

Phase II Guidelines for Outdoor Recreational Businesses and Historical/Cultural Sites

This guidance document describes procedures for outdoor recreational businesses and historical/cultural sites (herein referred to as establishments) operating and resuming services in a phased approach in accordance with established guidelines.

This guidance document is intended to address frequent issues that arise when complying with general requirements for all establishments regarding physical distancing, the use of masks, screening of employees and other customers/visitors for symptoms of, and risk factors for, COVID-19, sanitization, and other standards. The general requirements include those in the Rhode Island Department of Health (RIDOH) regulations [Safe Activities By Covered Entities During the COVID-19 Emergency](#). In addition to complying with these guidelines, businesses and organizations must also comply with the requirements in [general workplace guidelines in order to resume activity in Phase II](#).

These guidelines are designed to reduce the risk of clients, employees, and all Rhode Islanders from spreading or getting COVID-19 and should be followed closely. Upon inspection, if any business owner or professional is found in violation of the RIDOH regulations referenced in the paragraph above, they may be closed immediately by RIDOH officials. Keep in mind that these guidelines and the RIDOH regulations will be in effect during the period of the COVID-19 pandemic, may be updated as necessary, and relaxed when safe to do so.

If you have questions, please contact the Department of Business Regulation (DBR) via the online form at <https://dbr.ri.gov/questioncomplaints/> or at 401.889.5550.

Summary of Phase II operations

In Phase II, and subject to applicable municipal approval(s), outdoor recreational and historical/cultural establishments may begin limited outdoor operations and, under certain circumstances and with certain approvals (described below), related indoor operations. Examples of these operations include outdoor miniature golf courses, golf driving ranges, golf courses, batting cages, go-kart tracks, rail biking, bumper cars, zoos, horseback riding, and historical/cultural sites. All recreation and entertainment establishments, except those operated by the State or as permitted in this guidance document, shall continue to cease in-person operations. Examples of establishments that are not permitted to reopen in Phase II include night clubs, bowling centers, billiard halls, movie theaters, live performance venues (e.g. theaters, concert halls, comedy clubs), and arcades. Indoor and outdoor gatherings and events must adhere to the social gathering limit of 15 people.

Establishments should go to www.reopeningri.com to determine whether any portion of their operations are subjected to alternative or additional guidance. Examples include operations related to gyms and fitness centers, party and charter boats, childcare, dining, and summer camps. DBR can determine what guidance an establishment should follow for its operations and can determine whether an establishment is permitted to reopen. DBR may be contacted via the online form at <https://dbr.ri.gov/questioncomplaints/> or at 401.889.5550.

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Guidance for Outdoor Recreational and Historical/Cultural Operations

- Recreational and historical/cultural operations are limited to outdoor activities with exceptions for ancillary indoor operations, bathroom access, general indoor business operations, and historical/cultural sites as described below.
- In Phase II, historical/cultural sites and zoos that include substantial outdoor grounds and offer a significant outdoor experience may reopen if they produce a COVID-19 Control Plan and make the Control Plan available to DBR for review and approval. This Control Plan must include a description of the business or organization's use of the outdoors as part of the visitor experience and must explain the utilization of any indoor facilities (if such facilities are intended for reopening in Phase II). Regarding indoor facilities, the Control Plan must demonstrate that access will be provided to fresh air for the purpose of outdoor air circulation and must explain how the business/organization's procedures will prevent the touching of, or interaction with, exhibit surfaces, cases, displays, and objects.
- Capacity is limited to one customer per 150 square feet of generally accessible recreational or historical/cultural space. This capacity limit also applies indoors to the extent establishments offer indoor access to customers for ancillary indoor operations, historical/cultural attractions/facilities, zoo attractions/facilities, or bathroom access. Additionally, indoor capacity shall not exceed the lesser of 25% of capacity or one customer per 150 square feet. Capacity limits apply both establishment-wide and in specific areas. In high-traffic areas (e.g. popular displays and exhibits), establishments should designate staff to ensure capacity limits are maintained. When practicable, establishments should consider imposing parking limitations (e.g. eliminating access to certain parking spaces or areas) to assist with facilitating capacity limits.
- For recreational and historical/cultural activities and operations, individuals must be separated by a minimum of six feet for normal activities. Establishments must adjust their operations to align with these standards and facilitate sufficient physical distancing among individuals. While exceptions may be made for members of the same household, establishments should promote physical distancing whenever practicable. If physical distancing is hard to maintain reliably in an activity, then an establishment should identify measures that will be taken to ensure distancing in its COVID-19 control plan.
- Establishments should demarcate physical distancing (i.e. six-foot) spaces, especially in high-traffic areas, whenever practicable.
- Establishments should facilitate one-way customer flows whenever practicable. This may involve designating separate entrances and exits and limiting access to areas where one-way customer flows are not feasible. Signage, floor markings, and staff to facilitate one-way customer flows and reduce congestion are strongly encouraged, especially in high-traffic areas.
- Groups must be limited to 15 or fewer individuals, in accordance with the State's social gathering limit.
- Establishments must shut off water fountains and post signage stating that customers must not use water fountains, or otherwise prevent customer use.
- Follow other setting-specific guidance where appropriate:
 - If establishments have food and beverage operations, these operations should follow the [State's guidance for restaurants](#).
 - If establishments have retail operations, these operations should follow the [State's guidance for non-essential retailers](#).
 - If establishments have child care or summer camp operations, these operations should follow the State's guidance for [child care](#) and [summer camps](#).



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- If establishments have gyms or fitness operations, these operations should follow the State's [guidance for gyms and fitness centers](#).
- If establishments have parks and beaches operations, these operations should follow the State's [guidance for parks and beaches](#).
- If establishments have boating operations, these operations should follow the State's [guidance for party and charter boats](#).
- If establishments have transportation operations (e.g. shuttles), these operations should follow the State's guidance for [bus services](#) and [car and van transportation](#), as is applicable and to the extent these operations exist.
- Establishments should space seating and tables to facilitate physical distancing. In instances where spacing of seating and tables is not practicable, establishments should post signage or otherwise prevent customer access to certain seating and tables to facilitate physical distancing.
- Establishments should promote self-guided tours whenever practicable in lieu of group or guided tours. Guides, instructors, and other customer-facing staff should maintain appropriate physical distancing whenever possible.
- Establishments should prohibit bag and coat checks, when possible and practicable. If establishments offer these services, they should take extra precautions to minimize the comingling and risk of contamination between checked items.
- Remote reservations (e.g. online and by phone), timed tickets, and outdoor reservation/ticket stations are strongly encouraged. To the extent queuing occurs at entrances or reservation/ticketing stations, establishments must undertake measures to facilitate physical distancing. This includes:
 - Demarcating six-foot spacing in any lines (e.g. by using tape and/or with signage, rope/belt stanchions, or other methods);
 - Demarcating a six-foot distance between each reservation/ticketing station; and
 - Demarcating a six-foot distance between the waiting line for customers and any reservation/ticketing station.
- Establishments are encouraged to install physical, non-porous barriers (i.e. Plexiglas, plastic) in accordance with standards established by RIDOH at key points of customer interaction (e.g. reservation/ticketing stations).
- In order to facilitate physical distancing among staff, establishments should consider:
 - Staggering employee shifts and break times;
 - Designating separate work zones;
 - Spacing work stations and personnel positioning by six feet, when practicable; and
 - Eliminating or minimizing the use of shared equipment. If equipment is shared, it should be sanitized between use.
- For establishments' bathrooms:
 - Establishments should make adjustments to promote physical distancing within bathrooms (alternating stalls, sinks, etc.), or take other steps as is practicable (including the posting of signage).
 - Establishments must 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.
- Establishments should remove all commonly accessible brochures, maps, and guides (e.g. on brochure racks). If establishments wish to offer these items to customers, they must do so individually. No brochures, maps, or guides may be shared by customers from different households. Brochures, maps, and guides must be discarded or sanitized between uses.
- Establishments must maintain an employee work log and must retain the names and contact information of individuals placing reservations (at least one contact per customer group) for a period

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of at least 30 days and make this information available to RIDOH upon request for the purposes of contact tracing.

- Establishments are encouraged to adopt a policy of no smoking/no vaping in outdoor areas.
- In addition to all other requirements, recommendations, and guidelines, golf courses and golf driving ranges should follow the following guidelines:
 - Tee times should be spaced to allow sufficient spacing between groups.
 - Golf cart usage is limited to one golfer per cart (unless golfers are from the same household), and all golf carts must be sanitized before and after each round of play.
 - Caddies and forecaddies are allowed, provided social distancing is maintained, cloth face coverings are worn, hand sanitizer is used, and equipment is cleaned before and after use.
 - Consistent with general guidance, eliminate or minimize the use of shared equipment. If equipment is shared, it should be sanitized between uses. For example, flag sticks should remain in the hole. Cups should be raised, lined, flipped, or otherwise modified to prevent touching by players. Bunker rakes should be removed, and ball washers should be removed or covered.
 - Driving ranges must space players at least six feet apart; all balls, baskets, and all other commonly-touched items must be cleaned and sanitized between uses.

Where not specified above, all organizations should follow the general guidance from RIDOH CDC regarding gathering sizes and physical distancing. Please refer to the [Phase II general guidance document for businesses that](#) is posted on Reopening RI's website.

Payment

- Establishments should use contactless and/or cashless payment methods where feasible.
- Establishments should encourage staff who handle customer transactions to wash their hands with increased frequency.
- To the extent customer contact is required in processing transactions (e.g. entering a PIN number, signing a receipt), the establishment should take special measures to ensure contacted areas (e.g. payment devices, pens, cardholders) are sanitized after each use.

Screening procedures

- RIDOH requires that establishments screen employees, customers, and visitors entering an establishment. People whose responses to screening questions indicate they are COVID-19 positive, sick, or who show visible signs of illness, must be denied entrance and instructed to isolate. Employers may supplement screening questions with temperature checks. Please review the [phase II general business guidance](#) document for more details on screening (). Screening of customers and visitors may consist of self-screening as guided by posted signage.
- In addition to screening for COVID-19 symptoms and risk factors as outlined in the general guidance, establishments should inform customers, when they make a reservation, of screening requirements and notify customers that they should not enter the establishment if any member of their party does not meet screening standards. This notification can be done by phone, text, email, or verbally.

Face masks and other personal protective equipment

- All customers, employees, and visitors must follow the general business guidelines for wearing face masks.



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Enhanced cleaning and/or disinfecting procedures

- Prior to reopening, an establishment must conduct a thorough cleaning and sanitizing of the facility, including all commonly touched surfaces and objects.
- Establishments must sanitize all commonly touched surfaces (e.g. seats) and objects (e.g. audio guides) between uses. If surfaces or objects involved in a recreational or historical/cultural activity cannot be sanitized between uses (e.g. interactive displays), then this activity must be prohibited, and access to these surfaces or objects should be limited.
- Establishments must make hand washing facilities (with running soap and water) or hand sanitizer available to all employees and customers. Hand sanitizer should be made available at the establishment's entrances and exits, as well as outside bathroom facilities, around food and beverage operations, and in common areas, when practicable.
- Establishments must clean bathrooms and other commonly-touched or customer-facing areas in accordance with the CDC guidelines documented in the general business guidelines.
- Establishments should remind employees of healthy handwashing practices and the importance of regular cleaning.

Implementing Guidance

- Establishments should designate an employee to implement and monitor for compliance with physical distancing measures, sanitization, and other standards included in this guidance.
- Establishments must institute employee training programs on these standards.
- Establishments must post signage, visible to customers, that communicates expected physical distancing, mask wearing, and customer screening policies. Audio and video announcements, website pages, social media posts, and electronic communication are also encouraged.

Guidance Updates

- Additional guidance added for golf courses and golf driving ranges (6/3/2020)

