

November 2, 2020

To all curling club facilities in the County of Simcoe and District Municipality of Muskoka:

RE: COVID-19 Public Health Guidance and Requirements for Curling Club Facilities

This letter provides public health guidance and regulatory requirements for curling club facilities in the County of Simcoe and the District Municipality of Muskoka to help stop the spread of COVID-19. Due to the developing nature of the COVID-19 pandemic and provincial regulatory response, the guidance contained within this letter is focused on Stage 3 requirements for operation under <u>Ontario</u> <u>Regulation 364/20</u>.

Curling club facilities are regulated under the *Reopening Ontario Act* through <u>Ontario Regulation</u> <u>364/20</u> as "Facilities for sports and recreational fitness activities". The Simcoe Muskoka District Health Unit (SMDHU) is currently identified as a Stage 3 health unit pursuant to <u>Ontario Regulation 364/20</u>. The requirements and recommendations provided in this letter are pursuant to <u>Ontario Regulation</u> <u>364/20</u> and the Province of Ontario's public health recommendations during Stage 3 contained in "<u>Guidance for facilities for sports and recreational fitness activities during COVID-19</u>".

Employers may refer to the information provided in the <u>third stage of the framework for reopening</u> <u>the province</u>, as well as additional <u>sector-specific guidance provided by the Province of Ontario</u> and the <u>Ministry of Labour</u>, <u>Training and Skills Development (MLTSD</u>) to better understand how to prevent the spread of COVID-19. Based on community needs, some municipalities and local Medical Officers of Health have exercised their authority to implement more restrictions or requirements. It is important that you are aware of public health practices and directions in your area of operation.

Ontario Regulation 364/20 requires that "the person responsible for a business or organization that is open shall operate the business or organization in compliance with the advice, recommendations and instructions of public health officials, including any advice, recommendations or instructions on physical distancing, cleaning or disinfecting." This letter is intended for curling club facilities and is to be relied upon by both owner/operators and SMDHU staff for compliance information with the relevant regulations, provincial recommendations and SMDHU requirements for stage 3 operations.

A. PUBLIC HEALTH REQUIREMENTS FOR CURLING CLUB FACILITIES

i. Masks and face coverings

<u>Ontario Regulation 364/20</u> requires that the person responsible for a curling club facility ensures that any person in the indoor area of the premises wears a mask or face covering in a manner that covers their mouth, nose and chin during any period when they are in the indoor area, subject to exceptions set out in the Regulation. Curlers not engaged in athletic or fitness activity must wear a mask or face covering. More information on the mask requirements is available on the <u>health unit's website</u> including public signage for posting.

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Cookstown: 2-25 King Street S. Cookstown, ON LOL 1L0 705-458-1103 FAX: 705-458-0105 **Gravenhurst:** 2-5 Pineridge Gate Gravenhurst, ON P1P 1Z3 705-684-9090 FAX: 705-684-9887 □ Huntsville: 34 Chaffey St. Huntsville, ON P1H 1K1 705-789-8813 FAX: 705-789-7245 → Midland:
A-925 Hugel Ave.
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Orillia: 120-169 Front St. S. Orillia, ON L3V 4S8 705-325-9565 FAX: 705-325-2091

ii. Physical distancing

Ontario Regulation 364/20 requires that every person who engages in sports or a recreational fitness activity at a recreational facility, other than a team sport, **must maintain a physical distance of at least two metres from every other person at all times** during the activity.

Team sports, including curling, may only be practiced or played during Stage 3 if they do not allow for physical contact between players or if they have been modified to avoid physical contact between the players: It is recommended that all participants maintain a physical distance of at least two metres from each other to reduce the risk of infection.

Physical distancing is required off the ice for everyone, including members, staff, volunteers, and members of the public with exceptions for those within the same household.

More information on the physical distancing requirements is available on the <u>health unit's website</u> including public signage for posting.

iii. Hand hygiene

Hand hygiene should be promoted by the curling club facility before and after activity and entering a room. <u>Public signage</u> is available on the health unit's website for this important topic.

iv. Capacity

Ontario Regulation 364/20 requires that facilities for sports and recreational fitness activities including curling clubs adhere to capacity limits as follows: The total number of people permitted inside the curling club at any one time must be limited to the number that can maintain a physical distance of at least two metres from every other person in the club, and in any event cannot exceed 50 players in addition to 50 spectators plus staff.

The curling club facility will assess both the playing area for capacity in this regard and spectator areas employing a formula of four square metres per person per area. For instance, if the playing surface or curling sheet is a rectangular area of ice measuring 44 metres by 4 metres then up to eleven players maximum could accommodate that space. If the spectator area next to the playing area measures 44 metres by 8 metres then up to 22 spectators could accommodate that space.

It is recommended that capacity numbers be posted at the entrance to each area so that staff and members are aware of the limits and can monitor and enforce accordingly.

v. Leagues

<u>Ontario Regulation 364/20</u> requires that team sports be played within groups of no more than 50 players. The curling club is to ensure that a league has a maximum of 50 players and is encouraged to limit participation of players to one league (a regulated term referring to a cohort of 50 people) to reduce the likelihood of cross infection and assist with contact tracing.

vi. Screening and record-keeping

Facilities for sports and recreational fitness activities including curling clubs are required to actively (daily) screen all persons who attend their facility (members, staff, workers, volunteers and guests) and keep related records for a period of 30 days. See screening section of <u>Guidance for facilities for</u> <u>sports and recreational fitness activities during COVID-19</u> which includes the <u>provincial screening tool</u>. The records are to be produced to the health unit if requested.

vii. Indoor traffic

Recommendations for routing people through the curling club facility are outlined in the Province of Ontario's <u>Guidance for facilities for sports and recreational fitness activities during COVID-19</u> – see the section entitled *Recommendations for health and safety* and specific instructions including:

- Using visual cues (e.g., signs, posters, floor markings, stanchions, etc.) to guide patrons from outside to throughout the facility (including hallways, common areas) to exit.
- Developing procedures that allow for uncongested entry and exit (e.g., dedicated one-way entry and exit pathway for each activity area).

B. DISINFECTION

i. Disinfection of equipment

Ontario Regulation 364/20 requires disinfection for equipment within Facilities for sports and recreational fitness activities including curling clubs as follows:

• Any equipment that is rented to, provided to or provided for the use of users of the facility must be cleaned and disinfected between each use or, where used in a game or practice, at the end of play, such as at the completion of a game or practice.

Further disinfection recommendations are outlined in the Province of Ontario's <u>Guidance for facilities</u> <u>for sports and recreational fitness activities during COVID-19</u> – see the section entitled *Recommendations for health and safety.*

ii. Disinfection of fixed structures

Ontario Regulation 364/20 requires disinfection for fixed structures within Facilities for sports and recreational fitness activities including curling clubs as follows:

• Activities must not be practiced or played within the facility if they require the use of fixed structures that cannot be cleaned and disinfected between each use or, where used in a game or practice, at the end of play.

Further disinfection recommendations are outlined in the Province of Ontario's <u>Guidance for facilities</u> <u>for sports and recreational fitness activities during COVID-19</u> – see the section entitled *Recommendations for health and safety.*

iii. Disinfection within the facility

Disinfection recommendations for facilities for sports and recreational fitness activities are set out in the Province of Ontario's <u>Guidance for facilities for sports and recreational fitness activities during</u> <u>COVID-19</u> – see the section entitled *Recommendations for health and safety* and specific instructions including:

- Increasing the frequency of cleaning and disinfecting of high-touch surfaces and common or shared spaces, such as washrooms, lobbies, change rooms, areas for workouts and classes, and workout equipment. Refer to <u>PHO's Cleaning and Disinfection for Public Settings fact</u> <u>sheet</u> (PDF).
- The surfaces most likely to become contaminated include door handles, handrails, toilet and faucet handles, counters, pin pads, and touch screens.
- Fitness and sports equipment should be cleaned and disinfected frequently, such as between uses or at the end of play. This includes free weights, weight machines, treadmills, rowing machines, stationary bikes, classroom areas, balls, rackets, gloves, and other sports gear including having a dedicated worker to ensure cleaning between use.
- Utilizing only cleaning and disinfectant products that have a Drug Identification Number (DIN), are not expired, and are appropriate for use on the item that is to be cleaned and disinfected. Low-level hospital grade disinfectants may be used. Always follow the manufacturer's instructions.
- Considering additional enhanced cleaning and disinfection protocols for the facility overnight.
- Decreasing touchpoints such as keys and lockers and consider contactless check-in and touchfree payment systems.
- The use of disposable paper towels is preferred over the use of hand dryers in washrooms or change rooms.
- All other rented materials should be disinfected between use.
- Limiting the use of water fountains to be used only to re-fill water bottles, not for individuals to drink directly from them.

C. SYMPTOMATIC MEMBERS, GUESTS AND STAFF

Recommendations for symptomatic persons within the curling club are set out in the Province of Ontario's <u>Guidance for facilities for sports and recreational fitness activities during COVID-19</u> – see the section entitled *Recommendations for symptomatic patrons or workers* and specific instructions including:

1. Patrons or workers who become unwell while at the facility should be instructed to immediately self-isolate and separate themselves from others. They should be told to go home immediately (if possible, with private transportation, avoiding taxis, ride shares, and public transit) and encouraged to get tested. Information about assessment centres can be found

<u>here.</u> If they have questions related to COVID-19, they should contact their primary care provider or Telehealth Ontario (1-866-797-0000) or visit Ontario's <u>COVID-19 website</u>.

2. Workers who become unwell while at work should notify their supervisor immediately.

D. RESTAURANT

Protocols and Procedures for Food Service

Owners or operators of all businesses in Simcoe and Muskoka must have policies in place to restrict people from entering **indoor** premises (e.g. indoor dining including washroom use), if they are not wearing a non-medical mask or face covering. The letter to businesses with this instruction as well as guidance to support implementation is posted on our website, along with public signage for printing and displaying.

It is required that operators keep a contact log for at least one member of every party of patrons including staff. If a person with a confirmed case of COVID-19 was contagious while at the food premises, the SMDHU will use the list to notify the exposed staff and customers. To assist SMDHU in tracing contacts of COVID-19 cases, it is recommended that you obtain a first name and telephone number (or e-mail address) from one person in each party (this may be provided when making a reservation), and keep this, together with a record of the table number and the date and time, for at least 30 days.

The capacity of the food premise is to be limited by the availability of physically distanced seating. Customers may not be admitted if there is not an available seat. Rearrange and/or remove seating and tables, or mark as unavailable, to ensure there is a minimum of 2 metres (6 feet) between customers seated at different tables unless separated by Plexiglas or some other impermeable barrier (e.g. between back to back booths). Install barriers to protect staff (e.g. host/hostess desk). The barrier must be at least 15 cm higher than a customer's head.

Install floor markers for any area where a line-up may occur in order to maintain physical distancing. Provide direction to customers. Install directional arrows (i.e. at entrance/exit) if possible.

Post signage to promote wearing face coverings, self-screening and maintaining physical distancing. Sample signage can be found <u>here</u>. Servers must wear <u>face coverings</u> indoors and outdoors.

Ensure staff are properly trained on how best to serve food, maintain safe physical distancing and avoid unnecessary handling (e.g. serve to front of table and let customers distribute, avoid handling coffee cups when refilling, let customer fill/pack leftovers in containers).

Recommend hand sanitizer be readily available either on tables or at the entry of the food premises.

Buffet style service is not allowed.

Pool tables, dart boards etc. are permitted providing the following:

- One player at a time maintain physical distancing keep 2 metres (6 feet) from all persons.
- All equipment used is cleaned and sanitized after each use.

- Masks/face coverings are used while engaged in play.
- No food/drink while engaged in play.

Table/card games are not permitted within the food premises at this time.

Use only menus that are single-use paper, online for customers' mobile devices, menu-boards, chalkboards, or if regular menus are used they need to be cleaned between uses. Do not pre-set tables. Utensils should be rolled or packaged.

Replace regular condiments with single-serve versions, or sanitize between uses. Consider disposable napkins, etc.

For additional instruction and guidance on food service operation please refer to <u>SMDHU's COVID-19</u> <u>Public Health Guidance for Food Premises</u>.

E. DRINKING WATER SYSTEMS

With many buildings either closed or experiencing lower occupancy as a result of COVID-19, many properties have used less water and increased the amount of water stagnation in plumbing systems. It is important for business owners to flush both cold and hot water lines, and drain hot water tanks to remove stagnant water from their building's plumbing system. For additional instruction please refer to the Ministry of Environment, Conservation and Parks <u>Guide for maintaining building plumbing after an extended vacancy.</u>

Private drinking water supplies must be sampled ahead of opening, with samples sent to a private <u>licensed laboratory</u> and operators continuing to sample throughout the operating season in accordance with drinking water regulations.

For Small Drinking Water System (SDWS) operators they must provide specific information to the SMDHU Medical Officer of Health in writing before reopening after a 60 day closure, or alter the construction, installation, alteration, or extension of the SDWS. To comply with these requirements, owners/operators must complete and submit the <u>SDWS notice and designation form</u>.

Limit the use of water fountains to be used only to re-fill water bottles, not for individuals to drink directly from them. Sample signage can be found <u>here</u>.

F. RETURN-TO-PLAY DOCUMENTATION

Organizational, provincial and national return-to-play (RTP) documentation can provide helpful information to curling clubs. However, due to the evolving nature of the COVID-19 pandemic and ongoing regulatory response by the Province of Ontario including different stages for different health units, it is often the case that RTP documentation and policies become outdated quickly. Where there is a conflict between SMDHU direction and RTP documentation, the foregoing law and public health recommendations must be followed at all times.

Thank you for your efforts in implementing the regulatory requirements and public health recommendations as we work together to control transmission of COVID-19 in our community. If you

have further questions regarding the regulatory requirements and/or recommendations, please contact Steven Rebellato, Vice President of the Environmental Health Department, at steven.rebellato@smdhu.org.

Please continue to visit the SMDHU COVID-19 webpage for up-to-date information.

Sincerely,

ORIGINAL Signed By:

Charles Gardner, MD, CCFP, MHSc, FRCPC Medical Officer of Health