Supplies include soap, water, hand sanitizer containing at least 60 percent alcohol, paper towels, tissues, disinfectant wipes and no-touch trash cans.
- Ensure to have enough supply to provide face coverings/masks to employees.
- Consider having supply of face coverings/masks to provide to attendees. If you do not intend to supply attendees, you should advertise as such so that attendees can plan accordingly.

Signs and Messages

- Post signs in highly visible locations (e.g., at entrances, in washrooms) that promote staying home if ill, physical distancing, hand hygiene, and use of face coverings.
- Make announcements over PA system reminding staff and patrons to practice respiratory etiquette, use face coverings where needed, frequently wash/sanitize hands, maintain physical distancing etc.
- Include messages about behaviors that prevent spread of COVID-19 when communicating with staff, vendors, and attendees (such as videos on the event website and through event social media accounts).



 Consider developing signs and messages in alternative formats (e.g., large print, braille, American Sign Language).

Maintain Healthy Environments

Event planners should consider implementing several strategies to maintain healthy environments.

Cleaning and Disinfection

- Develop a schedule for increased, routine cleaning and disinfection. Ensure these cleaning routines are followed by all groups who rent and/or use your facilities.
- Clean and disinfect frequently touched surfaces within the venue at least twice daily or between uses as much as possible—for example, door handles, sink handles, drinking fountains, grab bars, hand railings, and cash registers.
- Only use disinfectants with DIN.
- Clean and disinfect shared objects between uses—for example, payment terminals, tables, countertops, bars etc.
- Consider closing areas such as drinking fountains that cannot be adequately cleaned and disinfected during an event. If fountains remain open, ensure that the mouthpieces are regularly cleaned and disinfected according to manufacturer's recommendations.
- If transport vehicles like buses are used by the event staff, drivers should practice all safety actions and protocols as indicated for other staff—for example, washing hands often, wearing cloth face coverings, and maintaining social distance of bus riders.

Washrooms

- Ensure patrons are able to practice physical distancing (2 metres) when in line and using the public washroom
- Place floor markers 2 metres (6 foot) apart in busier washrooms
- Post maximum occupancy signs to ensure physical distancing can be maintained
- Tape off sinks and/or urinals that are not able to meet the 2 metre (6 feet) distancing requirements
- All high touched areas/surfaces must be cleaned and disinfected at least 2 times per day
 This includes door handles, sink taps, toilet handles, stall doors/locks, etc.
- The frequency of cleaning and disinfection may need to be more than 2 times per day dependent on the amount of use. Please refer to the Public Health Ontario Guidance Document on Environmental Cleaning for further guidance.
- See Public Washrooms guidance document for more information

Modified Layouts

• Limit attendance and/or seating capacity to allow for physical distancing, or host smaller events in larger rooms.



- Use multiple entrances and exits and discourage crowded waiting areas. Consider a oneway flow of traffic, if feasible.
- Block off rows or sections of seating in order to space people at least 6 feet apart.
- Eliminate lines or queues if possible and encourage people to stay at least 6 feet apart by providing signs or other visual cues such as tape or chalk marks if lines cannot be avoided.
- Offer online attendance options in addition to in-person attendance to help reduce the number of attendees.

Physical Barriers and Guides

- Install physical barriers, such as sneeze guards and partitions, in areas where it is difficult for individuals to remain at least 6 feet apart (e.g. at cash registers)
 - In areas where physical barriers are installed, members of the public are still required to wear a face covering. An employee behind this barrier does not need to wear a face covering unless they cannot physically distance with another employee.
- o See recommendations from NCCEH for more information on physical barriers
 - https://ncceh.ca/content/blog/physical-barriers-covid-19-infection-prevention-andcontrol-commercial-settings

Food Service

- Ensure to operate in accordance with all applicable legislative requirements i.e. Food Premises Regulation.
- Ensure to follow requirements under emergency measures. See Restaurant Re Opening Guidance Document for more information.
- If providing bar services, please see Bar Services Guidance Document for more information.
- Food must be served to attendees. Food cannot be provided in communal bowls and serving platters (i.e. no buffets, grazing tables, or potlucks where attendees serve their own food).
- Create procedure for collecting dirty dishes.
 - Ensure dishes are cleared in a timely manner by staff and ensure attendees do not handle the dirty dishes of people outside their social circle.
 - Staff should wash their hands after handling dirty dishes.
 - Consider using disposable food service items, including utensils and dishes, which can be immediately discarded.
- All attendees must be seated when eating or drinking.
 - Patrons sitting at the same table must be from the same household or social circle. For events with assigned seating, event organizers should work with individuals to ensure they are seated at tables with persons in their social circles/household.



- Event organizers must ensure physical distancing of at least two metres between patrons from different tables, unless separated by plexiglass or some other impermeable barrier.
- See NCCEH website for more information on barriers: https://ncceh.ca/content/blog/physical-barriers-covid-19-infection-prevention-andcontrol-commercial-settings
- Singing or music may be performed by a person or group at the restaurant or bar, with restrictions, including barriers between the performers and patrons and physical distancing. Dancing may only be performed by someone working at the establishment with restrictions.
- Karaoke is permitted only outside of private karaoke rooms, which are not yet permitted to open in Stage 3, with restrictions including barriers, physical distancing and increased cleaning and disinfecting.
- Physical distancing of two metres between patrons from different households or social circles also continues to apply to food trucks, food courts, concession stands and tours, including tastings at wineries, breweries and distilleries.

Shared Objects

- Discourage people from sharing items that are difficult to clean, sanitize, or disinfect.
- Limit any sharing of food, tools, equipment, or supplies by staff members.
- Ensure adequate supplies are available to minimize sharing of high-touch materials where possible; otherwise, limit use of supplies and equipment to one group of staff members or attendees at a time, and clean and disinfect them between use.

Ventilation

- Ensure ventilation systems operate properly and increase circulation of outdoor air as much as possible by opening windows and doors. Do not open windows and doors if doing so poses a safety or health risk to staff or attendees (e.g., risk of falling or triggering asthma symptoms).
- If portable ventilation equipment like fans are used, arrange them in a manner to minimize air flowing directly from one person to another. This will reduce the potential spread of any airborne or aerosolized viruses.

Water Systems

- 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., sink faucets, drinking fountains, decorative fountains) are safe to use after a prolonged facility shutdown. Drinking fountains should be cleaned and sanitized and flushed.
- Organizers should encourage staff and attendees to bring their own water, as feasible, to minimize touching and use of water fountains.



Maintaining Healthy Operations

Event organizers and staff may consider implementing several strategies to maintain healthy operations.

Regulatory Awareness

- Be aware of local, provincial and federal requirements related to group gatherings.
- See Stage 3 Framework for more information.

Designated COVID-19 Point of Contact

 Consider designating an administrator or department be responsible for responding to COVID-19 concerns. All staff and attendees should know who this person or office is and how to contact them.

Communication Systems

- Put systems in place to:
 - Notify staff, attendees, and the public of cancellations and restrictions in place to limit people's exposure to COVID-19 (e.g., limited hours of operation).
 - Identify and address potential language, cultural, and disability barriers associated with communicating COVID-19 information to event staff and participants. Tailor information so that it is easily understood by various audiences and is available in alternative formats and languages.

Staff Screening

- Before each shift, actively screen staff to identify if they:
 - Have symptoms of COVID-19 such as fever, cough, or difficulty breathing
 - Have had contact with a confirmed case of COVID-19 in the past 14 days
 - Have been instructed by public health to self-isolate due to travel or contact history
- Any staff that answers "yes" to any of these conditions should be sent home and advised to follow public health guidance.
- Staff should be reminded to stay home if they are sick

Limited, Staggered, or Rotated Shifts and Attendance Time

- o Consider ways to significantly reduce the number of attendees.
 - Use flexible worksites (e.g., telework) and flexible work hours (e.g., staggered shifts) to help establish policies and practices for social distancing of 6 feet between employees, volunteers, and others.
 - Rotate or stagger shifts and arrival times to limit the number of employees in a venue at the same time.



• Stagger and limit attendance times to minimize the number of guests at the venue.

Protections for Staff and Attendees who are at Higher Risk of Severe Illness from COVID-19

- Offer options for staff at higher risk for illness (including older adults and people of any age with underlying medical conditions) that limit their exposure risk. For example:
 - Offer telework and modified job responsibilities for staff, such as setting up for the event rather than working at the registration desk.
 - Replace in-person meetings with video- or tele-conference calls whenever possible.

Leave (Time Off) Policies

- Implement flexible sick leave policies and practices that are not punitive and enable employees to stay home when they are sick, have been exposed, are caring for an ill individual, or who must stay home with children if schools or child care centers are closed.
- Examine and revise policies for leave, telework, and employee compensation as needed.
- o Ensure that any relevant policies are communicated to staff.

Staff Training

- Train staff on all safety protocols and appropriate use of PPE.
- If training needs to be done in person, maintain social distancing.

Support Coping and Resilience

- Promote employees' ability to eat healthy foods, exercise, get enough sleep, and find time to unwind.
- Encourage employees to talk with people they trust about their concerns and how they are feeling.
- Consider providing the staff with mental health support service resources.

Lessons Learned After the Event

- Meet with the emergency operations coordinator or planning team for your venue to discuss and note lessons learned.
- Determine ways to improve planning and implementation processes if the event will happen again.
- Update your plans regularly according to current local, provincial, and federal requirements.



Preparing for When Someone Gets Sick

Event planners should consider several strategies to implement when someone gets sick.

Advise Staff of Isolation Requirements

• Communicate to sick staff members that they should not return to work until it is safe to do so based on public health recommendations.

Isolate and Transport Those Who are Sick

- Make sure that staff and attendees know that they should not come to the event.
- Immediately separate staff and attendees with COVID-19 symptoms (e.g., fever, cough, shortness of breath) at the event. Individuals who are sick should go home immediately and/or seek medical treatment if necessary.
- Individuals who have had close contact with a person who has symptoms should be separated, sent home, and advised to contact Southwestern Public Health at 1-800-922-0096 ext. 9.

Clean and Disinfect

 Close off areas used by a sick person and do not use these areas until after cleaning and disinfecting them (for outdoor areas, this includes surfaces or shared objects in the area, if applicable).

Notify Local Health Unit

- Notify SWPH if attendees become ill with COVID 19 symptoms or if there is a confirmed case of COVID 19 that attended your event.
- o Provide SWPH with information as requested to assist with contact tracing.

