

- iv. Strongly encourage clients/guests to bring their own filled water bottles with them to the facility.

(Approved by GOV/HI-EMA 6/3/20);

- 22. Film and television production. Starting June 5, 2020, all local, national, and international film production, television production, streaming production, and similar production may operate in the City based on the guidelines and recommendations for production cast and crew members available at: https://www.honolulu.gov/rep/site/oed/oed_docs/Guidelines_and_Best_Practices_for_filming_on_the_Island_of_Oahu_during_the_time_of_COVID_060320.pdf. Compliance with the Order and the COVID-19 related proclamations issued by the State is required, including all travel quarantine requirements as modified by the guidelines and recommendations available at: https://www.honolulu.gov/rep/site/oed/oed_docs/Modified_Quarantine_Procedures-Honolulu-060320.pdf.

(Approved by GOV/HI-EMA 6/3/20);

- 23. Bars. This section refers to “bars” as defined in Emergency Order No. 2020-01: “**Bar**” means an establishment that is primarily engaged in the serving of alcoholic beverages for consumption by guests on the premises regardless of whether food is served, including but not limited to taverns, cocktail lounges, karaoke rooms/areas, cabarets, and including outdoor areas of such establishments. Starting June 19, 2020, Bars may reopen under the following requirements and conditions:
 - a. General.
 - i. Compliance with all appropriate City, State, and federal statutory and regulatory requirements.
 - ii. Development, posting, and implementation of written protocols (“COVID-19 Mitigation Plan”) consistent with City, State, industry-specific associations or organizations, and CDC guidance to mitigate the spread of COVID-19 including, but not limited to the following:
 - 1) <https://www.cdc.gov/coronavirus/2019-ncov/downloads/community/restaurants-and-bars-decision-tree.pdf>
 - 2) <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html>
 - 3) <https://www.oneoahu.org/business-guidance>
 - b. Specific Requirements. Bar operators must:
 - i. Limit occupancy to no more than fifty percent (50%) of the maximum occupant load of the bar.
 - ii. Limit groups within the bar to a maximum of ten (10) individuals per group.

- iii. Ensure groups within the bar maintain at least six (6) feet of separation from other groups.
 - iv. Prohibit groups within the bar from intermingling.
 - v. Designate areas to separate groups at least six (6) feet apart from each other. (E.g., through ropes or other physical separation for standing areas, or the seating of guests at separate tables, or both).
 - vi. Ensure individuals in different groups maintain a minimum of six (6) feet of physical distance from each other to the greatest extent possible.
 - vii. Require all employees that interact with the public wear face coverings.
 - viii. Ensure all customers wear face coverings when entering and leaving the bar, but allow customers to remove the face covering while in the bar.
 - ix. Ensure there is no dancing or singing within the bar.
 - x. Designate at least one (1) employee to monitor compliance with any applicable order or requirement.
 - xi. If applicable, ensure the following:
 - 1) Condiments shall be by request in single-use disposable packets, or reusable condiment containers that are sanitized between parties.
 - 2) Tables and chairs must be fully sanitized after each group (or individual customer) leaves the restaurant.
 - 3) When non-disposable dishware and utensils are used, they must be sanitized after each use consistent with Hawaii Department of Health guidance and regulations, and "best practices" of the U.S. Food & Drug Administration ("FDA") (available here: <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-re-opening-retail-food-establishments-during-covid-19-pandemic>), as updated or superseded.
 - 4) Provide disposable menus or menu boards, or sanitize reusable menus after each use.
 - 5) Hourly touch-point sanitization (workstations, equipment, screens, door knobs, restrooms, etc.) required.
 - 6) No self-service buffets or drink stations
- c. Hygiene.
- i. Employer must provide hand washing capability or sanitizer for employees and customers.
 - ii. An adequate supply of soap, disinfectant, hand sanitizer, and paper towels must be available at all times.
 - iii. Frequent hand washing/sanitizing by employees is required.
- d. Staffing.

- i. Provide training for employees regarding these requirements and each bar's respective COVID-19 Mitigation Plan.
 - ii. No employee displaying symptoms of COVID-19 should provide services to customers. Symptomatic or ill employees should not report to work.
 - iii. No person should work within 72 hours of exhibiting a fever or other COVID-19 symptoms and follow appropriate CDC guidance, which can be found online at: <https://www.cdc.gov/coronavirus/2019-ncov/if-you-are-sick/steps-when-sick.html>.
 - iv. Employer must establish a plan for employees getting ill and a return-to-work plan following appropriate State and CDC guidance which can be found online at:
 - 1) <https://health.hawaii.gov/coronavirusdisease2019/what-you-can-do/how-to-prevent-the-spread-of-covid-19/>.
 - https://health.hawaii.gov/coronavirusdisease2019/files/2020/04/What-To-Do-If-You-Have-Been-Tested-For-COVID19_040120.pdf.
 - <https://health.hawaii.gov/coronavirusdisease2019/files/2020/05/What-to-Do-if-a-Person-at-Your-Worksite-has-COVID-19.pdf>.
 - 2) <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>.
- e. Cleaning and Disinfecting.
- i. Cleaning and disinfecting must be conducted in compliance with CDC guidance.
 - ii. When an active employee is identified as being COVID-19 positive by testing, cleaning and disinfecting must be performed as soon after the confirmation of a positive test as practical consistent with CDC guidance.
 - iii. CDC guidance can be found online at: <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>.
- f. Encouraged Practices.
- i. Have customers enter and exit through different entries using one-way traffic, where possible.
 - ii. Consider taking reservations to regulate group size and capacity.
 - iii. Implement cashless and receiptless transactions.

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