

INDOOR AND OUTDOOR EVENTS

MA Safety Standards



These sector specific COVID-19 workplace safety are issued to establish minimum standards for any indoor or outdoor event (such as a wedding, party, etc.), that is not specifically addressed by sector-specific COVID-19 safety standards.

No activity at any indoor or outdoor event shall occur without meeting these COVID-19 workplace safety standards. These standards apply to all enterprises permitted to operate until rescinded or amended by the State, unless where sector-specific standards are applicable to part or all of the enterprise's activities, in which case enterprises must follow those sector-specific standards. The owner of the enterprise shall be responsible for meeting these standards. Such indoor and outdoor events include but are not limited to events held at:

- Indoor and outdoor event spaces
- Ballrooms
- Private party rooms
- Public places, like parks

An event that is held for the primary purpose of watching a performance must follow the Theaters and Performance Venues guidance.

Large capacity event venues and activities organized to draw together large crowds must continue to remain closed until Phase IV. This includes venues used for group or spectator sports, entertainment, business, and cultural events including:

- Stadiums, arenas, and ballparks
- Dance floors
- Exhibition and convention halls
- Street festivals and parades and agricultural festivals
- Road races and other large, outdoor organized amateur or professional group athletic events

MANDATORY SAFETY STANDARDS



SOCIAL DISTANCING

Each operator of an indoor event must monitor attendee entries and exits and limit occupancy at all times to:

- 8 persons per 1,000 square feet of accessible, indoor floor space, and no more than 25 persons

Each operator of an outdoor event must monitor attendee entries and exits and limit occupancy at all times to:

- 25% of the facility's maximum permitted occupancy as documented in its occupancy permit on record with the municipal building department or other municipal record holder, and no more than 50 persons
- Facilities for which no permitted occupancy limitation is on record may allow 8 persons per 1,000 square feet of accessible space, and no more than 50 persons

Occupancy counts in all cases must include all attendees, staff, or other workers

Ensure separation of 6 feet or more between individuals where possible

- Close or reconfigure worker common spaces and high density areas where workers are likely to congregate (e.g., break rooms, eating areas) to allow social distancing
- Physical partitions must separate workstations that cannot be separated by 6 feet or more (partitions must extend to at least 6 feet in height)
- For customer facing enterprises, install visual social distancing markers to encourage customers to remain 6 feet apart (e.g., lines to make payments, lines to use the restroom) and physical barriers for checkout stations where possible
- Mark rooms and hallways to indicate 6 feet separation

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

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



HYGIENE 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)

Post visible signage throughout the site to remind workers of hygiene and safety protocols

Alcohol-based hand sanitizers with at least 60% alcohol should be made available at entrances, exits and throughout floor areas for both workers and customers

Avoid sharing equipment and supplies between workers

Disinfect shared equipment between uses by customers or workers

Prohibit any mutual touching of customer or worker equipment without sanitation between uses

Require that any equipment that cannot be disinfected between use to be removed from service for 24 hours before it can be used by another customer



MANDATORY SAFETY STANDARDS



STAFFING & OPERATIONS

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 and 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

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

Event venue operators are urged to inform clients of the Commonwealth's current [out-of-state travel order](#) and to encourage them to inform any out-of-state guests of the order. Event venue operators are encouraged to post information on their websites about requirements for out-of-state travelers

Workers may not come in to 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 attendees of important health information and relevant safety measures as outlined in the Commonwealth's [Mandatory Safety Standards for Workplace](#)

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

Whether seated or standing, attendees should not gather in groups of more than 6 people

Remove non-essential amenities (magazines, customer-facing water or coffee, close coat rooms, etc.) in waiting or other common areas

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 [Reopening Plan website](#), applicable to the amenity or service. Examples include:

- Food services: Must follow the latest restaurant guidance, provided however that staffed buffets and passed food service is permitted. Self-serve, unattended buffets, topping bars, drink stations, and other communal serving areas must remain closed. Restaurants must adhere to the capacity limits specified in this guidance for any events hosted at the restaurant.
- Bars: Must remain closed until Phase 4, provided however that drink service may be provided by servers and alcoholic beverages do not have to be accompanied by food orders.
- Musical and other performances: Must follow the latest theater and performance venue guidance, including distance between performers and between performers and attendees. Any performers arriving from other states must follow the Commonwealth's current [out-of-state travel order](#). Performances at indoor venues may not include singing or the playing of wind or brass instruments
- Dance floors: Must remain closed until Phase 4

Recommended Best Practices

Encourage workers who are particularly vulnerable to COVID-19 according to the Centers for Disease Control to stay home or re-assign duties to reduce contact with other workers and attendees

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 workplace employer for purposes of cleaning / disinfecting and contact tracing

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 high traffic areas and high-touch surfaces (e.g., doorknobs, rolling carts, bathrooms)

In the event of a positive case, shut down the site for a deep cleaning and disinfecting of the workplace in accordance with CDC guidance

Recommended Best Practices

Open windows and doors to increase air flow where possible



CLEANING & DISINFECTING