Retail Establishments (including Small Businesses)

- I. Workforce protection
 - a. Assess employee assignments based on risk profiles (vulnerable populations)
 - b. Enable single point of entrance
 - c. Facial coverings must be worn inside a retail establishment
 - d. Install hand sanitizing dispensers or make sanitizer available at entrances and in common areas
 - e. Establish sign-in stations or check points for employees with health questionnaire on symptoms
 - f. Encourage employees to self-identify and report symptoms; quarantine employees for 14 days if flu-like symptoms are exhibited
 - g. Institute staggered breaks in order to discourage large group gathering

II. Employee protection

- a. Space out customer queues for fitting rooms and at cashiers with floor markers (every 6 ft); adopt virtual waiting area / queue where feasible
- b. Ensure commercial / delivery drivers' access is limited to receiving area and minimize interactions with staff; exclude any interactions with frontline personnel
- c. Installation of plexiglass sneeze guards and moving of pin pads to facilitate social distancing at checkout stations
- d. Procure appropriate amounts of soap, hand sanitizer, cleaning materials and protection equipment (masks, gloves)

III. Non-Employee Protection

- a. Limit the number of staff and customers to a maximum of 50 percent of mall/store occupancy
- b. Place signs outside and inside the elevators to limit capacity to 4 passengers, with visual markers for passengers to stand on. Signs should encourage people to take the stairs where appropriate and offer preferential treatment elderly, persons with disabilities, pregnant women, and families with small children
- Merchandise, particularly clothing, must not be handled or tried on my customers and returned to shelves or display racks before being properly cleaned
- d. Cart and basket handles must be sanitized between uses
- e. Eliminate car valet services
- f. Adapt curbside locations to be available in shopping center parking lots and throughout mall surface lots to accommodate pick-up
- g. Set specific shopping hours for vulnerable groups (elderly, persons with disabilities, pregnant women)

IV. Business Process Adaptions

- a. Mark with arrows entry and exit points, creating one-way circulation paths inside stores
- b. Remove public seating areas, if possible, and enforce distancing through signaling
- c. Flush plumbing and run water in sinks to eliminate stagnant water from the period of mall/store's closure
- d. Change and/or upgrade mall/store HVAC filters (per OSHA guidance)
- e. Encourage adoption of contactless payment mechanisms (e.g., credit cards)
- f. Install 'physical buffers' to handle shopping items (e.g. 1 or more tables between customer and cashier for loading, checkout and bagging of items)

V. Employer-led Public Health Interventions

- a. Train all personnel in new operating protocols and modifications to existing codes of conduct to deal with Covid-19 issues
- b. Post CDC signage in publicly trafficked locations emphasizing measures to "Stop the Spread of Germs" (CDC) and exercise social responsibility (e.g., hygiene)
- c. Design work group shifts to ensure easier tracking and tracing
- d. Encourage use of contactless thermometer for daily employee check in monitoring of temperatures
- e. Evaluate the need for testing program for high risk employees (e.g., frequent contact with customers or suppliers)

VI. Industry-Wide Safeguards

- Malls and stores must indicate how much "lead time" each needs to be ready to re-open
- b. Acknowledge in writing the review and understanding of relevant industry association and union organizations guidelines, including capability checklists and reference to WHO, DOH and CDC guidelines
- c. Establish and employ protocol to immediately disclose infection to state DOH bodies and procedure to safeguard store (e.g., deep cleaning.
- d. Establish and employ clear reporting protocols based on leading (e.g., thermometer temp spikes, thermal scanning spikes, increased absenteeism) and lagging indicators (e.g., staff health visits above pre-defined rate, community spread in retailer locale)
- e. Stores/malls shall post a contact email address and/or telephone number for customers

Additional considerations for Personal Grooming Stores

- I. Workforce Protection
 - a. Within the shop, a minimum of six feet (6') distance between customers, except for families residing at that same dwelling
 - b. Capacity limited to 10 individuals (employees and customers) or 25% of building occupancy as required by law, whichever is smaller at any one time
 - c. As possible, install plexiglass barrier between salon chairs
 - d. Only the customers receiving the service may enter the shop (except for a parent or guardian accompanying a minor)
 - e. All services require an appointment; appointments must be recorded for tracking purposes and for the notification of others that may have been present in the shop, if a positive COVID-19 case is reported
 - i. Customers must wait outside of the business (practicing social distancing) or in their cars until they are called for their appointment
 - ii. A paging system may be utilized similar to what restaurants use, so that customers do not congregate outside of or around the shop
 - iii. Walk-ins are prohibited
- II. Employee protection
 - a. **Employees to wear masks and gloves at all times,** the use of face shields is strongly encouraged
 - b. Employees must not share tools
 - c. Hairdressers have to wear single-use aprons
 - d. Any face to face service requires a face shield being worn by the groomer/stylist (e.g., beard/mustache, eyelashes, eyebrow, facial)
- III. Non-employee Protection
 - a. Customers to wear face masks (coverings may be removed for a short time when necessary to perform face services as instructed by groomer/stylist)
 - b. Provide customers with disinfection spray to apply on entry/exit
- IV. Business Process Adaptations
 - a. Cleaning and disinfecting agents must be EPA registered and labeled as bactericidal, virucidal and fungicidal
 - i. Reception and Retail Area
 - 1. Discard old magazines and other non-essential items in the waiting area that cannot be disinfected
 - 2. Wipe down all soft surfaces (couches, chairs) with water and a clean towel
 - 3. Clean and disinfect all hard, non-porous surfaces such reception counter, computer keyboard, phones, door handles, light switches and point of sale equipment
 - 4. Clean and disinfect all shelving, glass and display cases; keep product containers clean and dust free
 - 5. Place signage in window to notify customers of your diligence in practicing proper infection control

- ii. Workstations this must be performed after each service(s) provided to the customer
 - 1. Clean and disinfect all non-porous implements used in your services (immersion, spray or wipe)
 - 2. Store properly disinfected implements in closed containers
 - 3. Clean and disinfect all electrical implements used in your services
 - 4. Clean and disinfect chairs and headrests; consider barrier methods on chairs such as disposable paper drapes or towels that can be laundered after each client
 - 5. Clean and disinfect workstation, rolling cards, drawers and any containers used for storage
 - 6. Ensure that single use porous items are new
 - 7. All items on a nail station must either be new, never used, or cleaned and disinfected (stored in a closed container until ready to use)
- iii. Treatment Rooms/Laundry/Shampoo Bowls/Pedicure Bowls
 - 1. Clean and disinfect any appliances used
 - 2. Clean and disinfect treatment tables
 - 3. Ensure all single use items are new
 - 4. Empty wax pots, completely clean and disinfect, and refill with new wax
 - 5. Any used linens, must be washed and dried on the HOT temperature setting
 - 6. All clean linens must be stored in closed covered cabinets
 - 7. Launder (porous) or disinfect (non-porous) all capes
 - 8. Clean and disinfect all shampoo bowls, handles, hoses, spray nozzles and shampoo chairs after each use
 - 9. Clean and disinfect pedicure bowls after each use
- b. Washing hair before a cut is compulsory
- c. Encourage paperless transactions and offer to email receipts if possible
- d. All staff must wash hands before and after each service; if possible, it is recommended to wash hands in front the customer