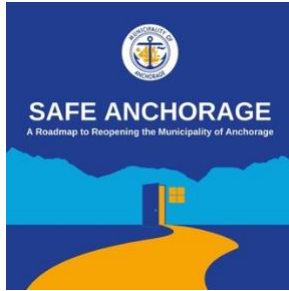


ATTACHMENT M



PHASE 2 OPERATING REQUIREMENTS

Sector: Entertainment

Business Type: Bowling Alleys

Description: This attachment applies to bowling alleys only.

RECOMMENDED SAFETY MEASURES

- Implement and encourage cashless and receipt-less transactions.
- High-risk populations encouraged to stay home (employees and customers.)
- It is strongly encouraged that cloth face coverings be worn by all employees and patrons.
- Bowling alleys must encourage guests to bring their own ball and shoes.
- Individual businesses may choose to be more restrictive.

REQUIRED SAFETY MEASURES

GENERAL

- Employees and customers, between non-household members must adhere to 6-foot physical distancing protocols.
- Frequent hand washing by employees, and adequate supply of soap, disinfectant, hand sanitizer, and paper towels available onsite.
 - Employees must follow Centers for Disease Control (CDC) guidance for COVID-19 hand hygiene, available [here](#).
- 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, customers/groups and increase physical distancing, and protect staff and the public.
 - The COVID-19 Mitigation Plan must be kept on the business premises.

OPERATIONS

- Reservations are required. Walk-ins are prohibited. Groups are limited to household members only; participants cannot bowl with people from other households.
 - Businesses are required to maintain Guest log records for 30 days.
 - Guest log must contain first and last name, and phone number.
 - The information in the guest log will not be shared unless needed for contact tracing.
- Each participant must be screened prior to bowling.
 - This screening, where reasonably feasible, in advance. This can be done telephonically or electronically when customers make reservations.

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- If the screening is in person, pens and touch screens must be sanitized before and after each use.
- Hand sanitizer or hand washing publicly available for customers.
- Bowling alleys must sanitize public bowling balls prior to opening and every four hours throughout the day. Disinfectant spray must be available for public use.
- Bowling alleys must sanitize rented bowling shoes after each use.
- Hourly touch-point sanitization (workstations, equipment, screens, doorknobs, restrooms, etc.)
 - Cleaning and disinfecting must be conducted in compliance with CDC protocols weekly or, in lieu of performing the CDC cleaning and disinfecting, the business may shut down for a period of at least 72 consecutive hours per week to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.
 - Disinfection of water fountains and vending machines must be addressed in the mitigation plan or turned off and marked inoperable.
- Entryway signage notifying the public of its COVID-19 Mitigation Plan and stating that any customer who has symptoms of COVID-19 must not enter the premises.
 - No participant may enter the business within 72 hours of exhibiting a fever.

CAPACITY:

- Maximum capacity is no more 25 percent of the approved occupancy, based on fire and building codes.
 - Business must determine maximum capacity based on the above criteria, post publicly, and enforce the capacity limits.
- Lanes must be staggered to provide proper social distancing between groups.
- Cashiers must be 6-feet apart or greater.

MIXED BUSINESSES OPERATIONS

- Stores that operate within a Bowling Alley are subject to the requirements of Attachment A for Retail Businesses in Emergency Order (EO) 07;
- Food Establishments that operate within a Bowling Alley are subject to the requirements of Attachment E for Food Services in Emergency Order (EO) 07;
- Bars that operate within a Bowling Alley are subject to the requirements of Attachment K for Food Services in Emergency Order (EO) 07;
- Public gatherings and rentals of spaces within a Bowling Alley are subject to the requirements of Attachment H for Social, Religious, and Other Gatherings to Emergency Order (EO) 07.

STAFF

- Provide training for employees on COVID-19 and the COVID-19 Mitigation Plan for the business.
- Conduct pre-shift screening and maintain staff screening log.
 - No employee displaying symptoms of COVID-19 will be permitted to be in the facility.

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- An employee who becomes sick while at work should be immediately sent home.
- No person may work within 72 hours of exhibiting fever.
- 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. Guidance [here](#).

IN THE EVENT OF OCCURRENCE

- When an active employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting must be performed as soon after the confirmation of a positive test as practical. In lieu of performing CDC cleaning and disinfecting, retail 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](#) and [here](#).

QUESTIONS?

Email us with questions at: COVID-19-business@anchorageak.gov