

MUSIC

Re-opening for Summer Sports Checklist

MSHSAA has opened the possibility of some summer sporting events throughout the state. If this becomes a reality and your school district participates, the following items should be reviewed and considered.

The re-opening of some of our buildings and campuses for summer sports will require careful planning and consideration. An action plan will need to be developed and followed to reduce the possibility of re-introducing the virus to our staff, visitors and students. The following are some action items to consider before opening for the summer sports season. Adhere to all federal, state and local guidelines.

Guidelines for Re-Occupying Campus Facilities for Summer Sports

Physical Facility Preparation

- All Life Safety Systems should be checked to ensure proper operation
 - ✓ Fire Alarm
 - ✓ Emergency Lighting Systems
 - ✓ EXIT Lights
 - ✓ Fire Extinguishers
 - ✓ Suppression Systems
 - ✓ Emergency Exit Access
- All critical building systems should be checked for proper operation
 - ✓ HVAC Systems
 - ✓ Power Systems
 - ✓ Security Systems
 - ✓ Communication Systems
 - ✓ Water Supply – flush the systems
- Check all parking lots and sidewalks for slip, trip and fall hazards
 - ✓ Check all lighting to ensure proper operation
- Clean and disinfect all facilities prior to re-opening
 - ✓ CDC guidelines should be followed for cleaning
 - ✓ Specific cleaning guidelines should be developed for various locations and surfaces
 - ✓ Replace HVAC filters
- All kitchen/concession facilities must comply with CDC and health department guidelines
 - ✓ Remove ice from all ice machines and disinfect per CDC guidelines

Employee Safety

- Training all employees on job safety guidelines
- Train staff on additional cleaning/disinfecting guidelines and procedures
 - ✓ CDC guidelines and procedures should be followed



- Provide custodial and maintenance employees with the proper PPE
 - ✓ Gloves
 - ✓ Eye Protection
 - ✓ Mask
- Provide all necessary PPE to coaches, trainers and sports officials
- Encourage employees to practice social distancing
 - ✓ If employees must work in close proximity, then face mask should be worn
 - ✓ Encourage working from home if possible
- Encourage employees to wash hands frequently
 - ✓ Provide all employees with hand sanitizer kits
 - ✓ Provide employees with disinfecting wipes to routinely clean desk, chairs, keyboards, etc.
- Temperature checks should be completed before entry to facility
- Educate employees if they have symptoms of a virus or feel ill not to come to work

Infection Control

- Additional hand washing stations should be considered
- Additional cleaning and disinfection of key areas of the building should be implemented
 - ✓ Door handles
 - ✓ Restrooms
 - ✓ Handrails
 - ✓ Elevator buttons
 - ✓ Chairs and bleachers
- Increase air exchanges in the building if possible
- Eliminate use of water fountains, each participant must bring their own water bottle.
- Post infection control and social distancing guidelines throughout the facility
- Prop interior doors open to reduce the need for individuals to place hands on door handle
- Identify isolation room for individuals exhibiting signs of the virus or illness
- Consider limiting the number of individuals at the sporting event to create social distancing ability
 - ✓ Consider 20% occupancy rate
 - ✓ State or local guidelines
 - ✓ Space participants
- If students ride the bus to the event, space students throughout the bus
- Temperature checks should be completed on all student athletes, before entering the campus or facility by a trained medical person or outside resource
- Disinfect the ball and other sporting equipment frequently or between use if possible
- Educate all athletes, coaches and sporting officials on new policies/protocols
- Educate attendees new of policies /protocols



Locker Rooms

- Encourage social distancing
- Encourage athlete to shower after event
- Encourage handwashing
- Provide hand sanitizer
- Don't allow shared use of equipment

Bleachers

- Mark off social distancing guidelines
 - Six feet rule
 - Consider 20 % of occupancy
- Install hand sanitizer stations at entrance

Concession Stand

- Limit items for sale
- No re-use of cups, etc.
- No shared condiments
- Consider pre-packaged food only

If you have questions or need additional resources contact your MUSIC Risk Control Consultants

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