



Safe in the South Bay COVID-19 Best Practices

The Chambers of Commerce from South Bay cities have partnered with Beach Cities Health District (BCHD) to provide health guidance and a self-certification process related to Los Angeles County's Health Officer Order for a Safer Return Together at Work and in the Community. As our communities reopen, the program also seeks to give consumers confidence that organizers of events, festivals and large gatherings are committed to taking all necessary steps to ensure the health and safety of participants and employees.

REQUIREMENTS

Masking

- Masks will not be required for fully vaccinated people, except in the following settings where masks are required for everyone, regardless of vaccination status:
 - On public transit (examples: airplanes, ships, ferries, trains, subways, buses, taxis, and ride-shares) and in transportation hubs (examples: airport, bus terminal, marina, train station, seaport or other port, subway station, or any other area that provides transportation)
 - Indoors in K-12 schools, childcare and other youth settings
 - Healthcare settings (including long term care facilities)
 - State and local correctional facilities and detention centers
 - Homeless shelters, emergency shelters and cooling centers
 - Indoors at mega-events with more than 5,000 attendees
 - Any business or government office serving the public that requires everyone to wear a mask
- Masks will be required for unvaccinated people, including all children between the ages of 2 and 12, in indoor public settings and businesses. This includes retail, restaurants, theatres, family entertainment centers, meetings, and state and local government offices serving the public.
- Masking at Workplaces:
 - Masks are required for all unvaccinated employees when indoors or in shared vehicles, except when:
 - Alone in a room or vehicle
 - Eating or drinking
 - Using a respirator required by employer
 - Medical condition or hearing impairment prevents mask-wearing
 - Mask interferes with work tasks (in which case distancing and testing strategy must be implemented)
 - Employees who are fully vaccinated are no longer required to wear masks at most indoor workplaces.
 - To permit this at the workplace, employers must document the vaccination status of those employees.
- While not a requirement, because of the spread of the Delta variant, the Los Angeles County Department of Public Health **strongly recommends everyone, regardless of vaccination status, wear masks indoors in public places** such as grocery or retail stores, theaters and family entertainment centers, and workplaces **when you don't know everyone's vaccination status.**

Mega-Events

- Businesses that host indoor events with more than 5,000 attendees or outdoor events with more than 10,000 attendees must follow State [Guidance for Mega Events](#).

Employee Safety Requirements

- Requirements for employees are different than those for attendees. Employers that fall under the scope of the [Cal/ OSHA COVID-19 Prevention Emergency Temporary Standards](#) (ETS) must remain in compliance with these Standards.



BEST PRACTICES

Below is a summary of **best practices** for businesses that **host large events** and for businesses that serve **food and beverages**, such as restaurants, bars, breweries, wineries and distilleries, to consider as they transition to full operations. These are recommended for all large events, not just mega-events.

County of Los Angeles Best Practices to Prevent COVID-19 Hosting Large Events	County of Los Angeles Best Practices to Prevent COVID-19 Food and Beverage Services
Masks	
<ul style="list-style-type: none"> For indoor events where vaccination status cannot be verified, require attendees to bring and wear masks, regardless of vaccination status, except while eating and drinking in designated areas. For outdoor events with more than 200 people, unvaccinated attendees should wear masks if they are less than six feet away from others. At outdoor events that are over 1,000 people, if vaccination verification is not possible, all attendees should wear face masks. Make masks available for those who arrive without them. Employees who work in a setting where they are in close contact with other people who may not be fully vaccinated should be provided a higher level of protection, such as wearing two masks ("double-masking") or a respirator (e.g., KN95 or N95). This is particularly important if the employee is not fully vaccinated and is in an indoor or crowded outdoor setting. Performers or presenters who are not vaccinated should wear face masks as much as possible. For ongoing productions, test unvaccinated performers and any crew working closely with others at least once before the production and then two times per week for the duration of the production. See screening testing guidance for more details. See State Guidance for the Use of Face Coverings. 	<ul style="list-style-type: none"> Unless you are able to verify the vaccination status of customers, have customers bring and wear masks when they are indoors, regardless of vaccination status. Masks should be worn except when customers are eating and drinking. Make masks available for those who arrive without them. Employees who work in a setting where they are in close contact with other people who may not be fully vaccinated should be provided a higher level of protection, such as wearing two masks ("double-masking") or a respirator (e.g., KN95 or N95). This is particularly important if the employee is not fully vaccinated and is in an indoor or crowded outdoor setting. Consider requiring staff to also wear eye protection in addition to a respirator if they are not fully vaccinated and have frequent close contact with others. See State Guidance for the Use of Face Coverings.
Screening Attendees	
<ul style="list-style-type: none"> Screen guests, staff, performers and crew for symptoms before they attend the event and ask them not to attend if they have symptoms of COVID-19 or if they are under isolation or quarantine orders. Consider requiring all guests to attest that they are either fully vaccinated against COVID-19 or will have had a negative COVID-19 test within 72 hours of attending your event. 	<ul style="list-style-type: none"> Post signage to remind everyone who enters your establishment that they should NOT enter if they have symptoms of COVID-19 or if they are under isolation or quarantine orders.



Reducing Crowds (especially indoors)

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| <ul style="list-style-type: none"> Establish procedures to prevent crowding among persons waiting to enter or exit an event. If there will be a presentation or performance, maintain a 6-foot distance from performers and audience members unless there is verification that everyone is fully vaccinated. Place any unvaccinated performers that sing, yell or play wind and brass instruments at least 6 feet away from others. Follow DPH Food and Beverage Service recommendations if you serve refreshments at your event. Dining outdoors is best. If indoors, it is recommended that you have a separate area in your venue for drinking and dining to minimize mixing of people who are not wearing face masks. | <ul style="list-style-type: none"> If possible, maintain or expand your outdoor dining capacity to enable more customers to eat outside where ventilation is better. Indoors, limit your occupancy by arranging tables to maintain a 6-foot physical distance between tables. Control access to self-service areas, such as buffets, salad bars, and beverage service stations so as to avoid customers congregating; place servers when possible, to eliminate customer use of common utensils and dispensers. |
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Handwashing

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| <ul style="list-style-type: none"> Place handwashing stations or hand sanitizer at entry and outside communal bathrooms with signage promoting use. Encourage frequent handwashing. | <ul style="list-style-type: none"> Place signs at handwashing sinks inside restroom facilities reminding patrons to wash their hands. Food employees are required to wash their hands as outlined in the CRFC. Continue to encourage frequent handwashing by employees. Continue to offer hand sanitizer at entry of facility with signage promoting use. |
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Ventilation

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| <ul style="list-style-type: none"> If your event is held indoors, make sure your building's HVAC system is in good, working order. Maximize ventilation. Options include installing portable high-efficiency air cleaners, upgrading the building's air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in all working areas. When weather and working conditions allow, increase fresh outdoor air by opening windows and doors. Consider using fans to increase the effectiveness of open windows – position window fans to blow air outward, not inward. | <ul style="list-style-type: none"> Continue to maintain your building's HVAC system in good, working order. Consider installing portable high-efficiency air cleaners, upgrading the building's air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in all working areas. When weather and working conditions allow, increase fresh outdoor air by opening windows and doors. Consider using fans to increase the effectiveness of open windows - position window fans to blow air outward, not inward. Decrease occupancy in areas where outdoor ventilation cannot be increased. |
| <ul style="list-style-type: none"> Decrease occupancy in areas where outdoor ventilation cannot be increased. Consider use of carbon dioxide monitors to monitor the effectiveness of your ventilation in more densely occupied indoor spaces. See State Interim guidance for Ventilation, Filtration, and Air Quality in Indoor Environments. | <ul style="list-style-type: none"> Keep your background music volume low so that customers and employees do not have to talk loudly to be heard. See State Interim guidance for Ventilation, Filtration, and Air Quality in Indoor Environments. |



Communication	
<ul style="list-style-type: none"> Use advanced registration as much as possible for your event so you know how many people will attend. Advanced registration can also help you to convey your COVID-19 safety plans to guests before they attend. Use your online platforms to communicate your COVID-19 safety policies to the public. Make sure all guests are aware of and follow the Los Angeles County Department of Public Health Travel Advisory. 	<ul style="list-style-type: none"> Post signage so that customers who are entering your establishment are aware of your policies. Use your online platforms to communicate your COVID-19 safety policies to the public. Consider using a reservation system to keep the number of people in your establishment steady and/or using an online waiting list that enables customers who are waiting for a table to wait outside or in their cars instead of indoors.
	Adherence to CA Retail Food Code
	<ul style="list-style-type: none"> Food facilities must continue to adhere to all food safety practices outlined in the California Retail Food Code (CRFC). Self-service operations (e.g., buffets, soda-dispensing, bulk-food bins, food sampling) may be offered; continue to periodically check these areas as required and clean and sanitize frequently touched surfaces regularly. Refilling beverages at a table or from a common container is no longer prohibited. Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, may be offered for customer self-service.

Guidance for hosting large events - <http://publichealth.lacounty.gov/acd/ncorona2019/docs/BestPracticesLargeEvents.pdf>

Guidance for food and beverage service - <http://publichealth.lacounty.gov/acd/ncorona2019/docs/BestPracticesFoodService.pdf>

Guidance for mega-events - <https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/COVID-19/Beyond-Blueprint-Framework.aspx>

Guidance for office-based businesses - <http://publichealth.lacounty.gov/acd/ncorona2019/docs/BestPracticesOffices.pdf>