

COVID-19

(Coronavirus)

PHASE
4

Nightclubs and Bars Guidance



GOVERNMENT OF BERMUDA
Ministry of Health

Nightclubs and Bars Reopening Guidance

The opening up of Bermuda in Phase 4 will allow many businesses / parts of businesses which have remained closed until this point to now open. It also allows for the opening up of the airport and seaports to visitors from abroad. These changes do bring with them increased risk of spread of COVID-19. Therefore it is essential that strict precautions are followed to lessen these risks and to manage any potential positive cases/outbreaks of the disease.

Opening Up Safely

It is essential that you ensure that that your establishment is safe to reopen. The Government has produced specific guidance in relation to this in our [Food Business Reopening Checklist](#).

You will need to check that:

- water treatment is working optimally and the system has been thoroughly flushed and any filters changed as appropriate
- Ice machines have been emptied and completely disinfected
- Any water features have been cleaned and disinfected
- Ventilation systems have been thoroughly serviced, filters changed as needed and that the system is working optimally and preferably enhanced (with additional fresh air intake) for indoor venues.

Contact Tracing

You should keep records of the details of your customers and visitors for 21 days and assist the Government's contact tracers with requests for that data if needed. This could help contain clusters or outbreaks of disease.

Gatherings / Groupings of people

It is against the law to gather in groups of more than 50 people, except for exceptional circumstances which require the approval of the Minister for National Security. Venues will only be allowed to offer live performances, including drama, comedy and music to take place in front of a live audience where strict precautions are in place to mitigate the chances of any spread of the virus – see further information below.

Physical Distancing

You need to ensure that customers, visitors and staff maintain adequate physical distancing at all times. This means a 6 feet separation or where that is not possible, 3 feet separation coupled with the wearing of face coverings/masks. Steps that will help you to achieve this include:

- Calculating the maximum number of customers that can reasonably adhere to adequate physical distancing at the venue taking into account total indoor and outdoor space, specific venue characteristics such as furniture as well as likely pinch points and busy areas.
- Reconfiguring indoor and outdoor seating and tables to maintain physical distancing between customers, for example, increasing the distance between tables. Where it is not possible to have 6 feet separation between tables a physical barrier of at least 6 and a half feet high can be used to separate tables.

- Reducing the need for customers to queue, but where this is unavoidable, discouraging customers from queuing indoors and using outside spaces for queuing where available and safe.
- Customers in a queue must ensure they maintain physical distancing and wear a mask/face covering.
- Managing outside queues to ensure they do not cause a risk to individuals, other businesses or additional security risks. For example: introduce a queuing system, have staff direct customers and protect queues from traffic by routing them behind permanent physical structures such as street furniture, bike racks, bollards or putting-up barriers.
- Providing clear guidance on physical distancing and hygiene to people before and upon arrival. For example: signage, visual aids at the facility and before arrival: by phone, on the website or by email.
- Managing the entry of customers, and the number of customers at a venue, so that all indoor customers are seated with appropriate distancing and those outdoors have appropriately spaced seating or standing room. This is to ensure that the venue, including areas of congestion do not become overcrowded. Managing entry numbers can be done, for example, through reservation systems, physical distancing markings, having customers queue at a safe distance for toilets or bringing payment machines to customers, where possible.
- Customers must use hand sanitizer or hand washing facilities as they enter the venue.
- Managing customers leaving the venue particularly at close of business to ensure there is no crowding together.
- Ensuring any changes to entrances, exits and queue management take into account reasonable adjustments for those who need them, including disabled customers. For example, maintaining pedestrian and parking access for disabled customers.
- Reminding customers who are accompanied by children that they are responsible for supervising them at all times and should follow physical distancing guidelines.
- Looking at how people move through the venue and how you could adjust this to reduce congestion and contact between customers, for example, queue management or one-way flow, where possible.
- Planning for maintaining physical distancing guidelines in the event of adverse weather conditions, being clear that customers cannot seek shelter indoors unless physical distancing can be maintained.
- Determining if schedules for essential services and contractor visits can be revised to reduce interaction and overlap between people. For example: carrying out services at night.
- Keeping indoor and soft play areas closed.
- Service at the bar is only permitted if adequate physical distancing can be maintained.

Masks / Face Coverings

- Customers must wear masks/face coverings at all times when not seated at a table or when moving around the venue. This will include when queuing at any time.
- Staff must wear masks/face coverings at all times.

Entertainment

For many restaurants, pubs, bars and clubs, providing entertainment such as recorded music, live sports broadcasts, quizzes, live musicians or comedians are an important part of their business.

Whilst venues may permit live performances, including drama, comedy and music, to take place in front of a live audience, it's very important that strict precautions are taken to ensure that everyone is protected from potential spread of the virus. It's particularly important to mitigate the risks of aerosol transmission -from either the performer(s) or their audience. All venues should ensure that steps are taken to avoid people needing to unduly raise their voices at each other. This includes, but is not limited to, refraining from playing music or broadcasts that may encourage shouting; including if played at a volume that makes normal conversation difficult. This is because of the potential for increased risk of transmission, particularly from aerosol transmission. You should take similar steps to prevent other close contact activities, such as communal dancing.

Steps that will usually be needed include:

- Ensuring a physical distance of at least 10 feet between any performer and any audience member
- Ensuring so far as is reasonably practicable adequate physical distancing between performers
- Wearing of masks/face coverings by performers and audience to the greatest extent possible.
- Encouraging the use of microphones in order to reduce the potential for aerosol transmission of the virus through singers/performers having to unduly raise their voices.
- Precautions must be taken to ensure mitigation of spread of the virus from the use of particular musical instruments.
- Determining the viability of entertainment and maximum audience numbers consistent with physical distancing outside and within venues and other safety considerations.
- Preventing entertainment, such as broadcasts, that is likely to encourage audience behaviors increasing transmission risk. For example, loud background music, communal dancing, group singing or chanting.
- Reconfiguring indoor entertainment spaces to ensure customers are seated rather than standing. For example, repurposing dance floors for customer seating.
- Encouraging use of online ticketing and online or contactless payments for entertainment where possible.
- Communicating clearly to customers the arrangements for entertainment and clearly supervising with additional staff if appropriate.

Moving around venues

It's important that you put systems in place to ensure that so far as is reasonably practicable, physical distancing is maintained whilst people move around your venue.

Steps that will usually be needed in this regard include:

- Reducing maximum occupancy for lifts, providing hand sanitizer for the operation of lifts and encouraging use of stairs wherever possible.
- Reducing movement by discouraging non-essential trips within venues, for example, restricting access to some areas, encouraging use of radios, telephones or other electronic devices when sending orders from service areas to kitchens, where permitted, and cleaning them between use. Reducing job and location rotation, for example, assigning workers to specific areas or keeping temporary personnel dedicated to one venue. Introducing more one-way flow routes through buildings through signage that clearly indicate the direction of flow.

- Managing use of high traffic areas including, corridors, lifts and staircases to maintain social distancing.
- Making sure that people with disabilities are able to access lifts.
- Reviewing layouts and processes to allow staff to work further apart from each other. Only where it is not possible to move working areas further apart, arranging people to work side-by-side or facing away from each other rather than face-to-face. Where this is not possible, using screens to separate people from each other. Using floor tape or paint to mark areas to help people comply with physical distancing guidelines
- People moving around the venue must wear a mask/face covering.

Staff coming to work and leaving work

Steps that will usually be needed include:

- Reducing staffing levels to maintain physical distancing
- Staggering arrival and departure times at work to reduce crowding into and out of the venue,
- Providing additional parking or facilities such as bike racks to help people walk, run, or cycle to work where possible.
- Reducing congestion, for example, by having more entry points to the venue. If you have more than one door, consider having one for entering the building and one for exiting.
- Using markings to guide staff coming into or leaving the building.
- Providing hand washing facilities, or hand sanitizer where not possible, at entry and exit points.
- Providing storage for staff clothes and bags.
- Requesting staff change into work uniforms on site using appropriate facilities/changing areas, where social distancing and hygiene guidelines can be met.
- Washing uniforms on site, where appropriate, or requesting workers to regularly wash uniforms at home.

Physical distancing/hygiene controls for staff

You must maintain physical distancing in the venue wherever possible. All reasonable steps must be taken to prevent the spread of the virus. These include:

- Staff wearing face masks/coverings at all times
- Further increasing the frequency of hand washing and surface cleaning.
- Using screens or barriers to separate workers from each other and workers from customers at points of service.
- Using back-to-back or side-to-side working (rather than face-to-face) whenever possible.
- Reducing the number of people each person has contact with by using 'fixed teams or partnering' (so each person works with only a few others).
- Physical distancing applies to all parts of a business, not just the place where people spend most of their time, but also entrances and exits, break rooms, canteens and similar settings. These are often the most challenging areas to maintain physical distancing and workers should be specifically reminded.

Communication

It's important that customers, staff and visitors understand what is expected of them during the "new normal". Things which you can do to assist in this include:

- Providing clear guidance on expected customer behaviors, physical distancing and hygiene to people on or before arrival. For example on online booking forms and on-site signage and visual aids. Explaining to customers that failure to observe safety measures will result in them being asked to leave the venue.
- Where visits to venues are required, for example, inbound supplier deliveries or safety critical visitors, providing site guidance on physical distancing and hygiene on or before arrival.
- Encouraging workers to remind customers to follow physical distancing advice and clean their hands regularly.
- Informing customers that they should be prepared to remove face coverings safely if asked to do so by police officers and staff for the purposes of identification.
- Providing written or spoken communication of the latest guidelines to both workers and customers inside and outside the venue. You should display a copy of this guidance plus posters or information setting out how customers should behave at your venue to keep everyone safe. Consider the particular needs of those with protected characteristics, such as those who are hearing or visually impaired.
- Ensuring all staff complete the [Local Infection Prevention and Control \(IPC\) training](#).
- Ensuring information provided to customers and visitors, such as advice on the location or size of queues, does not compromise their safety.
- Where necessary, informing customers that the Bermuda Police Service and the Royal Bermuda Regiment have the powers to enforce requirements in relation to physical distancing and may instruct customers to disperse, leave an area, or take further enforcement action.

Customer toilets

You will need to ensure/promote good hygiene, physical distancing, and cleanliness in toilet facilities. Steps that will usually be needed include:

- Using signs and posters to build awareness of good hand washing technique, the need to increase hand washing frequency and to avoid touching your face, and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.
- Consider the use of physical distancing marking in areas where queues normally form, and the adoption of a limited entry approach, with one in, one out (whilst avoiding the creation of additional bottlenecks).
- To enable good hand hygiene consider making hand sanitizer available on entry to toilets where safe and practicable, and ensure suitable hand washing facilities including running water and liquid soap and suitable options for drying are available.
- Setting clear use and cleaning guidance for toilets, with increased frequency of cleaning in line with usage. Use normal cleaning products, paying attention to frequently hand touched surfaces, and consider use of disposable cloths or paper roll to clean all hard surfaces. Keep the facilities well ventilated, for example by fixing doors open where appropriate.
- Putting up a visible cleaning schedule can keep it up to date and visible. Providing more waste facilities and more frequent rubbish collection

Further Guidance

You should ensure compliance with all relevant guidance and instructions already issued by Government. These include:

<https://www.gov.bm/mask-guidance>

<https://www.gov.bm/sites/default/files/Food-Business-Re-opening-Checklist.pdf>

https://www.gov.bm/sites/default/files/11436_Guidance_for_Outdoor_dining_v2%20%281%29%20%281%29_0.pdf

https://www.gov.bm/sites/default/files/11436_Guidance_for_Outdoor_dining_v2%20%281%29%20%281%29_0.pdf

https://www.gov.bm/sites/default/files/Guidance_for_Occupational_Safety_PORTAL.pdf