**Getting Kuna & Businesses Back to Work**

*Safety Suggestions & Guidelines*

We want to do everything we can to get our residents and businesses in Kuna back to work safely. The governors order comes with some phased guidelines (<https://rebound.idaho.gov/>) of when certain businesses can re-open. Here are some general guidelines for non-essential Kuna businesses to re-open safely, with the caveat that these may be subject to change pending state requirements.

1. **General Rules (applies to all businesses):** Continue to follow the guidelines of the CDC and [Central District Health](https://www.cdh.idaho.gov/pdfs/cd/Coronavirus/Resource%20Docs/Business%20Guidelines%20CDH%20SWDH%2004.20.2020.pdf) for preventing community spread:
   1. Wash hands and sanitize frequently
   2. Regularly sanitize surfaces
   3. Maintain 6 feet of distance from others
   4. Wear a mask in public settings, and encourage customers to wear a mask
   5. Don’t touch your face
   6. If you need to cough or sneeze, do so into your elbow, or in a way that limits the spread of germs.
   7. Post notice on the entrance to facility that anyone feeling or exhibiting symptoms/fever should refrain from entering.
   8. Create options for contactless payment systems (have customer insert their own card into card reader, online payments, where gloves when managing cash and dispose of gloves and sanitize/wash hands before doing another activity).
   9. When possible, allow employees to work from home.
   10. If you are feeling unwell, have a fever, or have been in close contact with someone who has COVID, follow self-quarantine guidelines from the CDC.
   11. Follow Central District Health Guidelines for responding to sick or possible sick employees with COVID – 19 ([click to see attached](https://www.cdhd.idaho.gov/pdfs/cd/Coronavirus/Resource%20Docs/04-15-20-Flyer-Businesess-Workplaces.pdf)):
       1. If you have an employee who starts exhibiting symptoms, send them home immediately, and have them stay home until their fever has been gone for 3 days (without the use of fever reducing medication) and symptoms improve. While keeping confidentiality of the sick employee, share with your staff possible dates of exposure and send home those at risk for a period of self-quarantine.
       2. If you feel an employee has been directly exposed (closer than 6 feet for a prolonged period of 10 minutes or more to sick person, living with or caring for a COVID-19 patient, or they feel they’ve been exposed), allow a 14 day quarantine period.
2. **Salons, Nails, & Direct Contact Customer Businesses:** If you work directly with customers in a close setting that requires physical interaction (hair salons, nail technicians, physical therapy, etc):
   1. Post notice on the entrance to facility that anyone feeling or exhibiting symptoms/fever should refrain from entering and reschedule their appointment.
   2. Wear a mask when directly interacting with customers
   3. Request your customers to wear a mask during their visit
   4. Wipe down/sanitize chairs and high-touch surfaces between each customer, and frequently throughout the day.
   5. Wipe down and frequently sanitize door handles in and out of the establishment, or find ways to prop doors open when a customer is set to arrive.
   6. Wash hands/sanitize between each client meeting, especially if your job includes hair styling or a need to physically interact with clients.
   7. Schedule one client at a time with a 15 minute gap between clients for sanitizing. Spread out your appointment schedule to avoid needing waiting room seating for customers.
   8. If in a location with multiple stations, be sure to space out customers with a minimum of a 6-10 foot distance between each other. Limit to no more than 10 people in the facility at any one point in time.
3. **Companies that offer a home service** (window cleaning, house cleaning, repairs and maintenance, etc):
   1. General guidelines apply for sanitation practices.
   2. Take off shoes before entering someone’s residence (or wear protective booties).
   3. Wear a mask when in a customer’s home and wash hands/sanitize prior to entering, as well as again leaving the home (to protect you and the customer).
   4. Maintain 6 feet of distance from customers
   5. Wipe down surfaces
4. **If you have a retail storefront:**
   1. Do what you can to promote curbside pickup/online ordering of items. Try creative ways to advertise your products and services through social media, web orders, etc.
   2. Limit the amount of customers allowed in the store at one time. Create arrows on floor if possible to make aisles one-way to reduce number of people interacting closely.
   3. General rules apply – Frequently wash hands/sanitize, wipe down surfaces regularly, wipe down door handles or find ways to prop open the door for customers.
   4. Create lines for check stands that help keep customers 6 feet apart while waiting to pay.
   5. Wear a mask when interfacing with customers, and encourage customers to wear face coverings while in the store. If possible, offer sanitizer at the entrance to encourage patrons to follow hygiene practices.
   6. Any self-serve products should be discontinued for now, and employees should directly bag or serve products within these types of containers while taking adequate sanitary measures.
5. **Restaurants & Bars:**
   1. Following the Governor’s recommendations, all dining room facilities will remain closed at least through May 15th. Bars and nightclubs will also remain closed per the governor’s guidance. However, curbside pickup and delivery will be allowed.
   2. When doing pickup orders, encourage employees & customers to wear masks, frequently change gloves, wash hands, wipe down surfaces, doors, etc.
   3. Start thinking about your plans for how to re-open dining rooms safely: no buffets, no communal condiments or utensils, space tables, take reservations to allow for spacing, masks and hygiene training for employees, offer paper menus (disposable), etc.
   4. One number to consider is allowing 20% of occupancy, or 5 customers per 1,000 sq ft of building space. Space people to every other booth. Have servers where masks, seat only parties of 6 or less (unless part of the same family). Have waiting areas taped off to allow for distancing when coming in to request a table, or have a call in number posted to front door for customers to call to alert the hostess that they’d like to be added to the seating list**.**
6. **Gyms & Fitness:**
   1. Limit number of people allowed in facility at one time (guideline of 20% occupancy, or 5 people per 1,000 sq ft).
   2. Separate fitness workout stations (every other treadmill open) to maintain a minimum of 6-10 feet between people.
   3. Require wiping down each machine after each patron uses equipment. Offer several sanitization stations throughout facility and post signs of suggested hygiene practices. Post sign on entrance of building that customers feeling unwell or exposed to COVID should not enter.
   4. If doing classes, no more than 10 people (including instructor) at a time, and maintain minimum spacing of 6-10 feet between people. Encourage patrons to wear a face covering during classes. Wipe down all equipment and surfaces between each class.
   5. Ask Customers to wear a mask when entering facility and checking in or in close proximity to others.
7. **Daycare Facilities or Programs for Children**
   1. Require all children entering the facility to sanitize/wash their hands upon entry.
   2. Ask parents to check temperatures of children before drop-off, and keep home if they’ve been exposed, have symptoms or a fever.
   3. Ask parents to bring a mask, bandana or face covering for their child.
   4. Offer education on hygiene practices for kids and parents
   5. Wipe down all surfaces, toys, frequently throughout the day, and allow extra time at the end of day for extra cleaning.
   6. Minimize the number of children in the facility at one time, and do your best to set up activities that keep kids at least 6 feet from one another.
8. **Other Industries: Start putting together a plan for how you will re-open safely.** 
   1. Create a plan for how you will maintain social distancing for your staff and patrons
   2. Answer how you will provide adequate sanitation and protective coverings for employees, vendors, and patrons. Will you require masks to be worn in the store? If not, why not? What will your cleaning regimen entail?
   3. Evaluate your current ability to offer curbside pickup and/or delivery; i.e. can you offer items for sale on your Facebook page? On your website? Can you place a table outside your establishment to take orders?
   4. Determine how you will limit the number of people allowed inside your business, at any given time in order to enable proper social distancing; i.e. this could include # of employees to be limited to 10, staying under the maximum gathering.
   5. Consider placing directional arrows on the floor to direct flow of people up and down the aisles of your store (one-way only per aisle) in order to enhance any social distancing requirements.