☑ CHECKLIST FOR FINE ARTS PERFORMANCE HALLS

Fine arts performance halls may operate in Texas. Fine arts performance halls may operate indoors up to 75% of the total listed occupancy; there is no occupancy limit on fine arts performance halls operating outdoors, however, 6 feet distancing between groups is needed and groups cannot exceed 10 persons. The performance hall's employees and contractors are not counted towards the 75% occupancy limitation. All employees and customers must wear a face covering (over the nose and mouth) wherever it is not feasible to maintain six feet of social distancing from another individual not in the same household.

The following are the minimum recommended health protocols for all fine arts performance halls choosing to operate in Texas. Fine arts performance halls may adopt additional protocols consistent with their specific needs and circumstances to help protect the health and safety of all employees, contractors, and patrons.

The virus that causes COVID-19 can be spread to others by infected persons who have few or no symptoms. Even if an infected person is only mildly ill, the people they spread it to may become seriously ill or even die, especially if that person is 65 or older with pre-existing health conditions that place them at higher risk. Because of the hidden nature of this threat, everyone should rigorously follow the practices specified in these protocols, all of which facilitate a safe and measured reopening of Texas. The virus that causes COVID-19 is still circulating in our communities. We should continue to observe practices that protect everyone, including those who are most vulnerable.

Please note, public health guidance cannot anticipate every unique situation. Fine arts performance halls should stay informed and take actions based on common sense and wise judgment that will protect health and support economic revitalization. Fine arts performance halls should also be mindful of federal and state employment and disability laws, workplace safety standards, and accessibility standards to address the needs of both workers and patrons.

Health protocols for serving your patrons:

- ☐ Fine arts performance halls are encouraged to utilize remote ticketing options to help manage capacity limitations.
- ☐ Paper tickets and programming should be minimized as much as possible. It is advisable to avoid any transferable materials.
- ☐ If possible, set reserved times for entry to avoid mass arrivals.
- ☐ Groups must maintain at least 6 feet of distance from other groups at all times, including while waiting to be seated in the performance hall or for admission to the performance hall. A group is defined as no more than 10 persons including the members of the household and those persons who traveled together to the facility or on the same reservation.
- ☐ Pathways for patrons' ingress and egress should be clear and unobstructed.
- ☐ Patrons should not loiter in the lobby, where 6 feet of distance cannot be maintained, spread out patrons who are not seated as much as possible.
- ☐ Designate staff to ensure patrons maintain a 6-foot distance between groups if patrons are waiting to enter the performance hall.
- ☐ A hand sanitizing station should be available upon entry to the performance hall.

FINE ARTS PERFORMANCE HALLS: Page 2 of 4

- ☐ Ensure proper spacing between patrons by choosing one of these methods to achieve 6 feet social distancing between groups of patrons and to not exceed 75% of the facility's indoor occupancy limits:
  - ☐ For performance halls that configure seating arrangements which are not in rows, ensure at least 6 feet of separation between other groups. No tables of more than 10 people.
  - ☐ For performance halls that configure seating arrangements in rows, maintain at least two empty seats (or six feet separation) between groups in any row, except as follows:
  - ☐ Two or more members of the same household can sit adjacent to one another, with two seats (or six feet separation) empty on either side.
  - ☐ Two individuals who are not members of the same household but who are attending together can sit adjacent to one another, with two seats (or six feet separation) empty on either side.
  - ☐ Alternate rows between patrons (every other row left empty), as appropriate.
  - ☐ Any other method to provide at least six feet of separation between groups of up to 10 individuals who attend the performance hall together.
  - ☐ Disinfect seats and frequently touched areas between performances.
  - ☐ If the performance is outdoors individuals should avoid being in a group larger than 10 individuals. Within these groups, individuals should, to the extent possible, minimize in-person contact with others not in the individual's household. Minimizing in-person contact includes maintaining 6 feet of separation from individuals. When maintaining 6 feet of separation is not feasible, other methods should be utilized to slow the spread of COVID-19, such as washing or sanitizing hand frequently, and avoiding sharing utensils or other common objects.
- ☐ For fine arts performance halls providing food service to patrons:
  - ☐ Do not leave condiments, silverware, flatware, glassware, or other traditional table top items on an unoccupied table.
  - ☐ Provide condiments only upon request, and in single use (non-reusable) portions or in reusable containers that are cleaned and disinfected after each use.
  - ☐ Clean and disinfect the area used for dining (table, etc.) after each group of patrons departs.
  - ☐ Use disposable menus (new for each patron), or clean and disinfect reusable menus after each use.
  - ☐ If the performance hall allows patrons to write down their food orders inside the hall, provide take-home pencils and notepads that cannot be used by other patrons.
  - ☐ Have wait staff sanitize or wash hands between interactions with patrons.
- ☐ Fine arts performance halls with counter food service for patrons:
  - ☐ Provide condiments or utensils only in single use, individually-wrapped items, and provide condiments only upon request.
  - ☐ Have employees and contractors follow proper food-handling protocols.
  - ☐ Disinfect any items that come into contact with patrons.
  - ☐ Set line markers to ensure social distancing while awaiting service

FINE ARTS PERFORMANCE HALLS: Page 3 of 4

- ☐ For fine arts performance halls providing bar service to patrons:
  - ☐ **Take steps to ensure 6 feet social distancing is maintained at the bar between individual patrons, between patrons and waitstaff, and between patrons and bar items such as clean glassware and ice. Such separation may be obtained by ensuring bartenders remain at least 6 feet from customers at the bar, such as by taping off or otherwise blocking bartenders from being within 6 feet of a seated customer, or through the use of engineering controls, such as dividers, to keep individuals and/or the bar items separate from other individuals**.
  - ☐ Set line markers to ensure social distancing while awaiting service.
  - ☐ Disinfect any items that come into contact with patrons.
  - ☐ Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees and patrons.
- ☐ Contactless payment is encouraged. Where not available, contact should be minimized.

Health protocols for your fine arts performance halls employees and contractors:

- ☐ Train all employees and contractors on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.
- ☐ Screen employees and contractors before coming into the performance hall:
  - ☐ Send home any employee or contractor who has any of the following new or worsening signs or symptoms of possible COVID-19:
    - Cough
    - Shortness of breath or difficulty breathing
    - Chills
    - Repeated shaking with chills
    - Muscle pain
    - Headache
    - Sore throat
    - Loss of taste or smell
    - Diarrhea
    - Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit
    - Known close contact with a person who is lab confirmed to have COVID-19
  - ☐ Do not allow employees or contractors with new or worsening signs or symptoms listed above to return to work until:
    - In the case of an employee or contractor who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed *since recovery* (resolution of fever without the use of fever-reducing medications); and the individual has *improvement* in symptoms (e.g., cough, shortness of breath); and at least 10 days have passed *since symptoms first appeared*; or
    - In the case of an employee or contractor who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or

FINE ARTS PERFORMANCE HALLS: Page 4 of 4

- If the employee or contractor has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional's note clearing the individual for return based on an alternative diagnosis.

☐ Do not allow an employee or contractor with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until the end of the 14-day self-quarantine period from the last date of exposure (with an exception granted for healthcare workers and critical infrastructure workers).

☐ Take the temperature of all employees, contractors, and volunteers upon arrival, if possible.

☐ Have employees and contractors wash or sanitize their hands upon entering the performance hall, and between interactions with patrons.

☐ Have employees and contractors maintain at least 6 feet of separation from other individuals. If such distancing is not feasible, other measures such as hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced.

☐ If a performance hall provides a meal for employees and/or contractors, the performance hall is recommended to have the meal individually packed for each individual.

Health protocols for your fine arts performance hall facilities:

☐ Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, chairs, and restrooms.

☐ If possible, provide restroom attendants to maintain cleanliness standards.

☐ Disinfect any items that come into contact with patrons.

☐ Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees, contractors, and patrons.

☐ Consider placing readily visible signage at the performance hall to remind everyone of best hygiene practices.

☐ Clean and disinfect the area used for dining (table, etc.) after each group of patrons depart, including the disinfecting of tables, chairs, stalls, and countertops.

☐ For performance halls with more than 10 employees and/or contractors present at one time, consider having an individual wholly or partially dedicated to ensuring the health protocols adopted by the performance hall are being successfully implemented and followed.

☐ Maintain sanitization and distancing standards in backstage areas.