Effective Date: March 12, 2021

Statewide Reopening Guidance – Operators of Drive-Ins

Authority: Executive Order No. 20-66, ORS 431A.010, ORS 433.441, ORS 433.443

Applicability: This guidance is applicable to operators of drive-ins statewide, including holiday driving experiences.

Enforcement: To the extent this guidance requires compliance with certain provisions, it is enforceable as specified in Executive Order No. 20-66, paragraph 10.

Operations

Operators of drive-ins are required to:

- Ensure all facilities are ready to operate and that all equipment is in good condition, according to any applicable maintenance and operations manuals and standard operating procedures.

- Review and implement General Guidance for Employers.

- Review and implement the Statewide Guidance for Masks, Face Coverings, Face Shields.
  - Ensure employees, contractors and volunteers comply with the Statewide Guidance for Masks, Face Coverings, Face Shields.
  - Ensure all customers and visitors comply with the Statewide Guidance for Masks, Face Coverings, Face Shields.

- Post clear signs about the mask, face covering, face shield requirements.

- Offer food and beverage sales for delivery only. Concession stands must deliver food and beverages to vehicles at the drive-in.

- On-site consumption of food and beverage outside of individual vehicles must comply with the Eating and Drinking Establishments Guidance based on the designated risk level for the county where the drive-in operation is located.

- Post clear signs listing COVID-19 symptoms, asking employees, contractors, volunteers and visitors with symptoms to stay home and who to contact if they need assistance.
Distance and Occupancy

Operators of drive-ins are required to:

- Ensure party sizes comply with the social gathering limits as required in the Sector Risk Level Guidance Chart under the designated risk level for the county in which the drive-in is located.

- Determine parking and or configuration to comply with all physical distancing requirements, including ensuring that all attendees are parking vehicles at least six (6) feet of physical distance from any other vehicle.

- Ensure physical distancing of at least six (6) feet per person. A distance of at least six (6) feet must be maintained between parties.

- Remove or prohibit seating areas, such as picnic tables and day-use shelters, to make sure people not in the same party are at least six (6) feet apart.

- Post clear signs to reinforce physical distancing requirements between visitors of different parties.

- Prohibit people from gathering in any area of the outdoor drive-in facility, including in parking lots.

- **Do not operate**, if unable to maintain the physical distancing requirements in this guidance, except for brief interactions, or if unable to comply with all other requirements in this guidance.

To the extent possible, operators of drive-ins should, but are not required to:

- Encourage reservations or advise people to call in advance to confirm drive-in capacity. Consider a phone reservation system that allows people to wait in cars and enter facility only when a phone call or text indicates space is available.

- Encourage attendees to not leave their vehicles unless they are ordering concessions or using the restroom.

- Assign a designated greeter or host to manage visitor flow and monitor physical distancing while waiting in line, ordering, and during entering and exiting. Do not block access to fire exits.

- Assign staff to monitor physical distancing requirements.

- Assign staff to monitor visitor access to common areas such as restrooms so that visitors do not gather.

- Route foot traffic in a one-way direction to minimize close contact between visitors. Post signs for one-way walking routes to attractions, if feasible.

- Limit the number of staff who serve or interact with each party.
• Encourage visitors to attend drive-in events with their own household members rather than with those in their extended social circles.

• Place clear plastic or glass barriers in front of cashiers or concession stand counters, or in other places where keeping six (6) feet between employees, volunteers and visitors is more difficult.

Cleaning and Disinfection

Operators of drive-ins are required to:

• Train all employees on cleaning operations (see below) and best hygiene practices including washing their hands often with soap and water for at least 20 seconds. Clean and sanitize work areas, high-traffic areas, and commonly touched surfaces in both customer and employee areas in indoor and outdoor spaces of the drive-in facility. Use disinfectants that are included on the Environmental Protection Agency (EPA) approved list for the SARS-CoV-2 virus that causes COVID-19.

• Clean restrooms hourly during the drive-in event or experience, and ensure adequate sanitary supplies (e.g., soap, toilet paper, 60-95% alcohol content hand sanitizer). Restroom facilities that cannot be cleaned hourly during the event or experience should be kept closed or a sign should be posted stating that the restroom is unable to be cleaned hourly.

To the extent possible, operators of drive-ins should, but are not required to:

• Consider providing hand-washing facilities for customer use in and around the facility. Hand sanitizer is effective on clean hands; businesses may make hand sanitizer (60-95% alcohol content) available to customers. Hand sanitizer must not replace hand washing by employees.

• Encourage visitors to bring their own food, water bottles and hygiene supplies (including hand sanitizer).

• Encourage visitors to take their trash with them when they leave.

Additional Resources:

• Signs you can post

• OHA General Guidance for Employers and Organizations

• Statewide Mask, Face Covering, Face Shield Guidance

Document accessibility: For individuals with disabilities or individuals who speak a language other than English, OHA can provide information in alternate formats such as translations, large print, or braille. Contact the Health Information Center at 1-971-673-2411, 711 TTY or COVID19.LanguageAccess@dhsoha.state.or.us.