General Requirements

The “Additional Businesses” listed below may begin operating, subject to the requirements set forth in the Order and to any additional requirements set forth below or in separate industry-specific guidance by the Health Officer. These businesses were selected to conform with the orders and guidance issued by the State of California and based on its determination that it would be appropriate to allow these businesses to resume operation and this Appendix should be interpreted accordingly.

To mitigate the risk of transmission to the greatest extent possible, before resuming operations, each Additional Businesses must:

a. Prepare, post, implement, and distribute to their Personnel, as defined below, a Social Distancing Protocol as specified in Section 15.h of the Order for each of their facilities in the County frequented by Personnel or members of the public. If it is a service business that operates at customer homes, it must instead of posting at the home, send an electronic version of the Social Distancing Protocol to the customer at least one day in advance of the service being provided; and

b. Prepare, post, implement, and distribute to their Personnel a written health and safety plan as required by the State of California outlined in its guidance that addresses all applicable best practices set forth in relevant Health Officer directives, including how it will comply with all applicable Statewide guidance issued by the State of California, which is hereby incorporated by reference and should be treated as if issued by the Health Officer. If it is a service business that operates at customer homes, it must instead of posting at the home, send an electronic version of the plan to the customer at least one day in advance of the service being provided.

As used in this Appendix C-1, “Personnel” means the following people who provide goods or services associated with the Additional Business in the County: employees; contractors and sub-contractors (such as those who sell goods or perform services onsite or who deliver goods for the business); independent contractors (such as “gig workers” who perform work via the Additional Business’s app or other online interface); vendors who are permitted to sell goods onsite; volunteers; and other individuals who regularly provide services onsite at the request of the Additional Business.

Also, each Additional Business must comply with Social Distancing Requirements as well as all relevant state guidance (found here: https://covid19.ca.gov/industry-guidance/), local directives, and Health Officer orders. Where a conflict exists between the state guidance and local public health directives related to the COVID-19 pandemic, including Health Officer orders, the most restrictive provision controls.
List of Additional Businesses:

For purposes of the Order, Additional Businesses include the following:

(1) **Retail Stores and Retail Supply Chain Businesses** (including indoor and outdoor shopping malls; bookstores; jewelry stores; toy stores; clothing and shoe stores; home and furnishing stores; sporting goods stores; and florists).

a. **Basis for Addition.** The State of California has determined that it would be appropriate to allow these businesses to resume operation. For clarity, this provision does not include businesses like dine-in restaurants, stadiums, music venues, entertainment venues, and theaters.

b. **Description and Additional Conditions to Operate.** Retail businesses and the businesses that support them are permitted to operate subject to the stated limitations and conditions:

   i. These retail stores must (if feasible) provide for curbside/outside pickup or delivery, including a drive-through window, as a way to prevent crowds from forming and facilitate social distancing inside the retail business. As to curbside/outside pickup, retail businesses must implement the following:

      a. Except as provided in subsection (b) below, stores must utilize direct access to an immediately adjacent sidewalk, street or alley area for pickup by customers using any mode of travel, without blocking pedestrian access or causing pedestrian or vehicle congestion.

      b. Retail stores, including those in an enclosed indoor shopping center, that do not have direct access to an adjacent sidewalk, street or alley area, must develop a written plan in collaboration with the owner of the area to be utilized, including the shopping center operator or owner, to designate clearly identified outdoor areas for pickup. The plan must address how the pickup process will be monitored and managed, address customers using any mode of travel, and do so without blocking pedestrian access or causing pedestrian or vehicle congestion and ensuring social distancing. The plan must also address how it will achieve a similar low level of contact intensity and number of contacts as curbside pickup by non-enclosed shopping centers.

      c. Products must be ordered in advance and remotely either by phone, internet or other technology.

   ii. Retail stores providing in-store shopping must, in the required health and safety plan, identify the number of shoppers (complying with any requirements or limitations established by the State of California) that can be accommodated, in a manner that ensures that shoppers and personnel can maintain social distancing and put in place measures to enforce that limit.

   iii. Businesses that manufacture the goods sold at retail stores covered in this category are allowed to operate but only to the extent that they are manufacturing goods for these retail stores.

   iv. Businesses that provide warehousing and logistical support to these retail stores are allowed to operate but only to the extent they support these retail stores.
(2) **Limited Services Which Do Not Require Close Customer Contact** (such as pet grooming; dog walking; car washes; appliance repair; residential and janitorial cleaning; and plumbing).

a. **Basis for Addition.** The State of California has determined that it would be appropriate to allow these businesses to resume operation. In addition, these Limited Services has low contact intensity. For clarity, this provision does not include businesses like dine-in restaurants or hair salons and barbershops. Also, opening these services should result in a limited increase in the number of people reentering the workforce and the overall volume of commercial activity and mitigation measures can meaningfully decrease the resulting public health risk.

b. **Description and Additional Conditions to Operate.** Limited Services are services that are performed in a manner in which the service provider and customer maintain at least six feet distance and wear a face covering at all times. Personnel must disinfect any surfaces in customers’ homes or customers’ items that they touch before and after the service.

(3) **Outdoor Museums**

a. **Basis for Addition.** The State of California has determined that it would be appropriate to allow these businesses to resume operation. In addition, Outdoor Museums have low contact intensity and a moderate number of contacts where interaction between the businesses’ Personnel and customers occur in the outdoors. Businesses that involve outdoor interactions carry a lower risk of transmission than most indoor businesses. Also, outdoor museums should result in a limited increase in the number of people reentering the workforce and the overall volume of commercial activity and mitigation measures can meaningfully decrease the resulting public health risk.

b. **Description and Additional Conditions to Operate.** Outdoor Museums are a museum where the exhibitions are located outdoors, and are permitted to operate subject to the additional stated limitations and conditions:
   i. Personnel and customers must at all times wear a face covering; and
   ii. Any indoor components of the museum must remain closed to the public.

(4) **Offices**

a. **Basis for Addition.** The State of California has determined that it would be appropriate to allow Offices to resume operation. In addition, opening Offices should result in a limited increase in the number of people reentering the workforce because the Order still requires that businesses assign only those who cannot perform their job duties from home to work outside the home, and the overall volume of commercial activity and mitigation measures can meaningfully decrease the resulting public health risk.

b. **Description and Additional Conditions to Operate.** For a business that is not an Essential Business, an Outdoor Business, nor an Additional Business, the business may open its Offices but only to the extent that persons working in these Offices cannot perform their job duties from home, and any such business operating Offices must ensure that there is minimal contact with members of the public, no indoor person-to-person commercial activity, and must adhere to Social Distancing Requirements and the Face Covering Order.
(5) State Identified Essential Business

a. Basis for Addition. Any business that the State of California has identified as an essential critical infrastructure sector (available at: https://covid19.ca.gov/essential-workforce/) can resume operation carried out by its essential workforce. The operation of these Additional Businesses should result in a limited increase in the number of people reentering the workforce because the Order has previously identified twenty-six Essential Businesses and the Order requires that businesses assign only those who cannot perform their job duties from home to work outside the home.

(6) Places of Worship

a. Basis for Addition. In-person services at places of worship that are actively managed and monitored in a manner that ensures that social distancing, face covering and all other requirements, including Health Officer orders, are enforced, the likelihood of transmission is significantly reduced. In addition, the State of California has determined that it would be appropriate to allow these businesses to resume operation.

b. Description and Conditions. In addition to following all state guidance and guidance released by the Centers for Disease Control and Prevention (available at https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/index.html), which is hereby incorporated by reference and made a requirement, places of worship may resume in-person services if its Social Distancing Protocol also explains how the place of worship is achieving the following:

i. Vulnerable staff (those above age 50 or those with chronic health conditions) are assigned to work that can be done from home when feasible;

ii. Vulnerable congregants (those above age 50 or those with chronic health conditions) are strongly discouraged from participating in in-person services and strongly encouraged to participate virtually;

iii. Work processes are reconfigured to the extent possible to increase opportunities for staff to work from home;

iv. Attendance at religious services and cultural ceremonies at the house of worship is limited to a maximum of 25% of building capacity or 100 individuals, whichever is lower. This limitation on attendance will be reviewed by the State of California at least once every 21 days, beginning May 25, 2020. The State of California has indicated it will assess the impacts of these imposed limits on public health and provide further direction as part of a phased-in restoration of activities in places of worship. Following any change by the State of California, the Health Officer will consider further changes as well;

v. Persons are prohibited from eating or drinking anywhere inside the place of worship;

vi. If restrooms are open, the restroom will be cleaned between uses;

vii. Where lines may form at the entry and exits of the place of worship, marking six-foot increments at a minimum to establish where individuals should stand to maintain adequate social distancing;

viii. Aisles in the place of worship are designated as one-way to support social distancing;

ix. Children must remain in the care of those in their household/living unit and not interact with children of other parties at all times while visiting facilities. Additionally, places of worship must discontinue activities and services for children (including, for example, shared play areas) where social distancing of at least six feet cannot be maintained; and

x. Prohibiting after service gatherings.
(7) Outdoor Dining

a. **Basis of Addition.** Outdoor dining provides access to freshly prepared meals at a relatively low risk of transmission. Because food service will be limited to outdoor areas, the overall volume of increased activity will be modest. In addition, interactions and activities that occur outdoors carry a lower risk of transmission than most indoor interactions and activities. Risks associated with these operations can be substantially mitigated with conditions to ensure adequate social distancing and limit intermixing between households.

b. **Description and Conditions.** Restaurants and other food facilities that were previously permitted to provide dine-in food service, may provide outdoor sit-down meals, subject to the following requirements and limitations in addition to those required elsewhere in the Order:
   i. Outdoor seating arrangements must limit the number of patrons at a single table to no more than six individuals, all of whom must be from the same household or living unit. Members of separate households or living units are not allowed to dine at the same table;
   ii. Tables must be arranged to ensure six feet distance between each table, such that no customer is sitting within six feet of any other customer at a separate table;
   iii. Lounge areas, like fire pits, can be occupied by multiple households or living units, as long as six-foot distancing between households can be maintained at all times;
   iv. Entertainment events are not allowed at this time;
   v. Outdoor dining, placement of outdoor seating arrangements, and food service must be in compliance with local laws, regulations, and permitting requirements, including:
      1. For restaurants and other food facilities reopening after having been completely closed for a month or longer, the operator will ensure prior to opening that:
         a. All equipment, plumbing, and ventilation systems are operational;
         b. All food stored on-site during closure has been maintained at proper temperatures and is not contaminated (if in doubt, food shall be discarded);
         c. All expired food shall be discarded;
         d. Any insect or rodent infestation is abated;
         e. The facility is thoroughly cleaned; and
         f. Staff are up-to-date on food handler training or certification.
      2. For all restaurants and other food facilities regardless of whether they were ever closed:
         a. If not previously performed, clean and sanitize dining areas and all other areas that have not been in use;
         b. Review the guidance provided in the State of California “COVID-19 Industry Guidance: Dine-In Restaurants” found at [https://covid19.ca.gov/pdf/guidance-dine-in-restaurants.pdf](https://covid19.ca.gov/pdf/guidance-dine-in-restaurants.pdf). Implement the guidance criteria applicable to the specific restaurant operation as required by this Order. This includes employee training, employee health monitoring, use of physical separation methods or barriers, use of personal protective equipment (“PPE”) such as face coverings in customer areas, increased cleaning and sanitation, and other applicable guidance criteria;
         c. Post near each entrance door(s) in a manner readily visible to the public and employees both the written health and safety plan and the Social Distancing Protocol required by this Order. Food facilities may use the “Cal/OSHA COVID-19 General Checklist for Dine-in Restaurants” (“General Checklist”) found at [https://covid19.ca.gov/pdf/checklist-dine-in-restaurants.pdf](https://covid19.ca.gov/pdf/checklist-dine-in-restaurants.pdf) as
the framework for the written health and safety plan, checking the applicable boxes. The Social Distancing Protocol (Appendix A) can be found at https://www.smchealth.org/sites/main/files/file-attachments/final_appendix_a_-_social_distancing_protocol_unlocked_0_0.pdf; and
d. Designate COVID-19 supervisor/person(s) in charge to ensure the implementation of the food facilities’ health and safety plan and Social Distancing Protocol. The designated COVID-19 supervisor/person(s) in charge shall always be present on-site during business hours.

vi. Facilities that open for outdoor dining must offer curbside pickup, takeaway, and/or delivery service alternatives. Lines for pickup or takeaway must be in a separate area other than the outdoor dining area to prohibit patrons from unnecessarily accessing the outdoor dining area;

vii. The host stand must be located at the entry of the outdoor dining area so as to prohibit patrons from unnecessarily walking through the outdoor dining area;

viii. If dogs are allowed to be in the outdoor dining area, owners must ensure the dog remains on a leash and at least six feet from customers who are not members of the same household;

ix. Guardians of children twelve or younger are required to ensure their children adhere to social distancing guidelines at all times;

x. Alcohol may be sold to patrons in conjunction with a meal, but it may not be sold independently;

xi. Bar areas must remain closed to customers;

xii. Bathrooms should be sanitized frequently;

xiii. Hand sanitizer or hand washing stations should be made available in the outdoor dining area; and

xiv. Patrons are required to wear a face covering except when sitting at a dining table.

(8) Charter Boats

a. Basis of Addition. Charter Boats have low contact intensity and a moderate number of contacts where interaction between the crew and captain and passengers occur in the outdoors. Businesses that involve outdoor interactions carry a lower risk of transmission than most indoor businesses. Also, charter boats should result in a limited increase in the number of people reentering the workforce and the overall volume of commercial activity and mitigation measures can meaningfully decrease the resulting public health risk.

b. Description and Conditions. Charter boats may operate and take out passengers, subject to the following conditions:

i. The number of people aboard the boat must be limited such that at least six feet of spacing can be maintained at all times;

ii. Rod holders must be spaced at least 6 feet apart from each other;

iii. Boats must prohibit shared handling of equipment or other items, i.e. bait and tackle or binoculars;

iv. Before boarding, passengers must wait on the dock at least six feet apart;

v. Passengers must not shake hands, share food or drinks, or engage in any physical contact with each other;

vi. Passengers must not shake hands, share food or drinks, or engage in any physical contact with a crew member or the captain;
vii. The boat and equipment must be washed after each trip;
viii. Bathrooms (if any) must be sanitized after each use and contain hand sanitizer or soap and water;
ix. Hand sanitizer must be made available throughout the boat;
x. Passengers must not board the boat until the captain or crew allow boarding;
xi. Boats must offer contactless means of payment;
xii. Passengers are permitted to bring hand-held lunch coolers only. No large coolers are allowed on the boat;
xiii. The crew, captain and passengers are required to wear face coverings at all times (except when eating or drinking);
xiv. Rails, counters and seating areas shall be cleaned as frequently as needed to maintain sanitary conditions; and
xv. Passengers shall disembark one at a time as instructed by the crew or captain.

Passengers of a single household or living unit are not subject to maintain social distancing with each other. For clarity purposes, passengers of a single household or living unit are not required to maintain a six-foot distance from each other, can have rod holders closer to each other than six feet, and can share equipment, food or drink with each other.