GUIDELINES FOR ALL PHASES: INDIVIDUALS

- Wash your hands with soap and water or use hand sanitizer, especially after touching frequently used items or surfaces.
- Avoid touching your face.
- Sneeze or cough into a tissue, or the inside of your elbow.
- Disinfect frequently used items and surfaces as much as possible.
- Maintain social distancing of at least 6 feet.
- Strongly consider using cloth face coverings when social distancing can’t be observed.

CONTINUE TO PRACTICE GOOD HYGIENE – PEOPLE WHO FEEL SICK SHOULD STAY HOME

- Do not go to work.
- Contact and follow the advice of your medical provider.

GUIDELINES FOR ALL PHASES: EMPLOYERS

Develop and implement appropriate policies, in accordance with federal, state, and local regulations and guidance, and informed by industry best practices:

- Maintain 6 feet social distancing and protective equipment.
- Temperature checks for staff.
- Testing, isolating, and contact tracing.
- Sanitation of maintenance equipment, hand tools, etc.
- Disinfection of common and high-traffic areas.

Monitor workforce for indicative symptoms. Do not allow symptomatic people to physically return to work until cleared by a medical provider.

Develop and implement policies and procedures for workforce contact tracing following an employee a positive COVID test.

PHASE 1
Avoid gathering in groups of more than 10 people

PHASE 2
Avoid gathering in groups of more than 50 people

PHASE 3
Resume UNRESTRICTED STAFFING levels
HOW TO CLEAN EQUIPMENT AND SURFACES

Employers are required to increase regular cleaning and sanitizing of common-touch surfaces.

Employers must:

- Establish a housekeeping schedule to address regular, frequent, and periodic cleaning.
- Provide appropriate and adequate cleaning supplies for scheduled and spot cleaning and cleaning after a suspected or confirmed coronavirus case.
- Ensure floors, counters, and other surfaces are regularly cleaned with soap and water, or other cleaning solution, to prevent build-up of dirt and residues that can harbor contamination.
- Make sure high-touch surfaces are properly disinfected on a frequent or periodic basis using a bleach solution or other EPA-approved disinfectant. [www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2](http://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2)
- Be sure employees follow effective cleaning procedures and use protective gloves and eye/face protection (face shields and/or goggles) when mixing, spraying, and wiping with liquid cleaning products, like diluted bleach.
- Make sure shared utility vehicles are sanitized after each different person’s use.
- Keep Safety Data Sheets (SDSs) for all disinfectants on site.
- Don’t mix chemicals — many are incompatible; and be sure to dilute and use chemicals per manufacturer label directions.
- Alcohol solutions with at least 70% alcohol may be used.

Diluted household bleach solutions may also be used if appropriate for the surface.

- Check the label to see if your bleach is intended for disinfection, and ensure the product is not past its expiration date. Some bleaches, such as those designed for safe use on colored clothing or for whitening, may not be suitable for disinfection.
- Unexpired household bleach will be effective against coronaviruses when properly diluted.
- Follow manufacturer’s instructions for application and proper ventilation. Never mix household bleach with ammonia or any other cleaner.
- Leave solution on the surface for at least 1 minute.

To make a bleach solution, mix:

- 5 tablespoons (1/3rd cup) bleach per gallon of water OR
- 4 teaspoons bleach per quart of water

For electronics, such as tablets, touch screens, keyboards, irrigation controls, and remote controls:

- Consider putting a wipeable cover on electronics.
- Follow manufacturer’s instruction for cleaning and disinfecting.
- If no guidance, use alcohol-based wipes or sprays containing at least 70% alcohol. Dry surface thoroughly.

ON COURSE SETUP

- Remove all touchable surfaces such as:
  - Bunker rakes
  - Benches
  - Ball washers, or drain and cover
  - Water coolers, turn off drinking fountains
- Wear gloves or sanitize tee markers as they are being moved daily. Avoid spraying sanitizer on turf.
- Remove lids from trash cans.
- If you leave the flagstick in, use something to fill the hole to raise the bottom of the cup such as a foam noodle or piece of PVC. Additionally, disinfect flagsticks daily.
- Eliminate sand seed buckets from carts and/or tees.

EQUIPMENT, UTILITY VEHICLES, HANDBOOLS

- Sanitize all hand tools prior to and after use.
- Assign staff pieces of equipment/carts to eliminate sharing.
- No one should ride together in maintenance vehicles, carts etc. Single riders only.
- Spray all equipment with CDC approved disinfectant on all touch points (steering wheels, gear shift, keys, switches etc.).
- Disinfect fuel pump handle after each use.

GUIDELINES FOR GOLF COURSE MAINTENANCE

- No outside visitors permitted; employees, contractors, vendors and deliveries only.
- Increase communication with your team. Utilize apps such as WhatsApp or GroupMe.
- Restrict access to certain areas of the building, e.g. only equipment managers should be allowed in equipment repair area.
- Stagger shifts to minimize the amount of staff on property at any given time.
- Assign each team member a spray bottle of sanitizer.
- Block doors open to avoid touching doorknobs.
- Place hand sanitizer throughout the maintenance area.
- Supply cloth face coverings to your team.
- Eliminate time clocks or assign management/one individual the responsibility of punching employees in/out.
- Use appropriate disinfecting practices for telephones, computer keyboards, tablets, etc after each use.
- Eliminate the use of refrigerators, coffee machines, microwaves.
- Hold team meetings outside or in the equipment maintenance area where appropriate 6-foot separation can be maintained.
- Consider moving job board out of break room to equipment storage area or use a web-based job board.
- Adjusting break/lunch times to limit contact between employees.
- Consider setting up seating areas outside for employees to take breaks and lunch.
- Remove all personal items from employee lockers.
- Only 1 employee in the bathroom at a time. Disinfect after each use.
- Sanitizing touchable surfaces/carts/equipment/bathrooms/ breakrooms daily (or multiple times a day).