

Businesses opening their doors in Stage 2 should have an operational plan in place to mitigate the risk of spreading COVID-19.

The plans do not need to be submitted for review or approval. However, to ensure consumer confidence, businesses are encouraged to make their plans available to the public.

BUSINESSES SHOULD USE THE FOLLOWING PROTOCOLS AS THEY PREPARE TO OPEN THEIR DOORS IN STAGE 2.

1. Establish a protocol to maintain the six (6) foot physical distancing requirements for employees and patrons

- Consider the use of telework to limit the number of employees in the facility during business hours when vendors and patrons might be present
- Consider staggering work hours for those who must be present in the business.

2. Identify how the business will provide adequate sanitation and personal hygiene for employees, vendors and patrons

- Identify how the business will provide for disinfection of the business and regular cleaning, especially of high touch surfaces
- Identify how personal use items such as masks, face coverings and gloves shall be worn, if necessary, for employees, vendors, and patrons
- The businesses may require, and it is encouraged, that employees, vendors and patrons wear face coverings as a business practice

3. Identify how the business will provide services limiting close interactions with patrons such as, but not limited to:

- Online, digital or telephonic ordering
- Curbside pickup
- Delivery
- Establishing hours of operations for vulnerable populations
- Limiting numbers of patrons in the business at a time
- Directing the flow of traffic in the business
- Use of signage and barrier protection to limit movement and maintain distancing

4. Identify strategies for addressing ill employees, which should include requiring COVID-19 positive employees to stay at home while contagious and may include restricting employees who were directly exposed to the COVID-19 positive employee, as well as the closure of the facility until it can be properly disinfected.

5. On a case-by-case basis, include other practices such as screening of employees for illness and exposures upon work entry, requiring non-cash transactions, etc.

RESTAURANTS, INDOOR GYMS & RECREATIONAL FACILITIES, AND CLOSE CONTACT SERVICES WILL HAVE ADDITIONAL PROTOCOLS IN PLACE IN CONJUNCTION WITH THE STATE OF IDAHO AND THE CDC.