GOLF FACILITIES

MA Safety Standards



Only golf activities conducted outdoors are permitted during Phase 2 of the Commonwealth's Reopening Plan. Indoor golf activities such as indoor driving ranges may not open until Phase 3.

MANDATORY SAFETY STANDARDS



SOCIAL DISTANCING Require all workers and customers to remain at least 6 feet apart when possible

Install visual markers to encourage customers to remain at least 6 feet apart in the clubhouse, pro shop, and other common areas

Stagger lunch and break times for workers, regulate the maximum number of people in one place and ensure at least 6 feet of physical distancing

Close or reconfigure worker common spaces and high-density areas of facilities where workers are likely to congregate (e.g., break rooms, eating areas) to allow 6 feet of physical distancing

Require face coverings for all customers and workers, except where an individual is unable to wear a face covering due to a medical condition or disability

Golfers may remove face coverings where they can easily, continuously, and measurably maintain at least 6 feet of distance from players and other persons present; instruct players that they must wear face coverings when they are unable to remain a distance of 6 feet from others

Install physical partitions between workstations where 6 feet distance cannot be maintained; partitions must be at least 6 feet in height to be effective

Encourage golfers to walk or use a push cart, but allow golf carts to be used only if each cart is used by and contains only a single rider or a group of golfers living in the same house. Golf carts and push carts must be cleaned and sanitized after each use

Restrict groups of players to no more than 4 players at one time

Prohibit events such as "shotgun" style events that result in multiple groups of golfers finishing at the same time

Require that all golfers leave the course immediately following play and instruct golfers that before and after play they may not congregate in any areas on/around the course, including parking lots

Recommended best practices

Improve ventilation for enclosed spaces where possible (e.g., open doors and windows)

Encourage the use of contactless payment methods whenever possible



PROTOCOLS

Ensure access to handwashing facilities on site, including soap and running water, wherever possible and encourage frequent handwashing; alcohol-based hand sanitizers with at least 60% alcohol may be used as an alternative

Supply workers at workplace location with adequate cleaning products (e.g., sanitizer, disinfecting wipes)

Remove any common use items or equipment, including but not limited to: bunker rakes, ball washers, water coolers, scorecards, and pencils

Notify golfers that flag sticks must remain in the hole. Hole liners must be raised or otherwise adjusted so that players do not reach into the hole to retrieve a ball

Prohibit the use of caddies or bag handlers

All shared and rental equipment, such as clubs, must be cleaned and disinfected after each use



STAFFING & OPERATIONS

Additional on-site amenities and services may only open and operate when those amenities or services would otherwise be authorized to operate under the Commonwealth's Phased Reopening Plan and then must adhere to all sector-specific safety protocols, available on the <u>Reopening Plan website</u>, applicable to the amenity or service. Examples include:

- Restaurants: Must follow Phase 2 sector-specific standards
- Bars: Must remain closed until Phase 4
- Pools: Outdoor pools may operate according to sector-specific guidance; indoor pools must remain closed until Phase 3
- Gyms/Locker rooms: Must remain closed until Phase 3
- Spas: Must follow sector-specific standards (e.g., massages must follow Close Contact Business standards in Phase 2, saunas or steam rooms must remain closed until Phase 4)
- Pro shops: Must follow Phase 2 sector-specific standards for Retail Businesses

Provide training to workers on up-to-date safety information and precautions including hygiene and other measures aimed at reducing disease transmission, including:

- Social distancing, hand-washing, proper use of face coverings
- Self-screening at home, including temperature or symptom checks
- Importance of not coming to work if ill
- When to seek medical attention if symptoms become severe
- Which underlying health conditions may make individuals more susceptible to contracting and suffering from a severe case of the virus

Additional details on Sector-Specific Protocols can be found at <u>https://www.mass.gov/info-details/reopening-massachusetts</u>

GOLF FACILITIES MA Safety Standards



MANDATORY SAFETY STANDARDS



STAFFING & OPERATIONS

Adjust workplace hours and shifts (leverage working teams with different schedules or staggered arrival / departure) to minimize contact across workers and reduce congestion at entry points

Maintain a log of workers and customers to support contact tracing (name, date, time, contact information) if needed

Instruct workers that they may not appear for work if feeling ill

If the employer is notified of a positive case at the workplace, the employer shall notify the local Board of Health (LBOH) in the city or town where the workplace is located and assist the LBOH as reasonably requested to advise likely contacts to isolate and self-quarantine. Testing of other workers may be recommended consistent with guidance and / or at the request of the LBOH

Post notice to workers and customers of important health information and relevant safety measures as outlined in the Commonwealth's <u>Mandatory Safety Standards for Workplace</u>

Close buffets or self-service food areas with multi-use items

Use of driving range, putting green and other practice facilities must follow social distancing protocols and must require use of masks or face coverings

Modify driving range hitting areas to ensure a minimum 6-feet of separation between players

Require customers to reserve tee times in advance

Require at least 12 minutes between group tee times

Recommended Best Practices

Workers and golfers who are particularly vulnerable to COVID-19 according to the Centers for Disease Control (e.g., due to age or underlying conditions) are encouraged to stay home

Encourage workers to self-identify symptoms or any close contact to a known or suspected COVID-19 case to the employer

Encourage workers who test positive for COVID-19, to disclose to the employer of the office for purposes of cleaning / disinfecting and contact tracing



CLEANING & DISINFECTING Clean commonly touched surfaces in restrooms (e.g., toilet seats, doorknobs, stall handles, sinks, paper towel dispensers, soap dispensers) frequently and in accordance with CDC guidelines

Conduct frequent cleaning and disinfection of site (at least daily and more frequently if feasible)

Keep cleaning logs that include date, time, and scope of cleaning

Conduct frequent disinfecting of heavy transit areas, high-touch surfaces (e.g., doorknobs, railings, counters), and practice equipment (e.g., range balls, baskets)

In the event of a presumptive or positive case of COVID-19 at the golf facility, the clubhouse, pro shop, and other interior common areas must shut down for a deep cleaning and disinfecting of the workplace in accordance with current CDC guidance. Operations may continue at outdoor facilities provided that all interior spaces remained closed while being cleaned and sanitized in accordance with CDC guidance

Disinfect golf carts and pull carts after each use

Additional details on Sector-Specific Protocols can be found at https://www.mass.gov/info-details/reopening-massachusetts