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EBS COVID-19 EVENT PROTOCOLS

We continue to follow NHDHHS and CDC to guide our prevention measures in response to COVID-19. For more information and recommendations:

<https://www.dhhs.nh.gov/dphs/cdcs/covid19/documents/covid-19-faq.pdf>

EBS Staff:

- Staff will be required to respond to a written questionnaire including the following questions before working at an EBS event:
 1. Are you currently experiencing a fever, cough, shortness of breath, sore throat, or any other cold or flu-like symptoms? Have you recently experienced any of these symptoms?
 2. Have you been in contact with anyone who has known symptoms of COVID-19 or has tested positive for COVID-19?
 3. Have you travelled in the last 14 days?

****If the answer is “yes” to any of these questions, the staff member will not be permitted to work****

- Staff will be provided with a face covering, sufficient disinfecting wipes, and disposable gloves to keep in the pocket of their EBS aprons.
- Staff will have access to hand washing stations.
- Staff will not wear any jewelry to work.
- Staff will not share personal or work items: laptops, pens, keys, phones, scissors, etc

Recommendations for couples/hosts:

- Monitor your guest count.
- Ensure enough space on dance floors, bathrooms, ceremony chairs, in lines, and any other guest spaces.
- Ensure guest and vendor access to gloves, masks, and handwashing stations.
- Encourage your guests to protect each other and your vendors by being mindful of COVID-19 protocols.

Recommendations for Hair and Makeup:

- Provide artists in close proximity to clients with full face shields. Alternatively, provide your staff with eye protection and a mask.

- Wash your hands before and after work with each client.
- Require single use brushes and applicators.

Recommendations for Catering and Bartending:

- Provide all staff with a face covering and gloves.
- Do not wear jewelry.
- All food and drink should be individually portioned. Eliminate buffet and group self serve options.
- For larger guest counts, stagger meal times.
- Provide a guide marking 6 feet apart in line for the bar.
- Store ingredients and make beverages on a different surface from the surface they are served on.
- Consider providing a handwashing station for guests to use before and after the meal.

Recommendations for Entertainment:

- Provide all staff with a face covering and gloves.
- Substitute close handheld microphones with Boom poles. Alternatively, label a microphone for each person, and disinfect before and after each use.
- Communicate with other vendors to ensure adequate space for dancing.

Recommendations for Venue:

- Provide all staff with a face covering and gloves.
- Ensure the cleanliness of door knobs, toilets, sinks, and any other guest spaces.