



Recommendations for COVID-19 Restrictions for Special Event Permits

INTRODUCTION

The following recommendations are intended to be used in conjunction with the phases found in Hawaii Emergency Management Agency (HiEMA) "COVID-19 Beyond Recovery" document (May 3, 2020 draft 12).

Operators and Permit Holders of DOH Special Events Permits are encouraged to use the recommendations and resources contained in this document to develop best practices to mitigate risk to employees and customers from exposure to the virus that causes COVID-19, while also maintaining compliance with all food safety regulations.

Conditions will be continuously monitored and evaluated, statewide. Decisions to reopen or return to prior restrictions will be based on best available information on disease activity and preparedness of the response system to manage a resurgence of cases. The State must be prepared to return rapidly to earlier phases of restriction in response to the best available data.

Kama'aina Economy

Phase 2A: Reopening

Special Event Permits

The goal of this phase is to allow for Special Events to reopen while still maintaining social distancing and conducting applicable safe practices. **Special Event Permittees should follow the respective county proclamations or emergency orders and in particular criteria for group gatherings and activities.**

- A social distance of 6 feet between persons for those waiting in line to purchase food or beverages which require cones, floor markings, signage, etc. to reinforce social distancing.
- Booths must provide at least 6 feet distancing from other booths or have physical barriers providing complete separation of booths.
- If tables are provided, limit seating to a maximum of 6 customers per group per table or up to 10 if all from the same family.
- Tables should be spaced at least 6 feet apart. Providing a physical barrier between tables or booths is also acceptable.

- Identify a qualified special event coordinator to be responsible for COVID-19 assessment and control planning. Plan should include the requirement that all employees wear face coverings while in the booth.
- All staff should be screened and evaluated for signs of illness before starting their shift. Any event staff who exhibit signs of illness should not be allowed to report to work. Establishments shall follow their established policies regarding when event staff who have become ill are allowed to return to work.
- Any event staff who develops signs of illness while at work should be immediately separated from other employees and customers and sent home for self-isolation or seek medical attention as appropriate.
- Staff with direct customer contact should [wear cloth or other mask](#).
- Event staff should be trained on the importance of frequent hand washing with soap and water, the use of hand sanitizers with at least 60% alcohol content and the importance of avoiding touching hands to face.
- Whenever feasible, workers should maintain at least 6 feet of distance from each other, including while on breaks.
- Post signage at the entrance that states that no one with a fever or symptoms of COVID-19 is to be allowed at the event.
- If possible, customers should preorder meals to reduce time waiting in line.
- No self-service of food allowed at the event.
- Use only pre-packaged, single-serve condiments allowed, avoid common dispensers.
- No bare-hand contact of ready-to-eat foods.
- Thorough [cleaning and disinfection](#) of frequently contacted surfaces between customers.
- Encourage electronic contactless payment.

Additional References

1. Association of Food and Drug Officials:
 - a. [AFDO - Planning for Reopening Food Service Establishments As COVID-19 Impacts Best Practices and Protocol, May 2, 2020](#)
 - b. [AFDO - Recommendations for Easing COVID-19 Restrictions for the Retail Food Industry, April 22, 2020](#)
2. National Restaurant Association: [NRA - COVID-19 Reopening Guidance, April 22, 2020](#)
3. Centers for Disease Control and Prevention:
 - a. [CDC - Meat and Poultry Processing Workers and Employers: Interim Guidance from CDC and the Occupational Safety and Health Administration, April 26, 2020](#)
 - b. [CDC - Cleaning and Disinfecting Your Facility, April 14, 2020](#)
4. U.S. Food & Drug Administration:
 - a. [FDA - Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic, April 21, 2020](#)
 - b. [FDA - Use of Facemasks and Cloth Face Coverings in Food Sector, April 24, 2020](#)