



City of Avon COVID-19 User Agreement & Waiver

The City of Avon has been working closely with state and local health officials regarding the evolving COVID-19 situation. Ohio Governor Mike DeWine has currently mandated social distancing policies and other protocols in the Ohio Department of Health Responsible RestartOhio guidelines for facilities/banquet halls such as the Avon Isle. In order to hold your event at the Avon Lions Community Center, it is the responsibility of the renter and any outside catering businesses to follow these mandatory guidelines (please see attached document). *

In addition to the Responsible RestartOhio policies, the following must be adhered to:

- Due to total building square footage and required proper social distancing, **this facility will only seat 36 people.** Maximum building occupancy should NOT exceed 36 people in order to comply with social distancing. This number includes wait staff, bartenders, DJ's, and/or band members. *
 - Seating arrangement: 6- 60 inch rounds tables with 6 chairs at each table; 2 additional 6 foot banquet tables that are set for your other needs such as food/drinks/gift/etc.
- We encourage at-risk individuals to stay home
- If you or your guests are experiencing symptoms, those individuals are not permitted to visit our facility
- **Masks are required inside the building. Masks are required outside the building when you are not able to social distance.**
- Tables and chairs are set to adhere to the minimum of 6 feet when dining*
- **Tables and chairs MUST remain as placed**
- **Outside table and chairs are NOT permitted**
- **All frequently used surfaces including countertops, chairs and tables must be disinfected after your event**
- Cleaning products for disinfecting are located in cabinets under the kitchen sink
- As stated in the guidelines, **please note that self-serving buffets is not permitted at your event. Plated meals, staff-served buffets, and self-service beverage stations are permitted. Staff must wear a mask/face covering and 6 feet social distancing between parties is required.**
- **Masks are required inside the building. Masks are required outside when you are not able to social distance.**
- Key procedures are the same (please refer to original contract)

*The policies listed above are subject to change based on Ohio Department of Health and Centers for Disease Control guidelines.

I, on behalf of myself and all parties in attendance, state the following:

I understand the hazards of the novel coronavirus (“COVID-19”) and am familiar with the Centers for Disease Control and Prevention (“CDC”) guidelines and the Ohio Health Department (“OHD”) orders and best practices regarding COVID-19. I acknowledge and understand that the circumstances regarding COVID-19 are changing from day to day. I accept full responsibility for familiarizing myself with any changes to the OHD orders and best practices and CDC guidelines. Notwithstanding the risks to me and/or all parties in attendance associated with COVID-19, which I readily acknowledge, I hereby willingly choose to engage and allow all parties in attendance to engage in activities at City of Avon facilities, including, but not limited to, the Avon Isle, Avon Lions Community Center, and all park property including pavilions within the City of Avon. I will follow, and see that all parties follow the applicable laws and guidelines while utilizing City of Avon facilities.

I acknowledge and fully assume the risk of illness or death related to COVID-19 arising from my use of the City of Avon facilities and/or attendance at any event held at any City of Avon facilities and hereby RELEASE, WAIVE, DISCHARGE, AND COVENANT NOT TO SUE the City of Avon, its officials, elected or otherwise, agents, employees, contractors, and assigns (the “RELEASEES”) from any liability related to COVID-19 which might occur as a result my utilizing the City of Avon facilities and/or attending any event held at any City of Avon facilities.

I shall indemnify, defend and hold harmless the RELEASEES from and against any and all claims, demands, suits, judgments, losses or expenses of any nature whatsoever (including, without limitation, attorneys’ fees, costs and disbursements, whether of in-house or outside counsel and whether or not an action is brought, on appeal or otherwise), arising from or out of, or relating to, directly or indirectly, the infection of COVID-19 or any other illness or injury to me or all parties in attendance. This Waiver and Hold Harmless Agreement shall bind any assigns and representatives, and shall be deemed as a RELEASE, WAIVER, DISCHARGE, AND COVENANT NOT TO SUE the above-named RELEASEES. This Agreement and the provisions contained herein shall be construed, interpreted and controlled according to the laws of Ohio.

I ACKNOWLEDGE THAT THIS WAIVER WAS EXPRESSLY NEGOTIATED AND IS A MATERIAL INDUCEMENT TO PERMISSION GRANTED BY RELEASEES TO USE CITY OF AVON FACILITIES AND/OR ATTEND ANY EVENT HELD AT CITY OF AVON FACILITIES.

I, _____, have read and agree to abide by all Ohio Department of Health Responsible RestartOhio Guidelines – Restaurant, Bars, and Banquet & Catering Facilities/Services and additional facility guidelines listed above. I for value received as renter/user of the Avon Isle forever discharge the City of Avon, all its agents, representatives and employees thereof, from any and all actions, cause of actions, claims and demands for, upon or by reason of any damage, loss or injury, of whatsoever kind and nature, arising from, and by reason of any known and unknown, foreseen, bodily and personal property or any items in storage, and the consequences thereof by me and any successors and assigns of the same, resulting from the rental/use of, or any party thereof, located in the City of Avon.

Permit Holder Name (please print): _____

Signature: _____ Date: _____



Responsible RestartOhio

Restaurants, Bars, and Banquet & Catering Facilities/Services



Employees

Initials: _____

Mandatory

- **Ensure minimum of six feet between employees, if not possible, utilize barriers if applicable and increase the frequency of surface cleaning, handwashing, sanitizing and monitor compliance.**
 - Businesses must allow all customers, patrons, visitors, contractors, vendors and similar individuals to use facial coverings, except for specifically documented legal, life, health or safety considerations and limited documented security considerations
 - **Businesses must require all employees to wear facial coverings, except for one of the following reasons:**
 - Facial coverings in the work setting are prohibited by law or regulation
 - Facial coverings are in violation of documented industry standards
 - Facial coverings are not advisable for health reasons
 - Facial coverings are in violation of the business's documented safety policies
 - Facial coverings are not required when the employee works alone in an assigned work area
 - There is a functional (practical) reason for an employee not to wear a facial covering in the workplace
- (Businesses must provide written justification, upon request, explaining why an employee is not required to wear a facial covering in the workplace. At minimum, facial coverings (masks) should be cloth/fabric and cover an individual's nose, mouth, and chin.)*
- **Employees must perform daily symptom assessment***
 - Require employees to stay at home if symptomatic and perform daily symptom assessment requirements before returning to work
 - Provide ServSafe, or other approved COVID-19 education, as soon as possible. Add COVID-19 symptoms to the current standard Health Agreement required by the food safety code
 - **Require regular handwashing by employees**
 - Comply with person in charge certification requirements and manager certification requirements as set forth in OAC 3701-21-25 and OAC 3717-1-02.4 as applicable
 - Maintain compliance with ODH sanitation and food safety regulations
 - Limit number of employees allowed in break rooms at the same time and practice social distancing. Maximum to be current group size per state guidelines (currently 10)
 - Banquet and catering facilities/services must not serve more than 300 guests at one time

Recommended Best Practices

- Encourage 3rd-party delivery staff to wait outside or in non-congested areas practicing social distancing guidelines. Encourage 3rd-party delivery staff to wear face coverings
- Educate on proper use, disposal, and maintenance of face coverings. Enhance education on proper use of gloves, per code
- Health checks may include temperature assessments, questionnaires, employee self-checks, screening apps or other tools. Update files with log of "health checks"
- Conduct telephone symptom assessment* for employees who were ill and planning to return to work
- As employee rehiring begins, consider virtual interviewing and on-boarding when possible
- Reinforce education per current food safety code about when to wash hands. Post health department handwashing posters at sinks and stations. Set times for periodic handwashing
- Avoid switching tasks when possible to reduce cross contamination concerns. Increase handwashing if changing tasks is necessary

*Per the CDC, symptoms include cough, shortness of breath, difficulty breathing, fever, chills, repeated shaking with chills, muscle pain, headaches, sore throat, and new loss of taste or smell.

Customers & Guests

Initials: _____

Mandatory

- Ensure a minimum of six feet between parties waiting and when dining - if not possible, utilize barriers or other protective devices.
- Post a list of COVID-19 symptoms in a conspicuous place.
- Ask customers and guests not to enter if symptomatic.
- Provide access to hand washing methods while in the food service establishment, and if possible, place approved hand washing/sanitizing products in high-contact areas.
- Food service establishments offering dine-in service must take affirmative steps with customers to achieve safe social distancing guidelines.

Recommended Best Practices

- Face coverings are recommended at all times, except when eating.
- Health questions for symptoms** posted at the entrance.
- If possible, identify a dedicated entrance door and exit door. When possible, enable dining room ventilation (e.g. open doors and windows.)
- When possible, encourage customers to make dine-in reservations or use drive through, pick-up, call-in, curbside or delivery options.
- Encourage at-risk population to utilize alternative options such as using the drive through, pick-up, call-in, curbside, or delivery options.

Physical Spaces

Initials: _____

- Establish and post maximum dining area capacity using updated COVID-19 compliant floor plans. With maximum party size per state guidelines (currently 10.)
- Post a kitchen floor plan, establishing safe social distancing guidelines and following established state health dept guidance for masks and gloves.
- Daily cleaning for the entire establishment. Clean and sanitize tabletops, chairs, and menus between seatings. Clean all high touch areas every two hours, and more frequently as needed (e.g. door handles; light switches; phones, pens, touch screens.)
- Provide approved hand washing/sanitizing products in common areas.
- When appropriate, establish ordering areas and waiting areas with clearly marked safe distancing and separations per individual/social group for both restaurant and bar service.
- Remove self-service, table, and common area items (e.g. table tents, vases, lemons, straws, stir sticks, condiments.)
- Salad bars and buffets are permitted if served by staff with safe six feet social distancing between parties.
- Self-service buffets and product samples are prohibited, but self-service beverage is permitted.
- Private dining and bar seating areas within a foodservice establishment must follow all approved safe social distancing guidelines.
- Open, congregate areas in restaurants and bars (for billiards, card playing, video games, arcade games, dancing, entertainment) may be open but must follow social distancing and sanitation guidelines.

- Utilize barriers in high volume areas.
- If possible, stagger workstations so employees avoid standing directly opposite or next to each other. If not possible, increase the frequency of surface cleaning, handwashing, sanitizing, and monitor compliance.
- Limit entrance and exit options when possible while still maintaining code regulations.
- Enhance weekly deep cleaning checklists. Consider posting communication to indicate table has been cleaned. Utilize disposable menus when possible.
- Post health department "best practices" highlighting continuous cleaning and sanitizing of all food equipment and common surfaces.
- Continue to emphasize employee education and compliance with hand washing, glove use, employee health, and food handler training.
- Consider air filtration improvements within HVAC system.
- Encourage and continue to use designated curbside pickup zones for customers.

Confirmed Cases

Initials: _____

- Immediately isolate and seek medical care for any individual who develops symptoms while at work.
- Contact the local health district about suspected cases or exposures.
- Shutdown area for deep sanitation if possible.

- Work with local health department to identify potentially infected or exposed individuals to help facilitate effective contact tracing/ notifications.
- Test all suspected infections and exposures.
- Following testing, contact local health department to initiate appropriate care and tracing.

**Per the CDC, symptoms include cough, shortness of breath, difficulty breathing, fever, chills, repeated shaking with chills, muscle pain, headaches, sore throat, and new loss of taste or smell.*

Coronavirus Disease 2019



COVID-19 Restaurant & Food Establishment Best Practices

Protecting Against COVID-19

Because Ohioans have stayed home and practiced social distancing, we have slowed the spread of the virus and flattened the curve.

As restaurants and food establishments begin to allow on-premise dining, it is now more important than ever that food safety and COVID-19 guidelines are followed to protect customers and employees.

- Restaurants and food establishments should continue to follow the regulations in the Ohio Uniform Food Safety Code and standards developed by the Governor's Restaurant Advisory Group.
 - Temporary outdoor structures that are utilized for additional seating must comply with the Ohio Uniform Food Safety Code including building code compliance, sanitation, solid waste disposal, food and equipment storage, and dogs in outdoor dining areas.
- An elevated cleaning and sanitizing schedule for all surfaces that staff and customers contact should be created and executed.
 - Equipment and surfaces that are touched by individuals who have tested positive or displayed symptoms for COVID-19 should be disinfected. Food contact surfaces must be properly washed, rinsed, and sanitized after disinfection.
 - Restrooms should be routinely cleaned and sanitized, and hand sinks should be stocked with soap and paper towels or hand dryers.
- Employee safety training should continue, highly emphasizing proper handwashing, glove use, and proper hygiene practices.
- Food establishments should use mobile ordering and payments where possible to reduce hand contact.
 - The use of no-touch entrances and exits are suggested, as well as separate entrances and exits where possible.
- Instead of using containers for condiments to be used by multiple customers, restaurants should use single packets or cups.

For more information, visit: coronavirus.ohio.gov

- Local health departments should be consulted for additional guidance.

For additional information, visit coronavirus.ohio.gov.

For answers to your COVID-19 questions, call 1-833-4-ASK-ODH (1-833-427-5634).

Your mental health is just as important as your physical health. If you or a loved one are experiencing anxiety related to the coronavirus pandemic, help is available 24 hours a day, seven days a week. Call the COVID-19 CareLine at 1-800-720-9616.

CORONAVIRUS DISEASE 2019



Protect yourself and others from COVID-19 by taking these precautions.

PREVENTION

For additional information call 1-833-4-ASK-ODH or visit coronavirus.ohio.gov.



STAY HOME EXCEPT FOR WORK AND OTHER NEEDS



WEAR A FACE COVERING WHEN GOING OUT



PRACTICE SOCIAL DISTANCING OF AT LEAST 6 FEET FROM OTHERS



SHOP AT NON-PEAK HOURS



WASH HANDS OFTEN WITH WATER AND SOAP (20 SECONDS OR LONGER)



AVOID TOUCHING YOUR EYES, NOSE, OR MOUTH WITH UNWASHED HANDS OR AFTER TOUCHING SURFACES



COVER YOUR MOUTH WITH A TISSUE OR SLEEVE WHEN COUGHING OR SNEEZING



CLEAN AND DISINFECT "HIGH-TOUCH" SURFACES OFTEN



DON'T WORK WHEN SICK

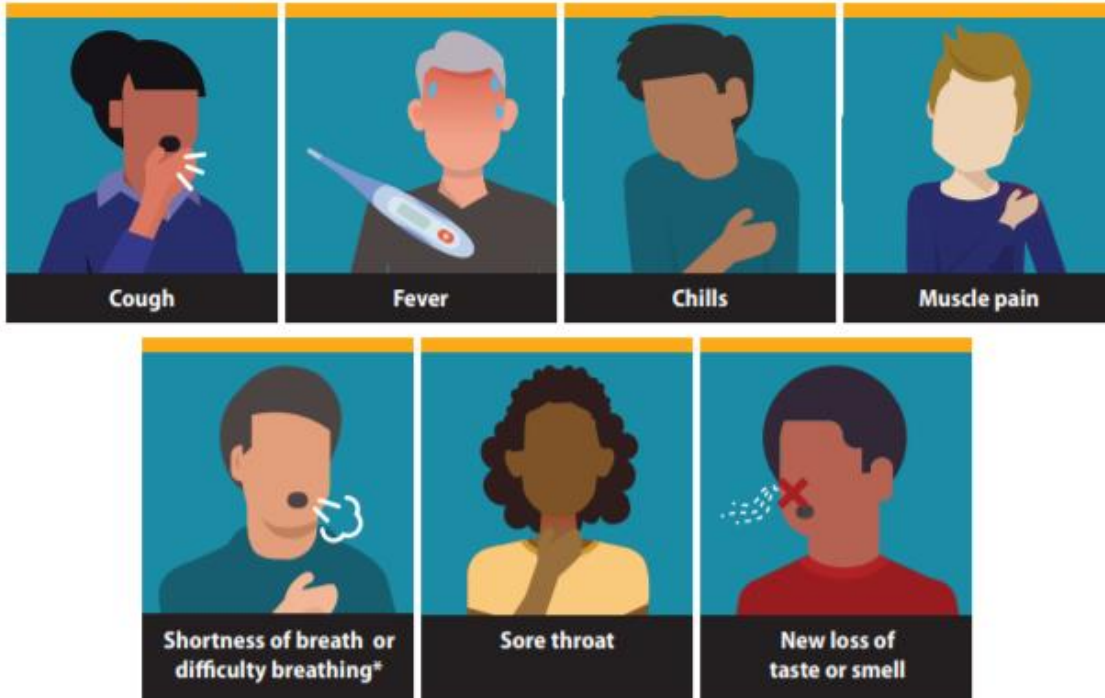


CALL BEFORE VISITING YOUR DOCTOR

For more information, visit: coronavirus.ohio.gov

Symptoms of Coronavirus (COVID-19)

Know the symptoms of COVID-19, which can include the following:



Symptoms can range from mild to severe illness, and appear 2-14 days after you are exposed to the virus that causes COVID-19.

***Seek medical care immediately if someone has emergency warning signs of COVID-19.**

- Trouble breathing
- Persistent pain or pressure in the chest
- New confusion
- Inability to wake or stay awake
- Bluish lips or face

This list is not all possible symptoms. Please call your medical provider for any other symptoms that are severe or concerning to you.



cdc.gov/coronavirus

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