



# COVID-19 General Checklist for Sporting Events at Outdoor Stadiums and Racetracks

October 20, 2020

This checklist is intended to help professional sports implement their plan to prevent the spread of COVID-19 in the workplace and is supplemental to the [Guidance for Sporting Events at Outdoor Stadiums and Racetracks](#). This checklist is a summary and contains shorthand for some parts of the guidance; familiarize yourself with the guidance before using this checklist.

Businesses must identify and monitor the County Risk Level for the county the business is operating in and make required adjustments to their operations:

- **Purple – Widespread – Tier 1:** No live audience permitted.
- **Red – Substantial – Tier 2:** No live audience permitted.
- **Orange – Moderate – Tier 3:** Outdoor operations only are permitted at permanent and fixed venues (see note below on permissible outdoor venues), in addition to the following modifications:
  - Capacity must be limited to 20% and ticketing must only be available for reserved seating. Ticket sales must be restricted to customers traveling within a 120-mile radius.
  - Ticket sales must include a designated parking space for each ticketholder group.
  - Venues are not permitted to provide will-call or sell tickets on the day of the event to enable adequate planning for physical distancing within the venue.
  - Eating and drinking are permitted in assigned seats only. Concourse concessions areas must be closed, and all food and drink must be delivered directly to guests in their seats.
  - Operators must follow the modifications in this guidance.
- **Yellow – Minimal – Tier 4:** Outdoor operations only are permitted at permanent and fixed venues (see note below on permissible outdoor venues), in addition to the following modifications:
  - Capacity must be limited to 25% and ticketing must only be available for reserved seating. Ticket sales must be restricted to customers traveling within a 120-mile radius.
  - Ticket sales must include a designated parking space for each ticketholder group.

- Venues are not permitted to provide will-call or sell tickets on the day of the event to enable adequate planning for physical distancing within the venue.
- Eating and drinking are permitted in assigned seats only. Concourse concessions areas must be closed, and all food and drink must be delivered directly to guests in their seats.
- Operators must follow the modifications in this guidance.

**Permissible Outdoor Venues:** For the purposes of this guidance, a permissible outdoor venue for live audience professional sporting events shall require:

- A permanent and fixed facility, focused around an area of play, designed primarily for viewing sports by an audience/spectators.
- The facility shall either be open to the sky with no roof or have at least 50% of the total perimeter open, meaning there are no walls, doors, windows, dividers, or other physical barriers that restrict air flow, whether open or closed. There must be sufficient natural ventilation and air circulation to dilute and disperse concentrations of aerosols effectively without the support of mechanical systems.
- The facility shall be designed in a way that provides operators the ability to control fully the flow, ingress, and egress of all visitors, and to separate athletes and workers from the general audience.
- There must be permanent or added barriers to create at least 25' between space occupied by audience members/spectators and the focal point (field of play).
- Audience seating shall be fixed, and readily identifiable to all individual visitors by section, row, and seat.

For the most updated information on county tier status, visit [Blueprint for a Safer Economy](#). Please note that counties can have more restrictive criteria and different closures. Find [your county's local information](#).



## Contents of Written Workplace Specific Plan

- The person(s) responsible for implementing the plan.
- A risk assessment and the measures that will be taken to prevent spread of the virus.
- Use of face coverings, in accordance with the [CDPH guidance](#).
- Training and communication with workers and worker representatives on the plan.
- A process to check for compliance and to document and correct deficiencies.
- A process to investigate COVID-cases, alert the local health department, and identify and isolate close workplace contacts of infected workers.
- Protocols for when the workplace has an outbreak, in accordance with [CDPH guidance and recommendations and orders from the local health department](#).

- A process to notify in writing all employees and employers of subcontracted employees present when there is an outbreak, and report outbreaks to the local health department, as required under [AB 685](#).
- For outdoor operations, comply with the Cal/OSHA standard for [preventing heat illness in outdoor workers](#), including a written heat illness prevention plan made available to employees in both English and the language understood by the majority of the employees.



## Topics for Worker Training

- Information on [COVID-19](#), preventing spread, and who is [especially vulnerable](#).
- Self-screening at home, including temperature and/or symptom checks using [CDC guidelines](#).
- The importance of not coming to work if employees have symptoms of COVID-19 as described by the CDC, such as a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, congestion or runny nose, nausea or vomiting, or diarrhea, or if they or someone they had contact with has been diagnosed with COVID-19.
- To return to work after a COVID-19 diagnosis only after meeting [CDPH Guidance on Returning to Work or School Following COVID-19 Diagnosis](#).
- When to seek medical attention.
- The importance of hand washing and types of hand sanitizers to use.
- The importance of physical distancing, both at work and off work time.
- Proper use of face coverings, including information in the [CDPH guidance](#).
- Heat illness symptoms and prevention, following [Cal/OSHA requirements](#).
- Information on paid leave benefits, including the [Families First Coronavirus Response Act](#) and other [government programs supporting sick leave and workers' compensation for COVID-19](#).
- Train independent contractors, temporary, or contract workers in these items and ensure they have necessary PPE.



## Individual Control Measures & Screening

- Require face coverings throughout the stadium or racetrack in all settings unless actively eating or drinking in assigned seats or exempted per the [CDPH guidance](#).
- Develop a strategy to verify contact information with ticket holders.
- Symptom screenings and/or temperature checks.
- Encourage workers and customers who are sick or exhibiting symptoms of COVID-19 to stay home.
- Encourage frequent handwashing and use of hand sanitizer.
- Provide and ensure workers use all necessary PPE, including eye protection and gloves where necessary.

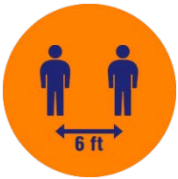
- ❑ Provide disposable gloves to workers handling items contaminated by body fluids and as a supplement to frequent handwashing for other cleaning, tasks such as handling commonly touched items or conducting symptom screening.
- ❑ Provide secondary barriers (e.g., face shield, safety goggles) to workers who must consistently be within six feet of guests or co-workers and ensure they use them in addition to face coverings.
- ❑ Post signage at entrances, in strategic and highly visible locations, and in reservation confirmations, to remind the public that they must use face coverings, practice physical distancing, frequently wash their hands with soap and water for at least 20 seconds, use hand sanitizer, and not touch their face.
- ❑ Install barriers to create at least 25 feet between space occupied by audience members/spectators and the field of play.
- ❑ Require all non-participating athletes, coaching, staff, and other support staff to wear a face covering at all times except when eating or drinking.
- ❑ Require all audience members and stadium attendees to wear a face covering at all times except when eating or drinking. Deny entry to those who do not wear face coverings and are not exempted per the CDPH guidance.
- ❑ Remind guests ahead of time to bring a face covering. Consider making face coverings available for guests who arrive without them.
- ❑ Screen guests on arrival and refuse entry to those who indicate signs of illness.
- ❑ Display guidelines for customers as a condition of entry, including to wear face coverings, use hand sanitizer, maintain physical distancing, and avoid unnecessary touching of surfaces. Also make the guidelines available digitally.



## Ventilation, Cleaning, and Disinfecting Protocols

- ❑ Where possible, install upgrades to improve air filtration and ventilation.
- ❑ Check the [CDPH website](#) periodically for updates on indoor air quality and ventilation guidance for airborne diseases in indoor settings.
- ❑ Thoroughly clean in high-traffic areas.
- ❑ Frequently disinfect commonly used surfaces.
- ❑ Regularly clean and disinfect surfaces shared by workers between shifts or between users, whichever is more frequent. Avoid sharing phones, tablets, laptops, pens, and other work supplies. Never share PPE.
- ❑ Disinfect microphones and similar equipment between each use.
- ❑ Disinfect equipment loaned or rented to guests between each use.
- ❑ Thoroughly clean and disinfect facilities and equipment after every event.
- ❑ Equip terminals, desks, and help counters with proper sanitation products, including hand sanitizer and disinfectant wipes. Provide personal hand sanitizers to all staff directly assisting guests.
- ❑ Ensure that sanitary facilities stay operational and stocked at all times.
- ❑ Provide resources to promote workers' personal hygiene, including tissues, no-touch trash cans, hand soap, adequate time for handwashing, alcohol-based hand sanitizers, disinfectant wipes, and disposable towels.

- Provide time for workers to implement cleaning practices during shifts as part of the workers' job duties.
- Adjust or modify facility hours to provide adequate time for regular thorough cleaning.
- Provide hand sanitizer dispensers throughout facilities including front- and back-of-house areas for use by guests and workers. Consider implementing hand washing stations for use by guests.
- Encourage use of credit cards and contactless payment.
- Install hands-free devices if possible, such as touchless faucets, paper towel dispensers, and timecard systems.
- [Ensure all water systems are safe](#) to use to minimize risk of [Legionnaires' disease](#).
- Use hospital grade products approved for use against COVID-19 on the [Environmental Protection Agency \(EPA\)-approved](#) list to clean and disinfect anything the client came in contact with. Train workers on chemical hazards, product instructions, ventilation requirements, Cal/OSHA requirements, and the CDPH [asthma-safer cleaning methods](#).



## Physical Distancing Guidelines

- Limit guest groups to a household unit.
- Implement measures to physically separate workers and customers by at least six feet using measures such as physical partitions or visual cues (e.g., floor markings, colored tape, or signs to indicate to where workers should stand).
- Reconfigure, close, or otherwise remove seats from use to ensure physical distancing of at least six feet between attendees from different households. Close areas without fixed assigned seating, such as lawn viewing areas.
- Dedicate workers to help people maintain distances during activities.
- Do not allow guest to engage in practices that promote people from different households to touch, such as high fiving, crowd surfing, etc
- Discourage guests from yelling, singing, chanting, booing, and other practices that may increase likelihood of transmission from contaminated exhaled droplets and aerosols.
- Prohibit the use of noise makers that require users to exhale air, such as vuvuzelas and similar devices.
- Provide vendors that sell to guests seated in viewing areas gloves and personal hand sanitizer. Ensure food and beverage items sold are packaged in sealed containers. Implement payment methods that minimize passing cards or cash back and forth.
- Use Plexiglas or other barriers between workers and guests.
- Utilize telework options and modified work schedules. Limit the number of workers in the venue at one time.
- Consider offering workers who request modified duties options that minimize their contact with guests and other employees.
- Stagger worker breaks, in compliance with wage and hour regulations, to maintain physical distancing protocols.

- Reconfigure workspaces, if possible, to allow for six feet between workers. Adjust any staff meetings to ensure physical distancing and use phone or online platforms if possible.
- In breakrooms, use barriers and increase distance between tables/chairs. Provide outdoor break areas with shade and seating arrangements that ensure physical distancing.
- Place additional limitations on the number of workers in enclosed areas, such as supply rooms and counter areas.
- Avoid handshakes, hugs, or similar greetings that break physical distance.
- Discourage workers from congregating.
- Discontinue "meet-and-greet," autograph signing, VIP passes that allow guests to access back areas, etc. Strongly consider closing areas meant for guests to take photos, such as near event signage or cardboard cutouts.
- Redesign parking lots to limit congregation points and ensure proper separation.



# Additional Considerations

## Entry and Security

- Ensure parking, entrance, and exit areas are marked, monitored, and configured to allow for physical distancing.
- Require face coverings throughout the park indoors and outdoors unless actively eating or drinking. Remove patrons who do not comply. Allow exemptions identified in the [CDPH Face Covering Guidance](#).
- Outside the venue perimeter, provide temperature and/or symptom screenings for all attendees, guests, and visitors.
- Give people who pass the screening a colored wristband for them to attach their wrist, clothing, or other visible place. Allow entry only to people with the wristband.
- Use virtual queuing or other method to stagger entry to minimize lines.
- Protect ticketing offices with impermeable barriers, like Plexiglas. Instruct guests where to queue to maintain a minimum of six feet of physical distance.
- Designate separate routes for entry and exit into facilities, seating areas, work areas, etc., if possible. Establish one-way directional hallways and passageways for foot traffic.
- Stagger entry and exit by rows and sections to prevent concentrations of people on concourses and aisles, particularly at the end of an event.
- Modify activities of workers checking bags to minimize directly touching guest items. If workers have come into direct contact with patrons or their items, workers must immediately sanitize their hands or wear disposable gloves and change between each guest search.
- Consider enforcing a small clear bag policy and ask guests to open their own bags for inspection. Consider necessary exceptions for medical and personal hygiene products.
- Implement security tools that allow workers to maintain at least six feet of physical distance from guests, such as walk through metal detectors.
- Provide disposable gloves for workers who may need to conduct pat-down searches. Have the worker immediately discard the gloves and wash their hands before putting on a fresh pair of gloves.
- Install and use touchless ticket scanners whenever possible. Ask guests to scan tickets themselves rather than passing digital electronic devices or paper tickets back and forth between workers and guests.
- Discontinue coat check and other amenities that require workers to unnecessarily touch guest items.
- Dedicate workers during breaks to ensure orderly entry and exit from and into venue areas.
- Reconfigure merchandise and other retail sales booths and areas to create physical distance between workers and patrons. Encourage pre-ordering, contactless payment, and other systems that minimize the amount of time patrons spend in retail areas.



## Venue Support Operations: Sound, Lighting, Etc.

- Clean touchable surfaces between shifts or between users, whichever is more frequent.
- Require workers to wash hands or use sanitizer between the use of shared equipment, and allow paid work time to do so.
- Require PPE and employer-owned and controlled equipment, such as hard hats, be sanitized at the end of each shift. Clean and disinfect the inside of the equipment, then the outside, then wash hands.
- Post signage at “choke points” to remind workers to take precautions while moving through those areas.
- Consider options to limit the number of workers needed in back-of-house production departments and/or identify ways they can complete tasks separately from each other.
- Modify work processes for tasks involving close contact.
- Limit use of production items to a single worker or a function team. Thoroughly clean all items between each use.
- Disinfect all communication technology before and after each use and label relevant tools with the name of the user to avoid sharing the tools.
- For workers who handle keys, open car doors, or touch guests’ items, allow time to wash hands and/or use hand sanitizer.

