

Guidance on Protocols for Reopening Cape May County Businesses

Detailed sector-specific protocols are included below. However, all facilities and spaces are expected to employ the use of mitigation protocols and follow recommendations from the Centers for Disease Control. These CDC recommendations are implicitly incorporated by reference into each sector protocol.

In compliance with the Opening Up America Again criteria, state guidance, and building upon the common experience of essential retail success, the following minimum mitigation protocols will be in effect for all business and governmental facilities for which specifically tailored protocols are not necessary:

- a. **Social Distancing:** All persons who are not part of an existing, noninfected pod of individuals, such as families or other discreet small groups, will be required to remain at least six-feet distant from each other.
- b. **Personal Protective Equipment:** All persons will be required to utilize an effective covering of the nose and mouth designed to maximize the prevention of distribution or inhalation of vapor droplets from the respiratory system. Employees will be instructed on the proper use of gloves or other barriers to transmission by touch and will be required to utilize the same at all times.
- c. **Employee and Management Monitoring:** Many public and private employers will be offering both virus and antibody testing to their employees prior to commencing operations. All employees and members of management of all business and public operations will be continually monitored for body temperature and symptom concerns. Temperature baselines will be detected and recorded for comparison to regular temperature monitoring. Any employee or member of management showing symptoms or an elevation of body temperature will be immediately removed from the workforce and sent for testing and isolation. Tracing, and if necessary removal and/or isolation, of employee contacts will immediately commence and preventative measures ranging from disinfection of work areas to closure of part or all of a facility will take place until such time as broader disinfection can occur.
- d. **Sanitation:** All employers, public and private, will engage in strict sanitation protocols. All refuse will be handled by employees in personal protective equipment that includes, at a minimum, face-coverings and gloves. Refuse will be constantly monitored and frequently removed to closed containers. Industry specific sanitation protocols have been developed and will be implemented and followed, especially as relates to food service and

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accommodations, as more fully set forth in the protocols included in the appendix.

- e. **Disinfection:** All disinfection will follow the guidelines provided by the Centers for Disease Control, at a minimum.¹ Disinfection will be frequent and thorough and effectuate by use of EPA and/or FDA approved and effective microbial disinfectants.

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¹ <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>

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AGRICULTURE / FARM STANDS

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

Rutgers Extension COVID Guidance for Agriculture, Environment and Natural Resources, Fisheries and Aquaculture: <https://njaes.rutgers.edu/covid-19/>

Farm Stands: National Retail Federation - Path to Reopen Retail: <https://nrf.com/resources/operation-open-doors>

Local Industry Input/Guidance:

- Create online ordering / drive-through pickup of items if possible.
- Allow alternative marketing/retail sales such as mobile Fruit/Vegetable/Flower trucks.
- U-Pick operations: farmer to provide bags (no outside bags or containers allowed); product will be sold by bag size, not weight; limits on # of visitors (1 adult per visit); requiring PPE.
- Livestock farm/education: reconfigure pen setup for social distancing for visitors.

BREWERIES / DISTILLERIES

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

NJ Hospitality & Restaurant Association Guidance: https://www.njrha.org/uploads/1/1/3/8/113818341/njrha-safe_dining_re-re-opening_plan.pdf

Local Industry Input/Guidance:

- Support flexible workplace accommodations for those impacted.
- Same maximum occupancy as bars and restaurants; maximum capacity of 75% for outdoor spaces; 65% for indoor spaces.

CAMPGROUNDS

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

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Cape May County Association Guidance: https://docs.google.com/document/d/1W3n-lcM7_g8_FJaboDWXD6A4N9lrv98_uV1FwTS88-A/edit

Local Industry Input/Guidance:

- Phase in approach, beginning with seasonal and long-term customers.
- Slow initial surge of campers by adjusting check-in dates/times.

COMMERCIAL FISHING

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

Rutgers Extension COVID Guidance for Agriculture, Environment and Natural Resources, Fisheries and Aquaculture: <https://njaes.rutgers.edu/covid-19/>

COMMUNITY AND FAITH BASED ORGANIZATIONS

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

Centers for Disease Control and Prevention guidance: <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/index.html>

CONSTRUCTION:

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

Local Industry Input/Guidance:

- Hold sub-contractors to same standard as contractors.
- Provide frequent breaks and ample break spaces for employees wearing PPE.
- Request expansion of hours when construction is allowed.

HOTELS

Reopening Protocols (continued)

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

NJ Hospitality & Restaurant Association Guidance:

https://www.njrha.org/uploads/1/1/3/8/113818341/njrha-safe_stay_reopening_nj_hotels.pdf

Local Industry Input/Guidance:

- Support flexible workplace accommodations for those impacted.
- Provide frequent breaks and ample break spaces for employees wearing PPE.
- Develop and employ capacity management systems for common areas.
- Leverage outdoor spaces for dining and beverage consumption.
- Consider reserving on-property dining facilities to guests only (no public).

PUBLIC SPACE: BOARDWALKS/COMMERCIAL RECREATIONAL ATTRACTIONS

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

“Safe Play” Reopening Guidelines from NJ Restaurant & Hospitality Association & NJ Attractions Association: <https://www.njamusements.com/safeplay.pdf>

World Waterpark Association Guidance: https://www.waterparks.org/web/Resources/COVID-19/web/Tagged_Content/Hot_Topics/Coronavirus.aspx?hkey=058be8d3-21ea-4ff9-9a9d-720d6a5b1d4d

New Jersey Restaurant and Hospitality Association Guidance:

https://www.njrha.org/uploads/1/1/3/8/113818341/njrha-safe_dining_re-reopening_plan.pdf

RECREATIONAL FISHING / SIGHTSEEING VESSELS

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

Local Industry input/Guidance:

- Set up social distancing ‘pods’ on board; those who arrive together can be in same pod.

Reopening Protocols (continued)

- Provide adequate sanitation supplies for COVID purposes (hand sanitizer, etc.) for guests and employees.
- Consider online ticket sales to minimize hand-to-hand transactions; limit cash transactions; install Plexiglas on ticket booth window.
- Set up large waiting areas for groups seeking to board vessel.
- Create and maintain a cleaning and decontamination log to ensure vessel sanitation.
- Passenger logs will have passenger telephone numbers to be used for tracing, if necessary.
- Require customers to sanitize hands before boarding vessel.
- Restrooms locked and sanitized after each use.
- No sales of snacks or beverages on the vessels.
- All equipment used by customers will be sanitized by crew after each trip.

RESTAURANTS

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

National Restaurant Association COVID-19 Reopening Guidance: <https://restaurant.org/covid19>

NJ Hospitality & Restaurant Association Guidance:

https://www.njrha.org/uploads/1/1/3/8/113818341/njrha-safe_dining_re-re-opening_plan.pdf

Local Industry Input/Guidance:

- Leverage outdoor space to expand outdoor seating.
- Support flexible workplace accommodations for those impacted.
- Provide frequent breaks and ample break spaces for employees wearing PPE.
- For restaurants affiliated with a hotel, consider reserving on-property dining facilities to guests only (no public).
- Provide single use towels for each table turn.
- Institute one-way movement using floor markers and signs.
- Implement staggered shifts for all possible workers.
- Display proper hygiene posters in multiple locations to remind workers and patrons of proper procedures.
- Consider establishing “Cape May County Promise” for businesses who pledge to adhere to high standards for operations.

Reopening Protocols (continued)

RETAIL

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

National Retail Federation - Path to Reopen Retail: <https://nrf.com/resources/operation-open-doors>

Local Input/Guidance:

- Use capacity management systems to implement social distancing requirements.
- Consider use of outdoor areas to increase square footage of sales area.
- Consider special hours for senior citizens or high-risk individuals.

REAL ESTATE

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

NJ Realtors Guidance: <https://www.njrealtor.com/covid19/>

National Association of Realtors Guidance: <https://www.nar.realtor/coronavirus>

Ocean City Board of Realtors Guidance: <https://ocbor.com/press-releases-home-menu.html>

Local Input/Guidance:

- Establish minimum requirements for
 - Check In / Check Out
 - Changeover Cleaning
 - Expand time allowed between check out and check in to allow for proper cleaning time
- Curb side or mobile check in / check out (drop box for keys for check-out).
- Rentals void of pillows, blankets, comforters; tenant must provide.
- Utilize protective mattress covers.
- Agents to convey standards to property owners; consider including standards in future rental agreements.

SERVICE BUSINESSES (BARBERSHOPS, NAIL SALONS, GYMS):

Reopening Protocols (continued)

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Local Input/Guidance:

- Refrain from providing reading materials in waiting areas, or any other items meant to pass from person-to-person.
- Sanitize each work station after every client with disinfectant.
- Capes must be single use and washed after every client with disinfecting laundry detergent.
- Recommend one client in facility per technician (no waiting clients).
- Work stations should be 6 feet apart.
- Every client comes in with a mask and every operator wears a mask.
- Every client asked to wash their hands when arriving.
- Light switches, door knobs and other frequently touched surfaces sanitized repeatedly throughout the day.
- Take temperatures of customers before entering.

TECHNOLOGY

Please note that all businesses must follow foundational protocols as listed on pages 1 and 2 above, including: social distancing, personal protective equipment, employee management and monitoring, sanitation, and disinfection.

Local Input/Guidance:

- Institute flexible workplace environments, including work from home if possible/practicable.
- Practice social distancing, hygiene, workplace cleanliness, etc.
- Keep doors and windows open during good weather.
- Request employees to practice social distancing and responsible behavior.
- Bring lunch from home; avoid frequenting public stores on lunch break.
- Encourage employers to provide antibody testing for employees and members of employees' households.
- Source products and services locally, inasmuch as possible to help mitigate supply chain challenges.

WINERIES

Reopening Protocols (continued)

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Local Input/Guidance:

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