

Movie Theater Industry – Phase 2

Industry notes: From announcement date to opening date the industry is requesting 10-14 days to hire employees back, sanitize and ready areas for the new guidelines, and supply chain issues. E.g. if announced June 8th, and opening date between June 19-22nd is requested.

Safeguarding Guidance:

In addition to strict adherence to CDC guidelines, the State of New Hampshire recommends putting into place measures to protect consumers and employees, including:

Employee Protection:

- 1.) Follow Universal Guidelines
- 2.) Follow sanitizing frequency guidance contained in this document at all times
- 3.) If serving food, provide ServSafe COVID-19 or similar training as soon as possible

Consumer Protection:

- 1.) Enhanced sanitizing strategies of high touch areas between each performance/showing
- 2.) Customers to maintain social distancing while in concession, and entry lines
- 3.) In Common Areas, sanitizing of door handles, faucet handles; all other customer touch points in common areas, and other areas of hand contact every two hours, at a minimum
- 4.) Minimum standards are signage must be prominently posted throughout the venue, to ask customers regarding COVID-19 symptoms.
 - a. 1.) Have you been in close contact with a confirmed case of COVID-19?
 - b. Are you experiencing a cough, shortness of breath or sore throat?
 - c. Have you had a fever in the last 48 hours?
 - d. Have you had changes in your sense of taste or smell?
 - e. If you answered yes to any of these questions, please do not put our employees and other guests at risk and come back another day when you feel better, and we will happily refund your purchase price, or give you ticket to another performance for a later date.
- 7) Social distancing at check-in. Sneeze guard barriers recommended at all point of sale locations.
- 8) If Staff or guests will be coming into the 3' range of each other, it is recommended that cloth face coverings be worn.
- 9) If serving food, Food service guidelines and phasing will be followed.

Business Process Adaptations:

- 1) Venue capacity will be determined by seating capacity and social distance guidelines.
- 2) Historical “zig-zag” queue patterns eliminated
- 3) Lobby tables/seating removed, except as needed for ADA compliance
- 4) Place hand sanitizer stations at entrances, usher podiums and any high touch areas.
- 5) Sanitize all front-of-house surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum.
- 6) Use a clearly designated entrance and a separate clearly designated exit to maintain social distancing, if reasonable.
- 7) Businesses should continue to remind all patrons that those with an elevated/High risk should continue to shelter at home.