

June 10, 2020

Worthy Master, or Secretary,

All of this information is based on where the counties are today, June 10th. Counties may be progressing to the next level so please check Oregon.gov/coronavirus to see where your county is when you receive this mailing.

Enclosed you will find several items related to the re-opening of your Grange. Since counties are currently under different stages there are different sets of guidance.

If your County has not progressed to Phase 1: I believe only one county (Multnomah) is still locked down, which means that you cannot be in your hall for meetings or have rentals.

Counties in Phase 1: This means that we can open our halls for meetings of 25 or less as long as we adhere to social distancing, wearing masks, and you must be able to comply with the rules for restaurants. This specific guidance is included in this mailing. Basically, there are cleaning regimes that will need to be implemented, as well as handwashing and if you are considering a meal you should adhere to the specific guidance for serving food. Counties in Phase 1 may rent their halls to "faith" based organizations but no other rentals are allowed. And those rentals must follow the same guidelines as we do.

Counties in Phase 2: You can open your halls to other types of rentals and more people depending on the size of your hall and the event planned. All Granges who are in counties in phase 2 should be able to hold in person meetings, as long as you observe the same general guidelines as phase 1, keeping in mind the total square footage needed to hold all attendees. Per the Governor use 35 sq. ft. per person as a general rule for calculating the 6' distance required between people. Granges may also now open their halls for other types of rentals, as long as they can meet the specific guidance required, i.e. dance classes must be able to meet the requirements for a gym facility. The specific requirements are on the website Oregon.gov/coronavirus.

As we open our halls to ourselves for meetings and to others for rentals, we all need to be aware of new tasks that will surround our meetings and any rentals. Signs will need to be posted regarding the Covid symptoms, specific cleaning agents will need to be used, hand sanitizers will need to be available, as well as a well-marked hand washing station. We will need to require information (name and phone number) for all in attendance (including rentals) which has to be kept for 60 days.

In addition to this the Oregon State Grange, with the help of our attorney, has developed a form for all renters to sign. This is in addition to any rental agreement that may be in place, and for new rentals you should continue to use the original "Grange Hall Use and Hold Harmless Agreement" as well as this new document.

America's Family Fraternity

For all questions related to Covid 19 I would encourage you to look at **Oregon.gov/coronavirus**. This website has a wealth of information as well as signage that you may need. From this website there are also links to the CDC for information on cleaning agents.

I realize that as we start to open up many of our members may not feel comfortable meeting in person just yet, and that is fine. Your Grange should make the decision among yourselves about what works for you. Our Grange met in person the first of this month, along with one member via zoom, so a combination is possible. If you are not having an in-person meeting I encourage you to meet via Zoom or by using the free conference call.

The second quarter reports are being mailed next week and you will notice that your first quarter amount due has been added on if you have not returned it yet. At this point any Grange that has not been able to meet to adopt the report should now do so by Executive Committee action.

I look forward to seeing our halls reopen and again serve our communities, but please do so in a careful and cautious way. Make sure that our members and the public who may be there are safe and know what is expected of them. If I can answer any questions I will certainly do my best to do so, but I also encourage all of you to look at Oregon.gov/coronavirus website as that will have the most up to date information on counties and specific guidance.

Stay safe and make your plans for reopening!

Fraternally,

Susan Noah, Master Oregon State Grange.

Enclosures:

Grange Hall Use – Covid 19 Declaration Form – All Renters must sign and provide you with names & phone numbers of those present at their event.

Map of Oregon – approved counties for re-openings

Phase One Reopening Guidance (4 pages)

Phase Two Reopening Guidance (4 pages)

Cleaning and Disinfecting your facility (3 pages)

Posters (make copies for your hall)



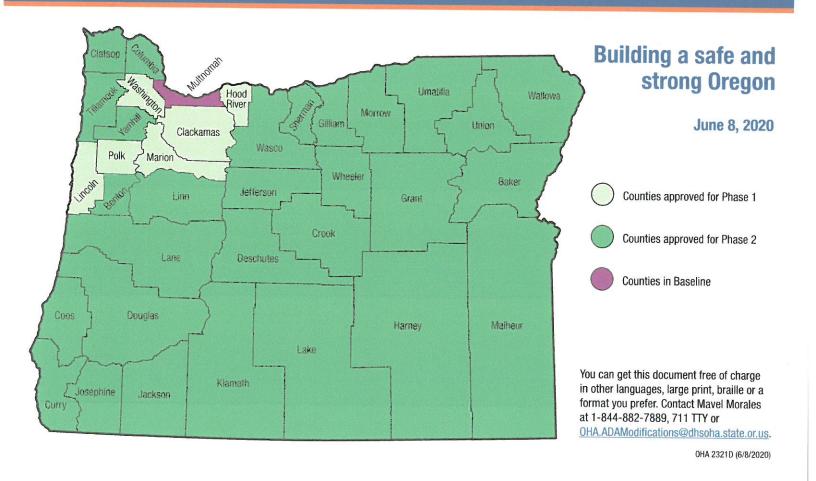
Grange Hall Use Covid-19 Declaration Form

Every person over 18 entering the Grange is required to read and acknowledge this form.	
Entering theGrange	
I understand the risks of COVID-19 also known as coronavirus.	
nd understanding and assuming such risks, I agree to the following:	
 25-50 people at one time are allowed in the total combined area of the dining room, kitchen and main hall. Specific limits are based on county and state regulations at the time of event. The Oregon Health Authority strongly recommends use of face masks. Attendees should also be aware of, and not attend public events if experiencing COVID-19 symptoms. I agree to remain 6 feet apart from those I do not live with. Children must stay with their parent/guardian or responsible party to maintain social distance. I will wash my hands in either the appropriate bathroom or the hand washing station near the kitchen upon entering the building. I WILL NOT use the 3-sink set-up or the food prep sink to wash my hands! 	e.
agree to all the above and will use common sense concerning the risks of the COVID-19 / oronavirus. On my own behalf and those accompanying me who are under age 18:	
 □ I hereby release, waive, discharge and covenant not to sue the	rty
EMAIL OR ADDRESS AND PHONE NUMBER IS REQUIRED IN CASE OF COVID-19 CONTAC	<u>T.</u>
rint Name: Phone:	
mail or Address:	
rate:	

Documentation, including list of attendees, will be retained by the Grange for 60 days to meet County and State requirements for contact tracing.

OREGON COUNTIES APPROVED TO ENTER PHASE 2









500 Summer St NE E20 Salem OR 97301 Voice: 503-947-2340 Fax: 503-947-2341

Phase One Reopening Guidance

Sector: Restaurants/Bars/Breweries/Tasting Rooms/Distilleries

Specific Guidance for Restaurants, Bars, Breweries, Brewpubs, Wineries, Tasting Rooms and Distilleries

Distancing and Occupancy:

Businesses must:

- Review and implement <u>General Guidance</u> for Employers.
- Limit the gathering capacity to a maximum of 250 people or the number of people, including staff, based on a determination of capacity (square footage/occupancy as specified below), whichever is less. Ensure compliance with the OHA Guidance for Gatherings.
- Ensure tables are spaced at least six (6) feet apart so that at least six (6) feet between parties is maintained, including when customers approach or leave tables.
 - Businesses will need to determine seating configuration to comply with these physical distancing requirements.
 - Remove or restrict seating to facilitate the requirement of at least six (6) feet of physical distance between people not in the same party.
 - If booth seating is back-to-back, only use every other booth.
- Limit parties to 10 people or fewer. Do not combine parties/guests at shared seating situations who have not chosen to congregate together. People in the same party seated at the same table do not have to be six (6) feet apart.
- If a business is unable to maintain at least six (6) feet of distance, except for brief interactions (for example, to deliver food to a table), it may operate only as pick up/to go service. This applies to both indoor and outdoor seating.

Employees:

Businesses must:

- Minimize employee bare-hand contact with food through use of utensils.
- Reinforce that meticulous hand hygiene (frequent and proper handwashing) is of utmost importance for all employees, including chefs, line cooks and waitstaff.

- Have employees wear gloves when performing cleaning, sanitizing, or disinfecting
 activities. Please note that for non-cleaning activities, non-Oregon Department of
 Agriculture (ODA) licensed facility employees are not required to wear gloves. Wearing
 gloves for activities that might overlap with food handling can foster crosscontamination. If businesses choose to have employees use gloves, they must provide
 non-latex gloves and employees must prevent cross-contamination by replacing gloves
 after touching faces or changing tasks (e.g., food preparation versus taking out
 garbage). See Food Code Fact Sheet #1-Minimizing Bare Hand Contact.
- Review and implement Mask and Face Covering Guidance for Business, Transit and the Public.

Additional requirements for facilities licensed by the ODA:

No bare-hand contact with food is permitted per their licensing requirements.

Operations:

Businesses must:

- Adhere to guidance outlined in this document, as well as all applicable statutes and administrative rules to which the business is normally subject.
- End all on-site consumption of food and drinks, including alcoholic beverages by 10 p.m.
- Prohibit customer self-service operations, including buffets, salad bars, soda machines and growler refilling stations.
- Disinfect customer-contact surfaces at tables between each customer/dining party including seats, tables, menus, condiment containers and all other touch points.
- Provide condiments, such as salt and pepper, ketchup, hot sauce and sugar, in single-service packets or from a single-service container. If that is not possible, condiment containers should not be pre-set on the table and must be disinfected between each customer or dining party. Disinfection must be done in a way that does not contaminate the food product. For example, do not use a spray device on a saltshaker.
- Not pre-set tables with tableware (napkins, utensils, glassware).
- Prohibit counter and bar seating unless the counter faces a window or wall and at least six (6) feet of distance is maintained between parties. This applies to all facilities including bars, breweries and tasting rooms. Counter and bar ordering are acceptable if the operation finds that this decreases worker exposure. The counter ordering approach requires that food and alcohol are taken to a table that meets distancing requirements for consumption and at least six (6) feet of physical distance is maintained among customers and employees during the ordering process.
- Ensure customers/parties remain at least six (6) feet apart when ordering.
 - Signs should be posted as necessary to ensure that customers meet the requirements of this guidance.
 - Mark designated spots on the floor where customers will wait in line.
- Frequently disinfect all common areas and touch points, including payment devices.

- Use menus that are single-use, cleanable between customers (laminated), online, or posted on a whiteboard or something similar in order to avoid multiple contact points.
- Prohibit use of karaoke machines, pool tables, and bowling.
- For use of juke box and coin-operated arcade machines, the same protocols should be followed as outlined for Video Lottery Terminals below.

To the extent possible, businesses should, but are not required to:

- Assign a designated greeter or host to manage customer flow and monitor distancing while waiting in line, ordering, and during the entering and exiting process. Do not block egress for fire exits.
- Limit the number of staff who serve individual parties. Consider assigning the same employee to each party for entire experience (service, busing of tables, payment). An employee may be assigned to multiple parties but must wash hands thoroughly or use hand sanitizer (60-95% alcohol content) when moving between parties.
- Assign employee(s) to monitor customer access to common areas such as restrooms to ensure that customers do not congregate.
- Encourage reservations or advise people to call in advance to confirm seating/serving capacity. Consider a phone reservation system that allows people to queue or wait in cars and enter only when a phone call, text, or restaurant-provided "buzzer" device, indicates that a table is ready.
- Consider providing hand-washing facilities for customer use in and around the business.
 Hand sanitizer is effective on clean hands; businesses may make hand sanitizer (at
 least 60-95% alcohol content) available to customers. Hand sanitizer must not replace
 hand washing by employees.
- Post clear signs (available at healthoregon.org/coronavirus) listing COVID-19 symptoms, asking employees and customers with symptoms to stay home, and listing who to contact if they need assistance.

Video Lottery Terminal (VLT) Operations:

Businesses must:

- Place VLTs at least six (6) feet apart, if there is space to do so. If VLTs cannot be spaced at least six (6) feet apart, the Oregon Lottery may turn off VLTs in order to maintain required physical distance between operating machines and players.
- Require individuals to request VLT access from an employee before playing; an employee must then clean and disinfect the machine to allow play. A business must not allow access to VLTs or change VLTs without requesting access from an employee.
- Consider a player at a VLT machine the same as a customer seated for table service.
- Limit one player at or around a VLT.
- Note: Oregon Lottery will not turn on VLTs until the agency is satisfied that all conditions have been met.
- Review and implement <u>General Guidance for Employers</u>.

Additional resources:

- Signs you can post
- Mask and Face Covering Guidance for Business, Transit and the Public
- OHA Guidance for the General Public
- OHA General Guidance for Employers
- Food Code Fact Sheet #1-Minimizing Bare Hand Contact

This guidance is issued at the direction of the Governor under Executive Order No. 20-25.

Accessibility: For individuals with disabilities or individuals who speak a language other than English, OHA can provide documents in alternate formats such as other languages, large print, braille or a format you prefer. Contact Mavel Morales at 1-844-882-7889, 711 TTY or OHA.ADAModifications@dhsoha.state.or.us.





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Phase Two Reopening Guidance

Sector: Venues and Event Operators

Specific Guidance for Venues and Event Operators

Phase 2 Reopening Guidance – Venue and Event Operators

This guidance applies to venues and event operators who host or facilitate indoor or outdoor events, including social, recreational, cultural, civic, and faith-based gatherings.

Operations:

Venue/event operators are required to:

- Review and implement the <u>Oregon General Guidance for Employers on COVID-19.</u>
- Ensure equipment is in good condition, according to any applicable maintenance and operations manuals and standard operating procedures.
- Close water fountains, except those designed to refill water bottles in a contact-free manner.
- Post <u>signs that clearly</u> list COVID-19 symptoms, direct employees and attendees/participants with symptoms to stay or return home, and list who to contact if they need assistance.
- Post signs to require physical distancing throughout facility, including but not limited to reception areas, eating areas and near bathrooms.
- Ensure that ventilation systems operate properly. Increase air circulation as much as
 possible by opening windows and doors, using fans, or using other methods. Do not
 open windows and doors if doing so poses a safety risk to employees or
 attendees/participants.
- Provide handwashing stations or hand sanitizer (60-95% alcohol content) throughout the facility for employees and attendees/participants to use.
- Review and implement Restaurant Sector Guidance if providing food and beverage at the venue.
- Require reservations or advanced ticket purchase for public events.
- Maintain contact information of purchasers/attendees for public and private events. If there is a positive COVID-19 case associated with the venue/event operator, public

health may need this information for a contact tracing investigation. Unless otherwise required, this information may be destroyed 60 days after the event.

To the extent possible, venue/event operators should:

- Stagger arrival and departure times for attendees/participants to minimize congregating at entrances, exits and restrooms to follow required physical distancing requirements.
- Provide separate entrances/exits for employees and/or contractors, if possible.
- Encourage attendees/participants to wear cloth, paper, or disposable face coverings.
- Consider placing clear plastic or glass barriers in front of reception counters, or in other places where maintaining six (6) feet of physical distance between employees and attendees/participants is more difficult.
- Strongly encourage attendees/participants to wash hands with soap and water for at least 20 seconds or to use hand sanitizer (60-95% alcohol content) regularly.
- Provide hand sanitizer (60-95% alcohol content) at entrances.

Distance and Occupancy:

Venue/event operators are required to:

- Limit the gathering capacity to a maximum of 250 people or the number of people, including staff, based on a determination of capacity (square footage/occupancy as specified below), whichever is less. Ensure compliance with the OHA Guidance for Gatherings for Phase 2.
- Determine maximum occupancy of each indoor and outdoor area, and limit number of individuals on the premises accordingly. Maximum occupancy requires at least six (6) feet of physical distance be maintained between parties.
- Maintain physical distance of at least six (6) feet per person, except that members of the same party can participate in activities/stand in line together without staying six (6) feet apart. A distance of at least six (6) feet must be maintained between parties.
- Prohibit parties of more than 10 people.
- Determine seating and configuration to comply with all physical distancing requirements. If providing food and beverage at the venue, determine seating and configuration of the food and beverage area using the <u>Restaurant and Bar guidance</u>.
- Do not combine parties or allow shared seating for individuals not in the same party.
- Remove or restrict seating and standing areas to facilitate the requirement of at least six
 (6) feet of physical distance between parties.
- Prohibit people in different parties from congregating in any area of the facility, both indoor and outdoor, including in parking lots.

- Assign a physical distancing monitor to ensure compliance with all distancing requirements, including at entrances, exits, restrooms and any other area where people may congregate.
- Use metal detectors and wands in lieu of search or pat down.
- Artists areas should adhere to group size limits and all physical distancing requirements.

To the extent possible, venue/event operators should:

- Use touchless or cashless payment options, and scan tickets without contact with attendees.
- Route foot traffic in a one-way direction to minimize close contact between attendees.
 Post signs for one-way walking routes to attractions, if feasible.

Cleaning and Disinfection:

Venue/event operators are required to:

- Thoroughly clean all areas of venue prior to reopening after extended closure.
- Thoroughly clean all areas of venue between events.
- Use disinfectants that are included on the <u>Environmental Protection Agency (EPA)</u>
 approved list for the SARS-CoV-2 virus that causes COVID-19. No product will be
 labeled for COVID-19 virus yet, but many products will have a label or information
 available on their websites about their effectiveness for human coronavirus.
- Assign at least one sanitation attendant whose sole duties are to frequently clean and disinfect work areas, high-traffic areas, and commonly touched surfaces in areas accessed by workers and attendees/participants.
- Assign at least one sanitation attendant whose sole duties are to clean restrooms hourly during the event, and ensure adequate sanitary supplies (e.g., soap, toilet paper, 60-95% alcohol content hand sanitizer) during all events.
- Routinely rotate, clean and disinfect key/phone bowls or other touchpoints at metal detectors.
- Routinely clean radios and communication devices, and do not permit staff to share radios and communication devices.
- Disinfect and clean all sound gear, including microphones, between uses.

Additional guidance for outdoor venue and event operators

Outdoor venue/event operators are required to:

 Configure outdoor space to ensure that parties contain no more than 10 people. For example: do not set tables for more than 10 people at a table or configure concert seating in groups of more than 10 seats.

- Thoroughly clean the venue between events according to the cleaning and disinfection requirements.
- Assign one (1) outdoor physical distancing monitor per 50 people to ensure physical distancing requirements are maintained at all times.
- Separate all facilities and activities hosting separate indoor and outdoor events at the same time at the same venue. Attendees/participants for separate indoor and outdoor events at the same venue must not share space, including restrooms.

Additional guidance for outdoor drive-in movie theaters

Drive-In Movie Theater operators are required to:

- Frequently clean and disinfect work areas, high-traffic areas, and commonly touched surfaces in areas accessed by workers and attendees.
- Clean restrooms hourly during the event, and ensure adequate sanitary supplies (e.g., soap, toilet paper, 60-95% alcohol content hand sanitizer) during all events.
- Determine parking and or configuration to comply with all physical distancing requirements. Ensure all attendees are parking vehicles at least six (6) feet of physical distance between each vehicle.
- Maintain physical distancing of at least six (6) feet per person, except that members of the same party can stand in concession lines together and do not have to stay six (6) feet apart. A distance of at least six (6) feet must be maintained between parties.
- If providing food and beverage at the venue, determine seating and configuration of the food and beverage area using the Phase 2 <u>Restaurant and Bar guidance</u>.

Additional Resources:

- Example Signs for posting
- Mask and Face Covering Guidance for Business, Transit and the Public
- OHA Guidance for the General Public
- CDC's Guidance for Administrators in Parks and Recreational Facilities

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Cleaning And Disinfecting Your Facility

Everyday Steps, Steps When Someone is Sick, and Considerations for Employers

How to clean and disinfect

Wear disposable gloves to clean and disinfect.

Clean

 Clean surfaces using soap and water. Practice routine cleaning of frequently touched surfaces.



Tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, sinks, etc.



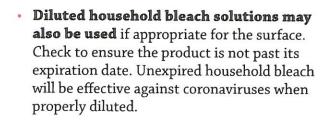
Disinfect

- Clean the area or item with soap and water or another detergent if it is dirty. Then, use a household disinfectant.
- Recommend use of <u>EPA-registered</u> <u>household disinfectant</u>.

Follow the instructions on the label to ensure safe and effective use of the product.

Many products recommend:

- Keeping surface wet for a period of time (see product label).
- Precautions such as wearing gloves and making sure you have good ventilation during use of the product.



Follow manufacturer's instructions for application and proper ventilation. Never mix household bleach with ammonia or any other cleanser.

Leave solution on the surface for at least 1 minute

Bleach solutions will be **effective** for disinfection **up to 24 hours.**

To make a bleach solution, mix:

5 tablespoons (1/3rd cup) bleach per gallon of water

OR

- 4 teaspoons bleach per quart of water
- Alcohol solutions with at least 70% alcohol.



For soft surfaces such as carpeted floor, rugs, and drapes

 Clean the surface using soap and water or with cleaners appropriate for use on these surfaces.





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 Launder items (if possible) according to the manufacturer's instructions. Use the warmest appropriate water setting and dry items completely.

OR

 Disinfect with an EPA-registered household disinfectant. These disinfectants meet EPA's criteria for use against COVID-19.

Electronics

 For electronics, such as tablets, touch screens, keyboards, remote controls, and ATM machines



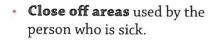
- Consider putting a wipeable cover on electronics.
- Follow manufacturer's instruction for cleaning and dinfecting.
 - If no guidance, use alcohol-based wipes or sprays containing at least 70% alcohol. Dry surface thoroughly.

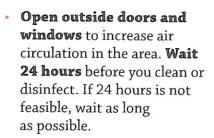
Laundry

For clothing, towels, linens and other items

- Launder items according to the manufacturer's instructions. Use the warmest appropriate water setting and dry items completely.
- Wear disposable gloves when handling dirty laundry from a person who is sick.
- Dirty laundry from a person who is sick can be washed with other people's items.
- Do not shake dirty laundry.
- Clean and disinfect clothes hampers according to guidance above for surfaces.
- Remove gloves, and wash hands right away.

Cleaning and disinfecting your building or facility if someone is sick









- Clean and disinfect all areas used by the person who is sick, such as offices, bathrooms, common areas, shared electronic equipment like tablets, touch screens, keyboards, remote controls, and ATM machines.
- If more than 7 days since the person who
 is sick visited or used the facility, additional
 cleaning and disinfection is not necessary.
 - Continue routing cleaning and disinfection.

When cleaning

 Wear disposable gloves and gowns for all tasks in the cleaning process, including handling trash.



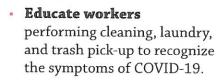
- Additional personal protective equipment (PPE) might be required based on the cleaning/disinfectant products being used and whether there is a risk of splash.
- Gloves and gowns should be removed carefully to avoid contamination of the wearer and the surrounding area.
- Wash your hands often with soap and water for 20 seconds.
 - Always wash immediately after removing gloves and after contact with a person who is sick.

 Hand sanitizer: If soap and water are not available and hands are not visibly dirty, an alcohol-based hand sanitizer that contains at least 60% alcohol may be used. However, if hands are visibly dirty, always wash hands with soap and water.

Additional key times to wash hands include:

- After blowing one's nose, coughing, or sneezing.
- After using the restroom.
- Before eating or preparing food.
- After contact with animals or pets.
- Before and after providing routine care for another person who needs assistance (e.g., a child).

Additional Considerations for Employers

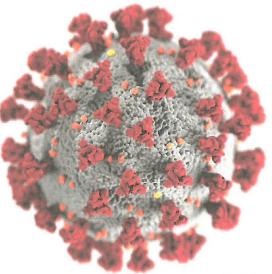




- Provide instructions on what to do if they develop <u>symptoms</u> within 14 days after their last possible exposure to the virus.
- Develop policies for worker protection and provide training to all cleaning staff on site prior to providing cleaning tasks.
 - Training should include when to use PPE, what PPE is necessary, how to properly don (put on), use, and doff (take off) PPE, and how to properly dispose of PPE.
- Ensure workers are trained on the hazards of the cleaning chemicals used in the workplace in accordance with OSHA's Hazard Communication standard (29 CFR 1910.1200).
- Comply with OSHA's standards on Bloodborne Pathogens (29 CFR 1910.1030), including proper disposal of regulated waste, and PPE (29 CFR 1910.132).

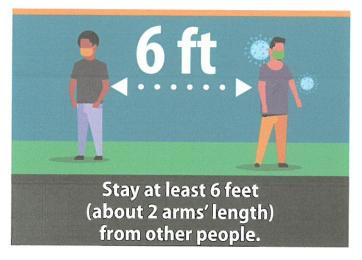
For facilities that house people overnight:

- Follow CDC's guidance for <u>colleges and universities</u>. Work with state and local health officials to determine the best way to isolate people who are sick and if temporary housing is needed.
- For guidance on cleaning and disinfecting the bedroom/bathroom for someone who is sick, review CDC's guidance on <u>disinfecting your home if someone is sick</u>.



Stop the Spread of Germs

Help prevent the spread of respiratory diseases like COVID-19.

















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What you should know about COVID-19 to protect yourself and others



Know about COVID-19

- Coronavirus (COVID-19) is an illness caused by a virus that can spread from person to person.
- The virus that causes COVID-19 is a new coronavirus that has spread throughout the world.
- COVID-19 symptoms can range from mild (or no symptoms) to severe illness.



Know how COVID-19 is spread

- You can become infected by coming into close contact (about 6 feet or two arm lengths) with a person who has COVID-19. COVID-19 is primarily spread from person to person.
- You can become infected from respiratory droplets when an infected person coughs, sneezes, or talks.
- You may also be able to get it by touching a surface or object that has the virus on it, and then by touching your mouth, nose, or eyes.



Protect yourself and others from COVID-19

- There is currently no vaccine to protect against COVID-19. The best way to protect yourself is to avoid being exposed to the virus that causes COVID-19.
- Stay home as much as possible and avoid close contact with others.
- Wear a cloth face covering that covers your nose and mouth in public settings.
- Clean and disinfect frequently touched surfaces.
- Wash your hands often with soap and water for at least 20 seconds, or use an alcoholbased hand sanitizer that contains at least 60% alcohol.



Practice social distancing

- Buy groceries and medicine, go to the doctor, and complete banking activities online when possible.
- If you must go in person, stay at least 6 feet away from others and disinfect items you must touch.
- Get deliveries and takeout, and limit in-person contact as much as possible.



Prevent the spread of COVID-19 if you are sick

- Stay home if you are sick, except to get medical care.
- Avoid public transportation, ride-sharing, or taxis.
- Separate yourself from other people and pets in your home.
- There is no specific treatment for COVID-19, but you can seek medical care to help relieve your symptoms.
- If you need medical attention, call ahead.



Know your risk for severe illness

- Everyone is at risk of getting COVID-19.
- Older adults and people of any age who have serious underlying medical conditions may be at higher risk for more severe illness.



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maximum occupancy is: Our current

This occupancy is based on Oregon Health Authority guidance requiring establishments to determine maximum occupancy and limit the number of individuals on the premises. Maximum occupancy is based on the requirement that at least six (6) feet of physical distance be maintained between parties.



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Clean hands save lives | Fealth





Wash your hands.

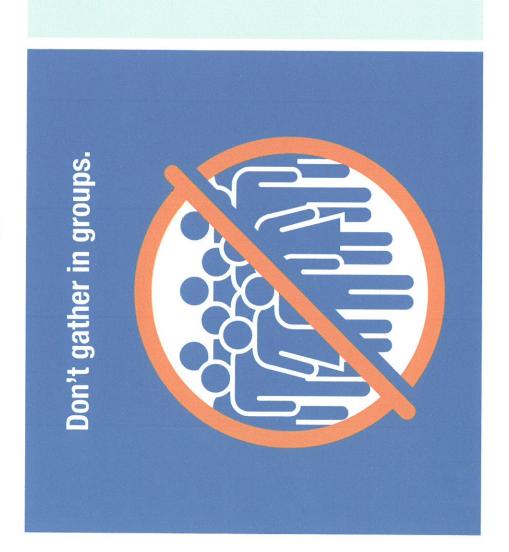
Use soap and water for at least 20 seconds.



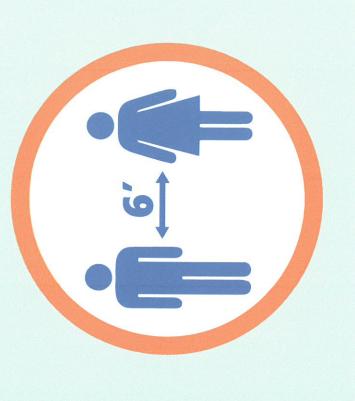
Use hand sanitizer. Can't wash?

Use hand sanitizer made with at least 60-95% alcohol content. You can get this document free of charge in other languages, large print, braille or a format you prefer. Contact Mavel Morales at 1-844-882-7889, 711 TTY or OHA.ADAModifications@dhsoha.state.or.us.

Going out? Stay apart.



Stay 6 feet away from others.



You can get this document free of charge in other languages, large print, braille or a format you prefer. Contact Mavel Morales at 1-844-882-7889, 711 TTY or OHA.ADAModifications@dhsoha.state.or.us.



Sign MW





The state requires us to collect your contact information.



to contact you if someone who visits this Public Health may use your information business tests positive for COVID-19.

You can get this document free of charge in other languages, large print, braille or a format you prefer. Contact Mavel Morales at 1-844-882-7889, 711 TTY or OHA.ADAModifications@dhsoha.state.or.us.

OHA 2320C (05/2020)

What will I be Asked on a Contact Tracing Call?

We want you to feel safe answering a contact tracing call and to know what questions to expect. If you were in close contact with someone with COVID-19, a contact tracer will reach out to you by phone. They will tell you they are from a local or tribal public health authority. The call will not be an automated recording. You will speak with a real person.

A contact tracer will ask you:

- If you need an interpreter in a language other than English
- For your name, date of birth and where you live
- If you have any symptoms of COVID-19
- If you need a place to stay
- If you need food or have other needs to help you stay at home
- If they can contact you daily to monitor your symptoms and needs.

A contact tracer will never ask for your:

- Social Security number
- Bank account or credit card number
- Immigration status.

The caller will not:

- Say you need to pay for this service or
- Make a threat to put you or your family in jail if you don't speak to the contact tracer.

If you suspect fraud, hang up the phone. Do not answer any other calls that come from that number.

Report the activity and learn tips to avoid fraud by visiting the Federal Trade Commission online at www.consumer.ftc.gov.

You can also learn about emerging scams and report the incident to the Oregon Department of Justice online at www.OregonConsumer.gov.



For individuals with disabilities or individuals who speak a language other than English, OHA can provide documents in alternate formats such as other languages, large print, braille or a format you prefer. Contact Mavel Morales at 1-844-882-7889, 711 TTY or OHA.ADAModifications@dhsoha.state.or.us.





Do you have these symptoms?

If so, go home and call your health care provider.





Shortness of breath or difficulty breathing

Other COVID-19 symptoms include:



Fever



Chills



Muscle pain



Headache



Sore throat



New loss of sense of taste or smell



For assistance, call 211.



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OHA 2320A (05/2020)

Cloth Face Covering Do's & Don'ts:

DO:







- Make sure you can breathe through it
- Wear it whenever going out in public
- Make sure it covers your nose and mouth
- Wash after using

DON'T:

- Use on children under age 2
- Use surgical masks or other personal protective equipment (PPE) intended for healthcare workers



cdc.gov/coronavirus