

Reopening Guidance for Funerals

Recommended Guidelines for Temperature Checks & Employer Policies

Venues should consider use of a touchless infrared thermometer to check the temperature of employees each day. Employees with a temperature above 100.4°F are recommended to be sent home until they have no fever and no evidence of COVID-19 symptoms. Employers should consider implementing flexible sick leave and supportive policies and practices for employees and consider needs of employees older than 65 years or in other vulnerable populations. The employee conducting the screening should be wearing a mask.

Sanitation & Disinfecting Guidelines

- Cleaning and disinfecting your workplace requires that you develop, implement, and maintain and revise your cleaning and disinfecting plan.

Developing Your Plan

- Evaluate your venue to determine what kinds of surfaces and materials make up that area. Most surfaces and objects will just need normal routine cleaning. Frequently touched surfaces and objects like light switches and doorknobs will need to be cleaned and then disinfected to further reduce the risk of germs on surfaces and objects.
 - First, clean the surface or object with soap and water.
 - Then, disinfect using an EPA-approved disinfectant.
 - If an EPA-approved disinfectant is unavailable, you can use 1/3 cup of bleach added to 1 gallon of water, or 70% alcohol solutions to disinfect. Do not mix bleach or other cleaning and disinfection products together.



Consider use of a touchless infrared thermometer

Determine What Needs to be Cleaned

- If the area is outdoors: outdoor areas generally require normal routine cleaning and do not require disinfection. Spraying disinfectant on sidewalks and in parks is not an efficient use of disinfectant supplies and has not been proven to reduce the risk of COVID-19 to the public.
 - You should maintain existing cleaning and hygiene practices for outdoor areas. The targeted use of disinfectants can be done effectively, efficiently and safely on outdoor hard surfaces and objects frequently touched by multiple people.
- If your venue business has been unoccupied for 7 days or more, it will only need your normal routine cleaning to reopen the area. This is because the virus that causes COVID-19 has not been shown to survive on surfaces longer than this time.

Determine What Needs to be Disinfected

- Following your normal routine cleaning, you can disinfect frequently touched surfaces and objects using a product from EPA's list of approved products that are effective against COVID-19.
- If you are cleaning or disinfecting a hard and non-porous material or item like glass, metal, or plastic, consult EPA's list of approved products for use against COVID-19. Examples of high-touch areas that need to be disinfected are:
 - Tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets and sinks, touch screens, and ATM machines.
 - Additional high touch areas include arm rests, bleachers, bowling balls, etc.
- If you are cleaning or disinfecting a soft and porous material or items like carpet, rugs, or seating in areas, these soft and porous materials are generally not as easy to disinfect as hard and non-porous surfaces. EPA has listed a limited number of products approved for disinfection for use on soft and porous materials.
 - Soft and porous materials that are not frequently touched should only be cleaned or laundered, following the directions on the item's label, using the warmest appropriate water setting.



Implement Your Plan

- Clean visibly dirty surfaces with soap and water. Clean surfaces and objects using soap and water prior to disinfection. Always wear gloves appropriate for the chemicals being used for routine cleaning and disinfecting.

Disinfect frequently touched surfaces and objects

Maintain and Revise Your Plan

- Routine cleaning and disinfecting are an important part of reducing the risk of exposure to COVID-19. Normal routine cleaning with soap and water alone can reduce risk of exposure and is a necessary step before you disinfect dirty surfaces.
- Surfaces frequently touched by multiple people, such as door handles, desks, phones, light switches, and faucets, should be cleaned and disinfected at least daily.
- More frequent cleaning and disinfection may be required based on level of use.

Additional Cleaning and Sanitation Guidelines

- Prior to opening, venues should disinfect the entire facility and equipment.
- Ensure that access to handwashing/hand sanitizing facilities and supplies are available for employees and customers.
- Employees should use proper handwashing, observe respiratory etiquette, and avoid using other employees' phones, desks, offices, or other work tools or equipment.
- Employees that come into contact with the public should wear face masks.

Social Distancing Guidelines

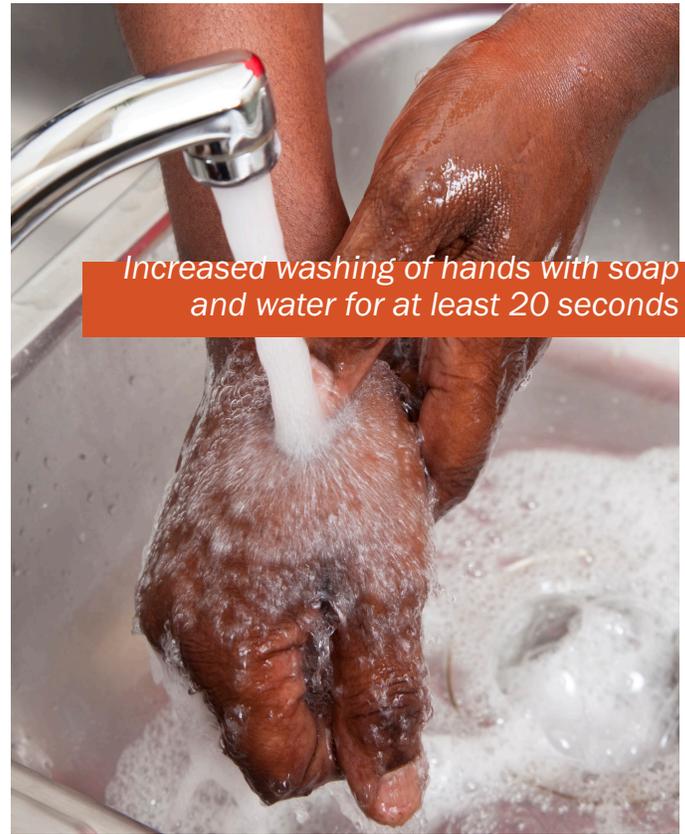
- Facilities need to ensure that guests and employees are maintaining six feet of social distancing.
- For venues with seating, offer seating in a staggered manner such that there is six feet of spacing between groups. This could include assigning seats with several empty seats in between or offering seating in every other row.
- Minimize face-to-face employee and customer interaction. Implement online or other contactless measures to take reservations and payments, or other purchases.
- Consider displaying posters and signs throughout facility to frequently remind customer to take steps to prevent the spread of COVID-19. These messages may include information about:
 - Staying home if you are sick or do not feel well, and what to do if you're sick or feel ill.
 - Using social distancing and maintaining at least six feet between individuals in all areas of the facility.
 - Covering coughs and sneezes with a tissue, then throwing the tissue in the trash.
 - Washing hands often with soap and water for at least 20 seconds, especially after going to the bathroom, before eating, and after blowing your nose, coughing, or sneezing.
 - Using hand sanitizer that contains at least 60% alcohol if soap and water are not available.
 - Avoiding touching eyes, nose, and mouth with unwashed hands



Avoiding touching eyes, nose, and mouth with unwashed hands

Additional Guidelines

- Meet with the planning team at your venue to discuss how they are implementing measures to prevent the spread of COVID-19.
- Ask guests to refrain from attending if they feel sick, have been exposed to someone with COVID-19, or are exhibiting symptoms.
- If food service operational plans include buffet or customer self-service dining options, provide designated staff and ensure physical distancing (i.e. 6 ft. spacing markings on floor in these areas).
- Limit or remove use of reused or handled items (menus, condiment containers on tables, etc.) Disposable menus or single use items preferred.
- Make hand sanitizer bottles or stations available
- Consider the use of facial coverings or masks.



Increased washing of hands with soap and water for at least 20 seconds

Consider the use of facial coverings or masks.



Make hand sanitizer bottles or stations available

Please check with your local municipality for additional guidance or requirements for reopening.