

**The Consolidated Borough of
QUIL CEDA VILLAGE**

Resolution No. 2020-24

COVID-19

WHEREAS, the Village Council is the governing body of the Consolidated Borough of Quil Ceda Village under the Village Charter approved by the Tulalip Tribes' Board of Directors pursuant to Ordinance 111, and

WHEREAS, the Village Council is empowered by Article I, Section 3 and Article II, Section I and Section 17 of the Charter to exercise governmental powers, and

WHEREAS, in response to the COVID-19 pandemic, the Tulalip Board of Directors had passed Resolution 2020-217 Emergency Order to Stay Home and Stay Healthy that would be in effect until April 6, 2020; and

WHEREAS, the Tulalip Board of Directors had extended the Emergency Order to Stay Home and Stay Healthy to May 13, 2020 based on then currently data available at that time regarding the continuing spread of Covid-19; and

WHEREAS, the Tulalip Board of Directors adopted the Tulalip Tribes Phased Reopening Plan (the "Plan" attached hereto as **Exhibit A**) and also adopt the following guidance (the "Guidance" attached hereto as **Exhibit B**) relative to related to the spread of COVID-19 to apply to businesses and activities re-opening in phases set out in the Plan to ensure adequate social distancing measures & health standards; and

WHEREAS, the purpose of the Plan and the Guidance is to protect the public safety, health and welfare of all persons within the Village, and

WHEREAS, this Plan and the Guidance related to COVID-19 is an emergency measure as outlined under Village Charter Article VII, Section VII, Emergency measures; effective date. An emergency measure is one necessary for the immediate preservation of the public peace, health, or safety, in which the emergency is set forth and defined. An emergency measure may be placed upon its second reading and final passage at the same meeting as when first introduced, on the affirmative vote of all members of the Village Council. An emergency measure shall take effect immediately on its passage.

NOW THEREFORE BE IT RESOLVED that the Village Council hereby formally adopts and approves the Plan and the Guidance related to the spread of COVID-19 as an emergency measure as outlined under Village Charter Article VII, Section VII, Emergency measures, as described and attached to protect the public safety, health and welfare of all persons within the Village, effective immediately.

ADOPTED by the Village Council at a special meeting assembled on the ____ of **June** 2020, with a quorum present by a vote of 3 For and 0 Against and 0 Abstain.

THE CONSOLIDATED BOROUGH OF
QUIL CEDA VILLAGE



Mel Sheldon, President

ATTEST:



Jennifer Flores, Village Clerk

Resolution Summary: Motion to Adopt Resolution 2020-_____ hereby adopting and approving the Plan and the Guidance related to the spread of COVID-19 as an emergency measure as outlined under Village Charter Article VII, Section VII, Emergency measures, as described and attached to protect the public safety, health and welfare of all persons within the Village, effective immediately.

Exhibit A

The Reopening Plan
(attached)

TULALIP TRIBES PHASED REOPENING PLAN

Phase 1
May 6 - May 25

High Risk

- Stay home and take protective measures when in public
- Recreation**
 - Commercial fishing, beaches open
- Gatherings**
 - None
- Business**
 - Essential businesses remain open
 - Retail businesses open with curb-side pickup
 - Urgent medical and dental

Phase 2
May 26 - June 15

High Risk

- Stay home and take protective measures when in public
- Recreation**
 - Parks & other outdoor recreation open with limited capacity
- Gatherings**
 - Gatherings of 5 or less (who live outside your home)
- Business**
 - Casino reopens with 50% capacity & protocols in place
 - Restaurants open w/guest limits of 50% and social distancing
 - Childcare/early learning reopens with essential staff only
 - Salons and barbers reopen with PPE guidelines in place
 - Non-urgent medical & dental reopen
 - Mental health services
 - Convenience stores increase capacity to 10 people in store
- Funerals**
 - Limited to private viewing for non-COVID 19, Grave side service w/social distancing, no dinner after

Phase 3
June 16 - TBD

High Risk

- Stay home and take protective measures when in public
- Recreation**
 - Recreational facilities at 50% capacity
 - Community/Neighborhood parks with social distancing encouraged
- Gatherings**
 - Indoor gatherings of 50 or less people
- Business**
 - Tulalip Tribal Government opens to public: appointments strongly encouraged
 - Casino capacity increases to 70%
 - Restaurants open with guest social distancing in place
 - Libraries and museum reopen
 - Government reopens with telecommuting strongly encouraged
 - Retail opens to in store customers
 - Convenience stores return to full capacity
- Funerals**
 - Limited to 150-200 people

Phase 4 - TBD

High Risk

- Continue to take protective measures when in public
- Recreation**
 - All open
- Gatherings**
 - All open
- Business**
 - All business open with continued social distancing and hygiene practices in place
 - Bars and nightclubs
 - Gyms
 - Restaurants at full capacity
 - Concerts and other events

Quil Ceda Village

Minimum Requirements for the Prevention of COVID-19

For Food Establishments, the FDA Food Code and Tulalip Ordinance 74 is still in effect, and no changes have been made. This list are extra requirements above and beyond the Food Code specifically to address COVID concerns and to help minimize the spread of the virus.

Physical Distancing, Barriers, and Face Coverings/Masks

Physical Distance. At least 6 feet separation: Employee to Employee, Employee to Customer, and Customer to Customer. Avoid large gatherings.

Provide physical guides, such as tape on floors or sidewalks to ensure that customers remain at least six feet apart in lines or waiting for seating.

Restrict the number of employees in shared spaces, including kitchens, break rooms, and offices to maintain at least a six-foot distance between people.

Rotate or stagger shifts to limit the number of employees in the workplace at the same time.

Provide drive-through, delivery, or curbside pick-up options and prioritize outdoor seating as much as possible.

Limit offerings and use of self-serve food or drink options, such as buffets, salad bars, and drink stations. Provide additional monitoring.

Reduce occupancy and limit the size of parties dining in together to sizes that ensure that all customer parties remain at least six feet apart (e.g., all tables and bar stools six feet apart, marking tables/stools that are not for use) in order to protect staff and other guests.

Consider options for dine-in customers to order ahead of time to limit the amount of time spent in the establishment.

If physical distancing is not possible, a physical barrier such as Plexiglas will need to be installed. The barrier should be high enough to intercept droplets.

Employees must wear a face covering or face mask when near other employees and serving customers. (Face coverings are in addition to 6 foot physical distance)

Face shields (in addition to a mask) should be considered with physical distancing or a physical barrier is not possible. For example, between two employees in a small space.

Handwashing, Hand Sanitizers, and Personal Hygiene

Increase hand washing (above and beyond what is required in the Food Code)

Ensure all bathrooms are stocked with running water, soap, and towels.

Cover coughs and sneezes

Use hand sanitizers, as appropriate, to enhance hand washing. Provide hand sanitizer, if supplies allow, for customer use. Do not substitute hand sanitizer for hand washing. Be careful not to use alcohol-based hand sanitizers around open flames (e.g. in kitchens, smoking)

Clean and Disinfect

Clean and Disinfect frequently touched surfaces and common areas. First step is to clean with a detergent/surfactant. The second step is to disinfect with EPA registered disinfectant.

Search "EPA N List" for disinfectants that meet EPA's criteria for use against SARS-CoV-2. Prior to wiping the surface, allow the disinfectant to sit for the necessary contact time recommended by the manufacturer.

Examples of surfaces and common areas: door handles, countertops, payment terminals, self-service stations, shared utensils, beverage station touch points, receipt trays, pens, condiment bottles, tables, backs of chairs, display cases, equipment handles, work stations, break rooms, and kiosks.

Develop a routine disinfection schedule.

Train staff on proper cleaning procedures to ensure safe and correct application of disinfectants.

Limit or avoid using shared items that are not easily cleaned and disinfected. For example menus, condiment containers, salt/pepper shakers, seating covers, and table cloths. Instead, use disposable items, digital menus/boards, single serving condiments, and no-touch trash cans and doors.

Avoid (or do not allow) the use of food and beverage containers or utensils brought in by customers.

Use touchless payment options as much as possible, when available. Ask customers and employees to exchange cash or card payments by placing on a receipt tray or on the counter rather than by hand.

Limit or avoid the use of self-serve food or drink options, such as buffets, salad bars, and drink stations.

Make available individual disinfectant wipes in bathrooms for customers

Signage

Post signs on how to stop the spread of COVID-19: Promote physical distancing, properly wear a face covering, and wash hands frequently.

Employee Safety

Reducing the Spread of COVID

Search on internet: "CDC COVID" for much more details and guidelines on Employee Safety

Designate a staff person to be responsible for responding to COVID-19 concerns.

Train all employees in the requirements found in this policy.

Encourage staff who are sick to stay at home.

Face coverings need to be worn, and washed after each shift.

Assign workers at high risk for severe illness (65 years and older, underlying medical conditions) duties that minimize their contact with customers and other employees.

Consider rotating shifts to limit the number of employees in the workplace at the same time.

Consider conducting daily employee health checks (e.g., temperature and symptom screening).

Plan for when an employee becomes sick

Employees with symptoms of COVID-19 (fever, cough, or shortness of breath) at work should immediately be sent to their home.

Inform those who have had close contact to a person diagnosed with COVID-19 to stay home and self-monitor for symptoms, and to follow CDC guidance if symptoms develop.

Notify management, local health officials, staff, and customers (if possible) immediately of any possible case of COVID-19 while maintaining confidentiality.

Close off areas used by a sick person and do not open them until after thorough cleaning and disinfection.

Advise sick staff members not to return until they have met CDC's criteria to discontinue home isolation.

Communications and Updates

Information and status of COVID-19 can change daily. Check State and local health department notices about transmission in the area daily and adjust operations accordingly.

Be prepared to consider closing for a few days if there is a case of COVID-19 in the establishment and for longer if cases increase in the local area.

References

The list above is a summary of the following parent documents. Consult the parent document (listed below) for full text and best practices. These parent documents were also attached to the email along with this summary document.

CDC Activities and Initiatives Supporting the COVID-19 Response and the President's Plan for Opening America Up Again. May 2020. Specific sections were used from this document titled, "INTERIM GUIDANCE FOR RESTAURANTS AND BARS", and "INTERIM GUIDANCE FOR EMPLOYERS WITH WORKERS AT HIGH RISK"

FDA Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic – Food Safety Checklist

Washington State Department of Health "COVID-19 Food Establishment Phase 2 Reopening Checklist"

Exhibit B

The Guidance

Minimum Requirements for the Prevention of COVID-19 (attached)

**Best Practices for Re-Opening Retail Food Establishments During the COVID-19
Pandemic – Food Safety Checklist (U.S. Food & Drug Admin.) (attached)**

COVID-19 Food Establishment Phase 2 Reopening Checklist (attached)