



SPECIAL MEETING AGENDA

Friday, May 29, 2020

Economic Recovery Committee Transitions to County, Via Zoom, Meeting ID: 893 2516 9960, Password 439415, Audio 1-669-900-9128 or 1-253-215-8782.
Telluride, Colorado

1. **10:00 AM CALL TO ORDER - ZOOM Special Daily Meeting - Zoom.us - Join a Meeting, Meeting Id # 534.180.495, Password 014764, audio 1-301-715-8592 or 1-253-215-878**
2. **ADMINISTRATIVE MATTERS**
 - a. Welcome from Bill Jensen
 - b. COVID update
 - c. Jurisdictional Updates
 - d. Industry Segment Updates.
 - e. Other, as needed.
3. **ADJOURNMENT**

NOTE: This agenda is subject to change, including the addition of items up to 24 hours in advance or the deletion of items at any time. All times are approximate. The County Manager reports may include administrative items not listed. Regular Meetings, Public Hearings, and Special Meetings are recorded, and ACTION MAY BE TAKEN ON ANY ITEM. Formal Action cannot be taken at Work Sessions. For further information, contact the County Administration office at 970-728-3174. If special accommodations are necessary per ADA, contact 970-728-3174 prior to the meeting.

The official, designated posting place for all BOCC notices will be

online at <https://www.sanmiguelcountyco.gov/liveagenda>. Use this link to view the live agenda with any last-minute changes. To be automatically notified, please sign up at www.sanmiguelcountyco.gov, sign up for alerts, and follow the prompts.

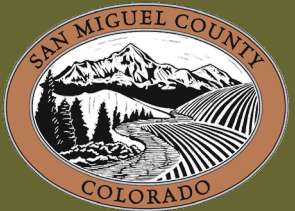


ECONOMIC RECOVERY COMMITTEE

May 29, 2020

AGENDA

- Welcome from Bill Jensen
- COVID Update
- Colorado Public Health Orders
- Jurisdictional Updates
- Industry Segment Updates
- Other Business



WELCOME FROM
BILL JENSEN
CHAIRMAN

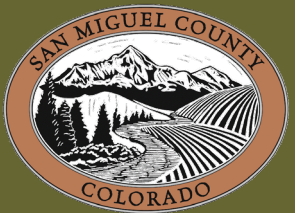


STATE OF COLORADO ORDERS



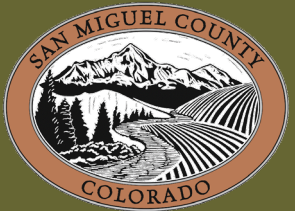
The Governor also discussed the timeline for these decisions, as well as for future decisions:

- **May 25** - Spring skiing allowed if permitted by host county, private campsites open
- **May 27** - In-person dining can resume at 50% capacity
- **June 1** - Children's summer day camps can open
- **After June 1** - Next steps for Safer at Home



The state released key [guidelines](#) for restaurants to keep customers and staff safe, including:

- Limit the number of people that can be inside the establishment at a single time to 50% capacity.
- Parties will be limited to 8 or less and parties will be seated six feet away from each other; intermingling of parties will be prohibited.
- All employees must wear face coverings.
- All surfaces will be cleaned and disinfected between parties.
- Increase indoor ventilation by opening doors and windows and limiting air conditioning, which recycles the air inside the establishment.
- Work with local governments to suspend some rules to maximize outdoor service.



Best practices for **all** businesses, essential and non-essential

WORKSITES	EMPLOYEES	TO PROTECT CUSTOMERS
<ul style="list-style-type: none"> • Deputize workplace coordinator(s) charged with addressing COVID-19 issues • Maintain 6-foot distancing when possible, and discourage shared spaces • Frequently sanitize all high-touch areas (Additional Guidance) • Post signage for employees and customers on good hygiene • Ensure proper ventilation (OSHA guidance) • Avoid gatherings (meetings, waiting rooms, etc) of more than 10 people • Implement symptom monitoring protocols (including workplace temperature monitoring and symptom screening questions) where possible (Additional Guidance) • Eliminate or regularly sanitize any items in common spaces (i.e., break rooms) that are shared between individuals (i.e., condiments, coffee makers, vending machines) (Additional Guidance) • Provide appropriate protective gear like gloves, masks, and face coverings and encourage appropriate use (Additional Guidance) 	<ul style="list-style-type: none"> • Require employees showing any symptoms or signs of sickness, or who has been in contact with known positive cases to stay home. Connect employees to company or state benefits providers • Provide flexible or remote scheduling for employees who need to continue to observe Stay-at-Home, who may have child or elder care obligations, or who live with a person who still needs to observe Stay-at-Home due to underlying condition, age, or other factors • Encourage and enable remote work whenever possible • Minimize all in-person meetings • Provide hand washing facilities/stations and hand sanitizer • Encourage breaks to wash hands or use hand sanitizer • Phase shifts and breaks to reduce employee density • Wear appropriate protective gear like gloves, masks, and face coverings and encourage appropriate use (Additional Guidance) 	<ul style="list-style-type: none"> • Create special hours for people at higher risk of severe illness from COVID-19 • Encourage and facilitate 6-foot distancing inside of the business for all patrons • Encourage use of protection like gloves, masks, and face coverings • Provide hand sanitizer at entrance • Install shields or barriers where possible between customers and employees • Use contactless payment solutions, no touch trash cans, etc. whenever possible • (Guidance to keep employees and customers safe)



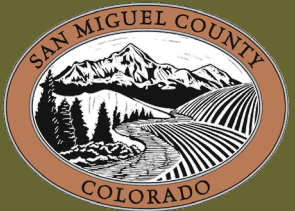


GUIDANCE FOR FOOD SERVICE SPACE	GUIDANCE REGARDING EMPLOYEES	GUIDANCE TO PROTECT CUSTOMERS
<ul style="list-style-type: none"> Restaurants are encouraged to continue curbside pick-up/delivery, including alcohol pick- up/delivery. Outdoor dine-in service is encouraged. Please work with local authorities to get authorization for expanding space to accommodate outdoor dine-in for adjacent or nonadjacent public or private spaces. The following requirements must be met: <ul style="list-style-type: none"> Patrons in different parties must be a minimum of 6 feet apart. The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties. All employees must wear face coverings. Disinfecting and deep-cleaning of all shared surfaces between seatings. Indoor dine-in service can be held at a 50% of the posted occupancy code limit and a maximum of 50 patrons, if the following requirements can be met: <ul style="list-style-type: none"> Patrons in different parties must be a minimum of 6 feet apart. The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties. All employees must wear face coverings. Ensure maximum ventilation by opening windows and minimizing air conditioning to the extent possible. Deep clean and disinfect all shared surfaces between parties/at each turnover. Keep parties together, and do not allow them to mingle with each other.. Limit party size to eight people or fewer. Make efforts to reduce congregating inside and outside the establishment including: <ul style="list-style-type: none"> Encouraging reservations, and preferably requiring reservations, if feasible.. Waiting parties must not congregate in entrance areas and should wait in their cars or off premises until seating is available. No communal seating. No self-service stations or buffets. No seat-yourself options to ensure that a table has been disinfected prior to a new patron. Do not seat people in the bar if it is being used to prepare food or drink. If the bar area is not being used to prepare food or drink, n parties could sit there under the same distancing requirements as a regular table. Clearly mark floor and ground to delineate 6 -foot spacing for people in lines, and mark how foot traffic should move. Clearly mark closed tables not available for seating customers. 	<ul style="list-style-type: none"> Implement symptom monitoring protocols (including workplace temperature monitoring and symptom screening questions) where possible (Additional Guidance) and encourage sick employees to use the CDPHE Symptom Tracker. Appoint one employee per shift to monitor staff and public for adherence to safety measures. Require employees to stay home and refer to employer or state support when showing any symptoms or signs of sickness (Information about emergency sick leave pay). Provide guidance, training, and ongoing training on maintaining 6 foot distancing between employees to the greatest extent possible in all areas of operation. Implement systems to minimize staff interactions, such as work flows, shift cohorting (same staff on each shift), staggering of shifts, shift changes, and breaks. Require employees to wear face coverings while in the establishment. Require facel coverings for vendors, suppliers, and contract workers entering the licensed establishment. Require gloves or frequent handwashing. Encourage frequent breaks to wash hands (at least every 30 minutes) including upon arrival and departure. Adhere strictly to the hygienic practices listed in the Colorado Retail Food Regulations including: <ul style="list-style-type: none"> Not working when sick Frequent hand washing Changing gloves between tasks Using a fresh pair of gloves after each handwashing. 	<ul style="list-style-type: none"> Provide an option for customers to “sign in” to facilitate notifying them if an exposure occurs. Provide contactless payment or prepayment options whenever possible. Establish customer waiting areas, outdoors if possible, that maintain proper physical distancing from other guests. Restrict standing and/or congregating in the bar area, entrance/exit, and any interior spaces. Continue curbside pick up/delivery options and recommend them for vulnerable individuals. Request customers to wear face coverings when not eating or drinking, e.g., walking past other tables to get to delivery areas or restrooms. . Consider refusing service to customers who refuse to adhere to hygiene and physical distancing requirements Make accommodations for individuals unable to adhere to masking and physical distancing requirements, such as takeout, curbside or delivery.

- Post clear signs notifying patrons and employees of hygiene and sanitation expectations, including not entering if they or anyone in their household is experiencing any symptoms of illness.
 - Minimize objects touched by multiple patrons including:
 - Remove/close games and dance floors that require or encourage standing around (darts/pool tables/shuffleboard, arcade games); remove board games.
 - Discontinue use of tablecloths, or move to single-use, or remove and replace laundered tablecloths between patrons.
 - Disinfect any shared objects such as check presenters and POS machines thoroughly between uses.
 - Increase cleaning and disinfection protocols and track with publicly posted cleaning logs including:
 - Use disposable single-use menus, menu boards, or create online menus for guests to review from their electronic device.
 - Provide single-use or single serving condiments.
 - Disinfect restrooms every hour.
 - Block off stalls and urinals with proper signage to support 6 feet between patrons. This may require reduced bathroom capacity or even only one person in a bathroom at a time.
 - Provide hand sanitizer at check-in area and throughout the venue.
- Consider modifying the menu to create additional space in the kitchen and promote physical distancing. Implement physical distancing where practicable.
 - “All staff” meetings must follow physical distancing. Consider virtual meetings or meetings outside with appropriate distancing.
 - Require employees to take home all belongings, including water bottles, after every shift.
 - Provide high-quality face coverings for employees as much as possible.

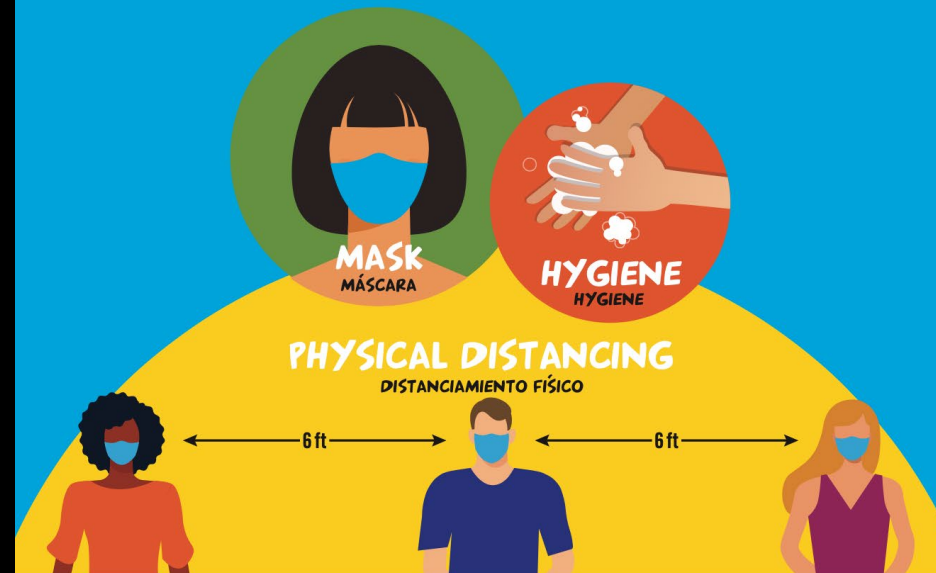
IF THERE IS A CONFIRMED CASE OF COVID-19 AMONG CUSTOMERS OR EMPLOYEES

- The restaurant **must** notify and cooperate with their local public health agency on next steps.
- Local public health agency contacts can be found [here](#).
- Outbreak guidance for non-healthcare facilities can be found [here](#).



MESSAGING





DO YOUR PART WITH ALL YOUR HEART

HAZ TU PARTE CON TODO TU CORAZON

Let's all stay healthy together by following these guidelines:
Mantengamos todos saludables juntos siguiendo estas pautas:

Wear a face mask in all public indoor places
(and outside when social distancing is not possible).
Use una máscara facial en todos los lugares públicos cerrados
(y afuera cuando no sea posible el distanciamiento social.)

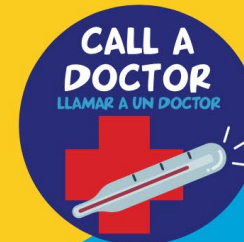
Wash your hands frequently.
Lava tus manos frecuentemente.

Maintain social distance of 6 feet.
Mantener distanciamiento social de seis pies.

No large group gatherings.
No hay reuniones de grupos grandes.

Stay home when you are sick.
Quedan en casa si están enfermos.

Get tested immediately if
you experience symptoms.
Hágase la prueba de inmediato si experiencia síntomas.



Check out sanmiguelcountyco.gov/590/Coronavirus for current guidelines & safety protocol.
Ver sanmiguelcountyco.gov/590/Coronavirus para pautas y protocolo de seguridad.

THE COMMITTEE

AS OF MAY 15, 2020



ECONOMIC RECOVERY COMMITTEE

- Dirk de Pagter, Real Estate/CFA
- Dan Jansen, TTB
- Bill Jensen, Telluride Ski & Golf
- Dan Caton, Town of Mountain Village
- Kim Montgomery, Town of Mountain Village
- Todd Brown, Town of Telluride
- Ross Herzog, Town of Telluride
- Anton Benitez, TMVOA
- Bonnie Watson, Telluride Foundation
- Larry Mallard, Lodging
- Kate Jones, Telluride Arts
- Grace Franklin, SMC
- Carrie Andrew, Norwood Chamber
- Wendy Jacobs Hampton, Weddings
- Richard Betts, Medical Center
- Ray Farnsworth, Restaurateurs
- Pete DeLuca, Construction
- John Duncan, Activities/Outfitters
- Wendy Basham, Retailers
- Kris Holstrom, San Miguel County
- Mike Bordogna, San Miguel County
- Kieffer Parrino, Norwood Mayor
- Matt Skinner, Colorado Flights Alliance
- Michael Martelon, Tourism Board
- Sean Stogner, Rental/Retailers
- Ginger Medrick, Salons
- Barbara Bynum, Montrose

