

Health Officer Order No. C19-07i Appendix A: Social Distancing Protocol (revised 9/14/2020)

Each business allowed to operate in San Francisco must complete, post onsite, and follow this Social Distancing Protocol checklist. The attached **Instructions and Requirements** detail what is required and how to complete this checklist.

Check off all items below that apply and list other required information.

Business name:	Contact name:
Facility Address:	Email / telephone:
(You may contact the person listed abo	ve with any questions or comments about this protocol.)
SIGNAGE & EDUCATION	
(1) do not enter if experiencing Co(2) maintain a minimum six-foot d(3) wear a face covering; and	nce of the facility requiring of everyone: OVID-19 symptoms (cough, fever, or not feeling well); istance from others in line and in the facility; gs in a cart/basket or carry them and self-place items in bags
after checkout	gs in a carebacker or carry them and sen place terms in bage
☐ Post a copy of this two-page Soci	al Distancing Protocol checklist at each public entrance
☐ Post signage showing maximum i	number of patrons who can be in line and in the facility
☐ Educate Personnel about this Pro	stocol and other COVID-19 related safety requirements
PROTECTIVE MEASURES	
☐ Follow Sections 2.1 through 2.4 b	elow, including:
☐ Provide Personnel a copy of understand when to stay he	ne or leave work if they are sick of the Personnel Screening Attachment (A-1) to ensure they ome; translated versions are available online lealth criteria before each shift and advise Personnel what to ay home
☐ Require Personnel and patrons to	wear a face covering as required by Health Officer orders
☐ Implement a plan to keep site Per and patrons onsite to a number the Personnel to carry out their duties	rsonnel safe, including by limiting the number of Personnel nat ensures physical distancing and favoring allowing from home when possible
on any COVID-19 symptoms or a	In appointment or reservation without financial penalty based COVID-19 related reason and require cancelation for fever or a pre-existing condition, but you may offer to reschedule for preschedule instead of to cancel
MEASURES TO PREVENT UNNECES	SARY CONTACT
	intain physical distancing of at least six feet, except Personnel en necessary to accept payment, deliver goods or services,
☐ Separate all used desks or individ	lual work stations by at least six feet
☐ Place markings in patron line area	as to ensure six feet physical distancing (inside and outside)



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Social Distancing Protocol	systems regularly. The Board of Supervisors has required businesses to accept cash—if cash is used encourage exact change.
Checklist	☐ Maintain Plexiglas or other barriers between patrons and Personnel at point of payment (if not possible, then ensure at least six feet of distance)
☐ Limit th	ne number of patrons in the business at any one time to:
□ Separa	ate ordering areas from delivery areas or similarly help distance patrons when possible
□ Option	al—Describe other measures:
SANITIZING	MEASURES
	arly disinfect high touch areas, and do so continuously for surfaces patrons touch ertops, payment systems, pens, and styluses)
	e disinfecting wipes that are effective against SARS-CoV-2 near shopping carts, ng baskets, and high-touch surfaces and provide hand sanitizer
N/A □ Have F	Personnel disinfect carts and baskets after each use
Persor	e hand sanitizer, sink with soap and water, and/or disinfecting wipes to patrons and nnel at or near the entrance of the facility, at checkout counters, and anywhere else people have direct interactions
□ Disinfe schedu	ect break rooms, bathrooms, and other common areas frequently, on the following ule:
	☐ Break rooms: ☐ Bathrooms: ☐ Other:
□ Prever	nt people from self-serving any items that are food-related:
	 □ Provide lids and utensils for food items by Personnel, not for patrons to grab □ Limit access to bulk-item food bins to Personnel—no self-service use
	e patrons and Personnel to follow requirements of Section 3.25 below for self-brought and prohibit patrons from bringing any other reusable items such as coffee mugs.
water o	it Personnel from using shared food prep equipment for their own use (e.g., microwaves, coolers), but microwaves may be used if disinfected between each use and hand er is available nearby and water coolers may be used as outlined in Section 3.14 below.
□ Option	al—Describe other measures (e.g., providing senior-only hours):
INDUSTRY-	SPECIFIC DIRECTIVES
□ Ensure	e that you have read and implemented the attached list of requirements.
with ac your bu the He that ap Protoc	tion to complying with the Social Distancing Protocol, many businesses must comply ditional, industry-specific directives. Go to www.sfdph.org/directives and check to see if usiness is subject to one or more additional directives. For each one, you must review alth and Safety Plan (HSP) requirements and post an additional checklist for each one oplies. In the event that any directive changes the requirements of the Social Distancing ol, the more specific language of the directive controls, even if it is less restrictive. this box after you have checked the list of directives and posted any other required HSP.

^{*} Any additional measures may be listed on separate pages and attached.



[You are not required to post these Instructions and Requirements]

Instructions:

The two-page Social Distancing Protocol checklist above must reflect the business's completion of each requirement listed below unless an item is not applicable. Use the two-page checklist above to show compliance with these requirements. The business does <u>not</u> need to post these Instructions and Requirements, only the checklist above. The term "Personnel" is defined in Health Officer Order to which this Appendix is attached. The term "patron" includes customers, others seeking services, visitors, and guests.

Requirements:

In addition to the items below, this protocol requires the business to ensure that Personnel who perform work associated with the business are covered by the Social Distancing Protocol checklist and comply with those requirements. Each business is required to take certain steps in the protocol related to its Personnel, including the actions listed in Sections 2.1 through 2.4 below if Personnel are sick. Each business is prohibited from taking any adverse action against any Personnel for staying home in the circumstances listed in Sections 2.1 through 2.4 below. Personnel of each business are prohibited from coming to work if they are sick and must comply with the protocol, including the rules for returning to work listed in Sections 2.1 through 2.4 below.

1. Signage and Education

- 1.1. Post signage at each public entrance of the facility or location (if any) to inform all patrons that they must: not wait in line or enter the facility or location if they have a cough or fever or are not feeling well; maintain a minimum six-foot distance from others while in line or in the facility or location; wear a face covering or barrier mask (a "Face Covering") at all times; not shake hands or engage in any unnecessary physical contact; and, if they bring their own reusable bags, leave the bags in a shopping cart/basket or carry them and bag their own items after checkout. Criteria for Face Coverings and the requirements related to their use are set forth in Health Officer Order No. C19-12, issued on April 17, 2020 (the "Face Covering Order"), including as that order is updated in the future. Sample signs are available online at https://sf.gov/outreach-toolkit-coronavirus-covid-19. A list of common symptoms of COVID-19 can be found at https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html.
- **1.2.** Post a copy of the Social Distancing Protocol checklist at each public entrance to the facility or location.
- **1.3.** Distribute to all Personnel copies of the Social Distancing Protocol checklist in hardcopy or electronic format.
- **1.4.** Educate all Personnel on the requirements of the Social Distancing Protocol and any other Health Officer directive that applies.

2. Screening Requirements and Related Restrictions

[Entire section revised 9/14/20] Businesses and other entities in the City that are allowed to operate must screen all Personnel each day using the screening process described in Sections 2.1 through 2.4 below. Attached to this Appendix is the Personnel Screening Attachment (<u>Attachment A-1</u>) which provides the questions that must be used for that purpose. That form

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Requirements

may be used, or the business may adapt the questions for use through another method such as by phone, text message, email, web interface, or app.

Separately, many businesses and other entities that are allowed to operate are required by separate directives to screen guests, visitors, customers, or others using similar questions. Attached to this Appendix is the San Francisco COVID-19 Health Screening Form (<u>Attachment A-2</u>) that may be used for this purpose. If a directive requires use of the San Francisco COVID-19 Health Screening Form, then that form must be used or the business or entity may adapt the questions for use through another method such as by phone, text message, email, web interface, or app.

A copy of the applicable screening form should be provided to anyone on request, although a poster or other large-format version of the form may be used to review the questions with people verbally at entrances. Businesses and organizations can use the guidance available online at https://www.sfcdcp.org/wp-content/uploads/2020/05/COVID19-Screening-Questions-UPDATE-05.26.2020.pdf for determining how best to conduct screening. The City has flyers, posters, fact sheets, and social media graphics available in multiple languages for use by the community. These resources include posters regarding use of Face Coverings and screening. These resources are available online at https://sf.gov/outreach-toolkit-coronavirus-covid-19.

The screening requirements listed in this Appendix are subject to any more specific (or different) requirements that apply under any other Health Officer directive or order.

Personnel Screening and Restrictions:

- **2.1.** Instruct all Personnel orally and in writing not to come to work or the facility if they are sick.
- 2.2. Provide a copy of the Personnel Screening Attachment (<u>Attachment A-1</u>) to all Personnel who regularly work at the facility or location in hardcopy format or electronically. PDF and translated versions of the Personnel Screening Attachment can be found at www.sfcdcp.org/screening-handout. If the Personnel Screening Attachment is updated, provide an updated copy to all Personnel. Instead of sending out the attachment, Businesses may adopt the questions from the Personnel Screening Attachment and ask Personnel those questions through another format.
- 2.3. Review the criteria listed in Part 1 of the Personnel Screening Attachment on a daily basis with all Personnel in the City who regularly work at the facility or location before each person enters work spaces or begins a shift. If such a review is not feasible because the business does not directly interact with some Personnel onsite daily, then that business must for those Personnel (1) instruct such Personnel to review the criteria before each shift in the City and (2) have such Personnel report to the business that they are okay to begin the shift such as through an app, website, or phone call.
 - Instruct any Personnel who answered yes to any question in Part 1 of the Personnel Screening Attachment to return home or not come to work and follow the directions on the Attachment.
- 2.4. Instruct Personnel who stayed home or who went home based on the criteria listed on the Personnel Screening Attachment that they must follow the criteria as well as any applicable requirements from the quarantine and isolation directives (available at www.sfdph.org/healthorders) before returning to work. If they are required to self-quarantine or self-isolate, they may only return to work after they have completed self-quarantine or self-isolation. If they test negative for the virus (no virus found), they may only return to work after



waiting for the amount of time listed on the Attachment after their symptoms have resolved. Personnel are not required to provide a medical clearance letter to return to work as long as they have met the requirements outlined on the Personnel Screening Attachment. Additional information about insolation and guarantine is available online at www.sfcdcp.org/i&q.

Guest, Visitor, Customer, and Other People Screening and Restrictions:

2.5. Health Officer directives may require screening of guests, visitors, customers, and others using the San Francisco COVID-19 Health Screening Form (<u>Attachment A-2</u>). In general, anyone who answers "yes" to any screening question on the San Francisco COVID-19 Health Screening Form should not enter the business or facility because they are at risk of having the virus that causes COVID-19. The form lists steps that should be taken by anyone who answers "yes" to a screening question. In some instances, a Health Officer directive will require that anyone who answers "yes" to be prevented from entry. In other situations, the Department of Public Health discourages organizations from denying <u>essential services</u> to those who may answer "yes" to any of the questions and encourages organizations to find alternative means to meet clients' needs that would not require them to enter the facility.

3. Other Personnel and Patron Protection and Sanitation Requirements:

- **3.1.** Businesses must periodically check the following website for any testing requirements for employers and businesses: www.sfcdcp.org/covid19. If requirements are added, ensure that the business and all Personnel comply with testing requirements.
- 3.2. If an aspect of the business is allowed to operate and is covered by a Health Officer directive, then the business must comply with all applicable directives as well as this Social Distancing Protocol. Copies of other directives are available online at www.sfdph.org/directives.. For each directive that applies, review the Health and Safety Plan (HSP) requirements and post an additional HSP checklist for each one that applies. In the event that any directive changes the requirements of the Social Distancing Protocol, the more specific language of the directive controls, even if it is less restrictive.
- 3.3. Instruct all Personnel and patrons to maintain at least a six-foot distance from others, including when in line and when shopping or collecting goods on behalf of patrons, except when momentarily necessary to facilitate or accept payment and hand off items or deliver goods. Note that if the business cannot ensure maintenance of a six-foot distance within the location or facility between Personnel or other people onsite, such as by moving work stations or spreading Personnel out, it must reduce the number of Personnel permitted in the location or facility accordingly.
- 3.4. Provide Face Coverings for all Personnel, with instructions that they must wear Face Coverings at all times when at work, as further set forth in the Face Covering Order. A sample sign is available online at https://sf.gov/outreach-toolkit-coronavirus-covid-19. Allow Personnel to bring their own Face Covering if they bring one that has been cleaned before the shift. In general, people should have multiple Face Coverings (whether reusable or disposable) to ensure they use a clean one each day. The Face Covering Order permits certain exceptions, and the business should be aware of exceptions that allow a person not to wear a Face Covering (for example, children 12 years old or younger or based on a written medical excuse). When Personnel do not wear a Face Covering because of an exception, take steps to otherwise increase safety for all.
- **3.5.** If patrons wait in line outside or inside any facility or location operated by the business, require patrons to wear a Face Covering while waiting in line outside or inside the facility or



location. This includes taking steps to notify patrons they will not be served if they are in line without a Face Covering and refusing to serve a patron without a Face Covering, as further provided in the Face Covering Order. The business may provide a clean Face Covering to patrons while in line. For clarity, the transaction or service must be aborted if the patron is not wearing a Face Covering. But the business must permit a patron who is excused by the Face Covering Order from wearing a Face Covering to conduct their transaction or obtain service, including by taking steps that can otherwise increase safety for all.

- 3.6. Provide a sink with soap, water, and paper towels for handwashing for all Personnel working onsite at the facility or location and for patrons if sinks and restrooms are open to patrons. Require that all Personnel wash hands at least at the start and end of each shift, after sneezing, coughing, eating, drinking, smoking (to the extent smoking is allowed by law and the business), or using the restroom, when changing tasks, and, when possible, frequently during each shift. Personnel who work off-site, such as driving or delivering goods, must be required to use hand sanitizer throughout their shift.
- 3.7. Provide hand sanitizer effective against SARS-CoV-2, the virus that causes COVID-19, at appropriate locations for patrons and elsewhere at the facility or location for Personnel. Sanitizer must also be provided to Personnel who shop, deliver, or drive for use when they are shopping, delivering, or driving. If sanitizer cannot be obtained, a handwashing station with soap, water, and paper towels will suffice for Personnel who are on-site at the facility or location. But for Personnel who shop, deliver, or drive in relation to their work, the business must provide hand sanitizer effective against SARS-CoV-2 at all times; for any period during which the business does not provide sanitizer to such shopping, delivery, or driving Personnel, the business is not allowed for that aspect of its service to operate in the City. Information on hand sanitizer, including sanitizer effective against SARS-CoV-2 and how to obtain sanitizer, is available online from the Food and Drug Administration here: https://www.fda.gov/drugs/information-drug-class/qa-consumers-hand-sanitizers-and-covid-19.
- 3.8. Provide disinfectant and related supplies to Personnel and require Personnel to sanitize all high-touch surfaces under their control, including but not limited to: shopping carts and baskets used by Personnel and patrons; countertops, food/item display cases, refrigerator and freezer case doors, drawers with tools or hardware, and check-out areas; cash registers, payment equipment, and self-check-out kiosks; door handles; tools and equipment used by Personnel during a shift; and any inventory-tracking or delivery-tracking equipment or devices which require handling throughout a work shift. These items should be routinely disinfected during the course of the day, including as required below. A list of products listed by the United States Environmental Protection Agency as meeting criteria for use against SARS-CoV-2 can be found online here: https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2.
- **3.9.** Ensure that all shared devices and equipment are cleaned and/or sanitized by Personnel on frequent schedules, not less than at the beginning and end of each Personnel member's work shift and during the shift.
- 3.10. Direct all Personnel to avoid touching unsanitized surfaces that may be frequently touched, such as door handles, tools, or credit cards, unless protective equipment such as gloves (provided by the business) are used and discarded after each use or hand sanitizer is used after each interaction.
- **3.11.** Frequently disinfect any break rooms, bathrooms, and other common areas. Create and use a daily checklist to document each time disinfection of these rooms or areas occurs.

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Conspicuously post the checklist inside each respective break room, bathroom, or other common area clearly detailing the dates and times the room was last cleaned, disinfected, or restocked.

- **3.12.**For any facility or location that has carts, baskets, or other equipment for use by Personnel, assign Personnel to disinfect carts, baskets, or other equipment after each use and take steps to prevent anyone from grabbing used carts, baskets, or other equipment before disinfection.
- **3.13.**Establish adequate time in the work day to allow for proper cleaning and decontamination throughout the facility or location by Personnel including, but not limited to, before closing for the day and opening in the morning.
- **3.14.**[Revised 8/14/20] Except as listed in this Section 3.14, suspend use of any microwaves, water coolers, drinking fountains, and other similar group equipment for breaks until further notice. Microwaves may be used if disinfected by wiping the interior and exterior with an approved disinfectant after each use. Water coolers may be used if: i) touch surfaces are wiped down with an approved disinfectant after each use; and ii) any person changing a container-type water cooler must wash their hands or use hand sanitizer immediately prior to handling/replacing the water container.
- 3.15. When possible, provide a barrier between the patron and the cashier such as a plexi-glass temporary barrier. When not possible, create sufficient space to enable the patron to stand more than six feet away from the cashier while items are being scanned/tallied and bagged.
- **3.16.**Provide for contactless payment systems or, if not feasible, sanitize payment systems, including touch screens, payment portals, pens, and styluses, after each patron use. Patrons may pay with cash but to further limit person-to-person contact, Personnel should encourage patrons to use credit, debit, or gift cards for payment.
- **3.17.**For any larger facility or location, appoint a designated sanitation worker at all times to continuously clean and sanitize commonly touched surfaces and meet the environmental cleaning guidelines set by the Center for Disease Control and Prevention.
- **3.18.**If an employee or other Personnel tests positive for COVID-19 or SARS-CoV-2, follow the guidance on "Business guidance if a staff member tests positive for COVID-19," available at https://sf.gov/business-guidance-if-staff-member-tests-positive-covid-19.
- **3.19.**Post signs to advise patrons of the maximum line capacity to ensure that the maximum number of patrons in line is not exceeded. Once the maximum number of patrons is reached, patrons should be advised to return later to prevent buildup of congestion in the line.
- **3.20.** Place tape or other markings on the sidewalk or floor at least six feet apart in patron line areas with signs directing patrons to use the markings to maintain distance.
- **3.21.**When stocking shelves, if any, ensure that Personnel wash or sanitize hands before placing items on shelves, making sure to again wash or sanitize hands if they become contaminated by touching face or hair or being exposed to other soiled surfaces.
- **3.22.**Ensure that all Personnel who select items on behalf of patrons wear a Face Covering when selecting, packing, and/or delivering items.
- **3.23.** Require Personnel to wash hands frequently, including:



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- When entering any kitchen or food preparation area
- Before starting food preparation or handling
- After touching their face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating, or drinking
- Before putting on gloves
- After engaging in other activities that may contaminate the hands
- **3.24.** Assign Personnel to keep soap and paper towels stocked at sinks and handwashing stations at least every hour and to replenish other sanitizing products.
- **3.25.**[Added 7/13/20] If patrons bring their own reusable shopping bags, ensure that such bags, even in contexts other than grocery stores, are handled in a manner consistent with Cal/OSHA requirements available at https://www.dir.ca.gov/dosh/Coronavirus/COVID-19-Infection-Prevention-in-Grocery-Stores.pdf, including all of the following:
 - Post signs at all entrances with infection control information to patrons, including requiring patrons to leave their own bags in the shopping cart or basket or carry them and bag their own items after checkout;
 - Ensure that Personnel do not touch the bags or place items in them;
 - Bags must not be placed on a conveyor belt, checkout area countertop, or other surface where patrons are served;
 - Ensure that patrons bag their own items if they bring their own bags;
 - Bags may not be loaded on the checkout area surface. Items can be left in a cart/basket and bagged elsewhere by the patron after checkout;
 - Ensure that patrons maintain physical distancing while bagging their items; and
 - Increase the frequency of disinfection in bagging areas and patron service areas frequented by patrons.
- **3.26.**[Added 7/13/20] If a patron has symptoms of COVID-19 (see Section 1.1 above) or is otherwise unable to participate in an appointment or reservation for a COVID-19 related reason, the business must allow the patron to cancel without any financial penalty. If the patron reports having a fever or has a severe cough not explained by a pre-existing condition, the business must cancel the appointment or reservation. The business may offer to reschedule the appointment or reservation but cannot require rescheduling instead of allowing the patron to cancel. In the healthcare context, more specific Health Officer directives may allow appointments when a patient or client is ill, and the requirements of the directive must be followed in that situation.

<u>Note</u> – Sections 3.14 and 3.26 control over any contrary language in Health Officer Directive Nos. 2020-05, 2020-06, and 2020-07 until each of them is amended or updated.

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