

COVID 19 PROTOCOL FOR MOVIE THEATERS

ADMINISTRATIVE:

- Every theater must prepare a COVID -19 response plan specific to your operations and ensure all staff are familiar with it. The plan must detail measures in place to address all areas of the operation to mitigate spread of covid-19 virus amongst clients and staff.
- Implementation of a robust continuing education and training system at the establishment to ensure all staff members are fully aware of the risk that exists according to duties and mitigation measures to minimize risk and exposure to covid-19.

SIGNAGE:

- Adequate posters and information should be placed in an around the medical facility to provide relevant information/ reminders on COVID-19 action plan to both guest and staff for example frequent handwashing, frequent use of hand sanitizers, cough and sneeze etiquette etc.
- Signage must be installed in high-traffic area indicating proper use and disposal procedures for masks.
- Post a sign(s) at the entrance(s) and throughout the building alerting customers that they must follow the 6ft separation rule.

RESPONSIBILITIES OF THE OPERATOR

- Provide appropriate facilities/sanitary measures (inclusive of appropriate disinfectants and instructions) to prevent the spread of SARS-CoV-2 (COVID-19), e.g. hand washing stations, equipped with: soap, paper towels, hand sanitizer, tissue, toilet facilities, continuous supply of potable water, provision of additional hand sanitizer, provision of disinfecting wiping products.
- Sitting must be arranged to ensure 6 feet physical distance is maintained at all times.
- Establish procedures to separate persons who show up sick or become sick at the institution from others, until they can safely leave and/or seek medical care.
- Institute a cleaning and disinfecting regime to allow for periodic cleaning of high touch surfaces at least every 30 minutes.
- Document the hygiene, sanitation and physical distancing protocols, which the cinema management is undertaking, and continuously sensitize staff on these protocols.
- Cleaning and disinfecting must be conducted at the end of the workday.
- Identify services and activities (e.g. birthday parties, game room) that might need to be limited or temporarily discontinued.
- Ensure every patron entering the theatre wears a facemask.

- Establish clear guidelines regarding hours of operation, and show times.
- Limit the number of tickets available for movie showings.
- Identify the vulnerable populations including children, pregnant and nursing women, older adults, persons with underlying health conditions, persons with disabilities and individuals who might not be able to wear the mask for an extended period. Find alternative solutions that will ensure continuity of service for them.
- Management must ensure that they are in possession of valid public health license to operate their eating establishment.
- Provide adequate change rooms for staff, ensure staff do not prepare food with the same clothing that they walk the street.

EMPLOYEES WELL BEING

Sick employees

- Employees who have symptoms of acute respiratory illness should notify management and stay home.
- Sick employees should not come to work until they are free of fever (temperature of 100.4° F [37.8° C]) or greater, signs of a fever, and any other symptoms for at least 24 hours, without the use of fever-reducing or other symptom-altering medicines.

Separation of sick employees:

- Any employee, who appear to have developed respiratory illness symptoms (i.e. cough, shortness of breath) upon arrival to work or become sick while at work, must be separated. (isolate within a designated room until this potentially sick person can be removed from the worksite)
- If employees develop fever and respiratory symptoms, they must notify supervisor immediately.
- If you have a positive COVID-19 diagnosis, you can return to the facility only after you have fully recovered, with a doctor's note confirming your recovery.
- Consider pre bagging pastry/bakery items and other similar items using appropriate bags and tongs to handle items.

MOVIE THEATRE OPERATIONS

- Provide sanitizing stations within the facility and ensure the hands of all patrons are sanitized before entering the facility
- Patrons allowed in a theatre room should maintain at minimum of 30 square feet per person.
- Announce physical distancing expectations periodically.
- Maintain 6 feet physical distancing within aisles/seating rows. Use markers to identify 6 feet distancing.

- Ensure alternating rows of occupied and vacant seating (i.e. between two occupied rows of seats should be one aisle of empty chairs) Use a stationary collection box

PATRONS

- Avoid touching mouth, eyes, or nose with unwashed hands.
- Wash hands often with soap and water for at least 20 seconds, or use an alcohol-based hand sanitizer that contains at least 60% alcohol if soap and water is unavailable.
- Comply to social distancing rules (maintain 6 feet distancing in and out the movie theater).
- Wear face mask up upon entering, leaving and whilst in the theatre
- Stay home if you are sick.
- Cover your cough and sneeze into your inner elbow or into a tissue and discard after and wash hands after.
- Stay informed and follow the advice given by the Ministry of Health on how to protect yourself and others from SARS-CoV-2

SNACK BAR

- Consider organizing staff in smaller teams and in such a manner to minimize staff interactions during work and shift change.
- Food handlers must practice high level of personal hygiene
- Management must ensure that staff maintain safe distance during food production in establishments (minimum three 3 feet).
- Provide PPE to include but not limited to hair restrains, facemask, disposable gloves, food coats/overalls shoe covers.
- Use PPE in areas where the risk for food contamination is high especially where ready to eat food items such as salads and cooked food are prepared, displayed and served.
- Limit the number of food handlers/ employees on the floor at any one point, be minded that this may lead to slower processing at the establishment.
- Where possible rearrange food production areas so that employees are staggered on either side of the workstation in such a manner where they are not facing each other.
- Consider providing disinfecting mats/foot baths at the entrance to food establishments.
- Restaurants/ eating establishments must provide adequate wall mounted sanitizer dispensers at strategic locations for both guest and staff.
- Good personal hygiene frequent hand washing should be heightened
- Gloves must be changed frequently and frequent hand washing/ hand-hygiene practiced in between glove changes and when gloves are removed
- Undertake frequent disinfection/ sanitizing of food and non-food contact surfaces
- Food handlers must report illness

- Food equipment and utensils must be frequently washed rinsed and sanitized using appropriate sanitizers
- Action plan must make provisions for more frequent sanitizing and changing of equipment used in the handling and dispensing of foods.
- Provide a comprehensive solid waste management plan.

ENVIRONMENTAL CLEANING/JANITORIAL SERVICES

PERSONAL PROTECTIVE EQUIPMENT (PPE)

Cleaning staff should wear the recommended personal protective equipment including a minimal disposable gloves and face mask for all tasks in the cleaning process, including handling trash.

- Gloves should be compatible with the disinfectant products being used.
- Additional PPE might be required based on the cleaning/disinfectant products being used and whether there is a risk of splash.
- Gloves should be removed carefully to avoid contamination of the wearer and the surrounding area. Be sure to clean hands after removing gloves.
- Gloves should be removed after cleaning a room or area occupied by ill persons. Clean hands immediately after gloves are removed.
- Cleaning staff should immediately report breaches in PPE (e.g., tear in gloves) or any potential exposures to their supervisor.
- Cleaning staff and others should clean hands often, including immediately after removing gloves.