

## Phase Two Guidance

### Coronavirus 2019 (COVID-19) Guidance for Cookouts and Private Gatherings

During Phase Two, the public and businesses will be required to adopt new behaviors and rigorous safeguards to reduce risk for all. This guidance is intended for the hosts and guests of cookouts and private gatherings. **The following measures should be implemented to help reduce the risk of COVID-19 transmission.** For additional information, visit <https://coronavirus.dc.gov/phasetwo>.

Please note that any individual experiencing symptoms of COVID-19, or recently exposed to someone diagnosed with COVID-19, should not host or attend gatherings due to the risk of exposing others. Symptoms of COVID-19 may include: fever (subjective or 100.4 degrees Fahrenheit), chills, cough, shortness of breath or difficulty breathing, fatigue, muscle or body aches, headache, new loss of taste or smell, sore throat, congestion or runny nose, nausea or vomiting, diarrhea, or otherwise feeling unwell.

#### **Basics for Cookouts and Private Gatherings**

- **No gathering should exceed 50 people.**
- When deciding how many people to invite to your gathering, consider the amount of space you have and ability to maintain social distancing during the event.
- Outdoor activities are preferred over indoor, however it is important to understand that **the more people that interact in any setting increases risk of COVID-19 transmission and outbreaks.**
- It is important to follow social distancing, cloth face covering, and hand hygiene recommendations to prevent the spread of COVID-19.

#### **Hosts and Guests Should Practice Everyday Prevention Measures**

- **Do not host or attend a gathering if you or anyone in your household are feeling unwell.**
- Stay 6 feet from other people who don't live in the same household as you.
- Wear cloth face coverings at all times.
  - Those who cannot wear face coverings for medical reasons should reconsider attending.
- Perform frequent hand hygiene (with soap and water or alcohol-based hand sanitizer).
- Key times to perform hand hygiene include:
  - Before arriving and after leaving.
  - Before preparing or serving food,
  - Before and after eating food,
  - After using the toilet,
  - Before and after putting on, touching, or removing cloth face coverings,
  - After handling another person's belongings, and
  - After blowing your nose, coughing, or sneezing.

#### **Considerations for Hosts**

- Be socially responsible and cancel your gathering if you or any one in your household becomes sick or is exposed to someone with COVID-19.
- Remind guests to stay home if they feel sick or have been exposed to someone with COVID-19.
- Provide plenty of soap and water and hand sanitizer for guests to use. Consider creating hand hygiene stations at key locations around the space.
- Keep a list of guests who attended for potential future contact tracing needs.

- **For additional information specific to hosting cookouts and gatherings** see the Centers for Disease Control and Prevention (CDC) website: <https://www.cdc.gov/coronavirus/2019-ncov/daily-life-coping/personal-social-activities.html#gatherings>

### **Avoid Close Contact and Reduce Touchpoints**

- Remind guests not to form lines (e.g., at the door, for food, for the bathroom) or congregate.
- Arrange seating and outdoor settings in ways that promote social distancing.
- Groups should be seated by household and separated from other groups by at least 6 feet. No more than 6 people should be seated in a group.
- Avoid shaking hands and physical contact with people who don't live with you. Instead wave and verbally greet people.
- If planning activities for adults and/or children, consider those where social distancing can be maintained (e.g., sidewalk chalk art or frisbee).
- Limit use of shared items (e.g. sports or game equipment).
- Use single-use hand towels or paper towels for drying hands so guests do not share a towel.
- Use touchless garbage cans or pails.
- Use gloves when removing garbage bags or handling and disposing of trash. Wash hands before wearing and after removing gloves.

### **Serve Food Safely**

- There is no evidence that COVID-19 is spread by food. However, people sharing utensils and congregating around food service areas can pose a risk.
- Wash your hands with soap and water or alcohol based hand rub before performing any food preparation or serving activities.
- Limit the number of people handling or serving food.
- Encourage guests to bring their own food and drinks.
- Avoid sharing food and utensils.
- Limit people going in and out of the areas where food is being prepared or handled, such as in the kitchen or around the grill.
- If serving any food, identify one person to serve all food so that multiple people are not handling the serving utensils.
- Use single-use options or identify one person to serve sharable items, like salad dressings, food containers, and condiments, so that multiple people are not handling the items.

### **Clean and Disinfect**

- Clean and disinfect commonly touched surfaces and any shared items between use.
- If you choose to use any shared items that are reusable (e.g., seating covers, tablecloths, linen napkins), wash, clean, and sanitize them after the event.
- Consider also providing cleaning supplies that allow guests to wipe down surfaces after use and before they leave.
- For more information about cleaning and disinfecting homes and public spaces and disinfectants that are effective against the virus that causes COVID-19, see the Centers for Disease Control (CDC) website: <https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html> and the Environmental Protection Agency (EPA) website: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19>

The guidelines above will continue to be updated as the outbreak evolves. Please visit <https://coronavirus.dc.gov/> regularly for the most current information.