This framework is meant to serve as a start to the conversation for returning more employees and businesses to work, rather than serving as a final, prescriptive set of answers or solutions and is a compilation of recommendations from various local, state, and federal sources.
MESSAGE FROM CHAMBER LEADERSHIP

Dear Business Leaders,

We are all living through a unique challenging time in our history. It will take creativity, determination, and compassion to successfully navigate our businesses as we continue to move forward. What lies ahead may be a return to the business model you knew several months ago, or it may be a new normal for your business and our community. Either way, the prepared and attentive business owner will have the best opportunity to succeed and your Chamber wants to help you!

The Chamber has been actively researching the tools and processes you will need to consider implementing going forward. This playbook is designed to be your starting point to develop a successful plan to reopen your business in a manner that protects your employees and makes your customers safe. Understand, these are not the only steps you must take now or in the future; this playbook is simply where you should begin to think and develop your individual plan for your business. Every business is unique and will require specific actions designed by you, for your customers and your team.

It is important to monitor the constantly changing guidelines from various state and federal agencies as you go forward and always know we are here for you. Feel free to call or email us to help you find the answers to questions you don't yet know to ask.

Together we will succeed!

Amanda Munyan
President/CEO
Laurens County Chamber of Commerce
# TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Page</th>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>02</td>
<td>Introduction</td>
</tr>
<tr>
<td>04</td>
<td>Disclaimer</td>
</tr>
<tr>
<td>05</td>
<td>General Recommendations</td>
</tr>
<tr>
<td>14</td>
<td>Accommodations &amp; Lodging</td>
</tr>
<tr>
<td>16</td>
<td>Agriculture</td>
</tr>
<tr>
<td>17</td>
<td>Animal Services</td>
</tr>
<tr>
<td>18</td>
<td>Childcare Facilities</td>
</tr>
<tr>
<td>22</td>
<td>Close Contact Services</td>
</tr>
<tr>
<td>28</td>
<td>Construction</td>
</tr>
<tr>
<td>29</td>
<td>Entertainment Venues</td>
</tr>
<tr>
<td>34</td>
<td>Financial Services</td>
</tr>
<tr>
<td>36</td>
<td>Food Services</td>
</tr>
<tr>
<td>39</td>
<td>Manufacturing</td>
</tr>
<tr>
<td>41</td>
<td>Medical Services</td>
</tr>
<tr>
<td>48</td>
<td>Offices &amp; Professional Services</td>
</tr>
<tr>
<td>50</td>
<td>Pharmacies</td>
</tr>
<tr>
<td>52</td>
<td>Real Estate</td>
</tr>
<tr>
<td>53</td>
<td>Retail</td>
</tr>
<tr>
<td>58</td>
<td>Laurens County Survey Results</td>
</tr>
<tr>
<td>59</td>
<td>Sources</td>
</tr>
</tbody>
</table>
These guidelines outline specific measures to aid in a safe, thoughtful reopening of businesses across categories. The specific recommendations in each category support the overall goal of opening businesses in a way that protects employees and customers from exposure to COVID-19 and helps prevent the virus’s spread. Individuals’ temperature standards as used in this report will be in accordance with the South Carolina Department of Health and Environmental Control.

It is also important that businesses take responsibility to insure they have adequate supplies for their employees and customers such as soap, disinfectant, hand sanitizer, paper towels, tissue, face masks, etc. Companies should keep a minimum of a 15-day supply at all times.

DISCLAIMER

Please be advised that some or all of the information contained in this document may not be applicable to some businesses or places of work and may not include all information necessary for certain businesses and places of work. This document does not attempt to address any health, safety and other workplace requirements in place prior to the age of COVID-19. As COVID circumstances continue to evolve, so will the public health and safety recommendations and requirements, and as a result this document may not include all current governmental or health expert requirements and recommendations. We strongly advise that before implementing any of the practices and procedures contained herein, you carefully evaluate all and consult with your own legal counsel and other advisors regarding the legality, applicability and potential efficacy of this information in your place of business and to determine what if any other recommendations or requirements may apply to your business. The Laurens County Chamber of Commerce bear no responsibility for any circumstances arising out of, or related to, the adoption, or decision not to adopt, any of the practices or procedures contained in this guide.
GENERAL RECOMMENDATIONS

Face Masks
- Employees should wear PPE when possible.
- Customers should consider using face coverings while in public.

Social Distancing
- Practice sensible social distancing, maintaining six feet between co-workers.
- All persons in the store will be required to maintain a social distance of at least six feet between each other. Sales registers should be at least six feet apart.
- The number of people inside the store will be limited to 20% of fire marshal capacity or 5 people per 1,000 square feet.
- When possible, open all non-essential doors to reduce the need for direct contact.
- Stores with higher traffic will mark spaces 6 feet apart at the sales registers and outside the entrance to the store.

Cleaning & Disinfecting
- Provide a place to wash hands or alcohol-based hand rubs containing at least 60% alcohol.
- Train workers in proper hygiene practices.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.
- Customers will be required to use hand sanitizer upon entering the store.

Cash Handling
- Limit cash handling.
- Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
- Sanitize point of sale equipment after each use, including pens.
- Provide hand sanitizer and disinfectant wipes at register locations.

Sick Employees
- Employees who have a fever or are otherwise exhibiting COVID-19 symptoms will not be allowed to work.
- A sign will be posted on the store that individuals who have a fever, cough or any sign of sickness should not enter.
- Employees should avoid touching your eyes, nose and mouth. Do NOT shake hands.
- Encourage workers to report any safety and health concerns to the employer.
Keeping the Workplace Safe

- Practice good hygiene
- Stop handshaking
- Avoid touching your face
- Meet virtually
- Postpone large gatherings
- Limit business travel
Keeping the Workplace Safe

- Stay home if you’re sick
- Limit cash handling
- Practice social distancing
- Wash hands frequently
- Sanitize high traffic areas
- Communicate your plan
Communicating with your Team

Communication during this time is incredibly important. Remain available to and transparent with your employees. Have conversations with employees about their concerns. Some employees may be at higher risk for severe illness, such as older adults and those with chronic medical conditions. Your team’s health is of the upmost importance, so loop employees in on your COVID-19 strategy for reopening.

- Provide education and training materials in an easy to understand format and in the appropriate language and literacy level for all employees, like fact sheets and posters.
- Develop other flexible policies for scheduling and telework (if feasible) and create leave policies to allow employees to stay home to care for sick family members or care for children if schools and childcare remain closed.
- Actively encourage sick employees to stay home. Develop policies that encourage sick employees to stay at home without fear of reprisal, and ensure employees are aware of these policies.
- Educate workers performing cleaning, laundry, and trash pick-up to recognize the symptoms of COVID-19. Develop policies for worker protection and provide training to all cleaning staff on site prior to providing cleaning tasks.
- Talk with companies that provide your business with contract or temporary employees about their plans. Discuss the importance of sick employees staying home and encourage them to develop non-punitive “emergency sick leave” policies.
- Plan to implement practices to minimize face-to-face contact between employees if social distancing is recommended by your state or local health department. Actively encourage flexible work arrangements such as teleworking or staggered shifts.
- The outbreak of coronavirus disease 2019 (COVID-19) may be stressful for people. Fear and anxiety about a disease can be overwhelming and cause strong emotions in adults and children. Coping with stress will make you, the people you care about, and your community stronger. Encourage employees to take breaks from watching, reading, or listening to news stories, including social media. Hearing about the pandemic repeatedly can be upsetting. Make sure employees are aware of any mental health services your company might provide. Encourage mindfulness, meditation and other healthy activities for your team. If an employee asks for help regarding their mental health, ask them to reach out to a healthcare provider.
Preparing your Space

Your business should be 100% disinfected prior to anyone returning to work (other than those assisting with the disinfection process).

- Before reopening, you must sanitize your business to limit the spread of germs to your employees and customers. Keep this process limited to as few people as possible.
- Disinfect your business before anyone returns to work. Sanitize and disinfect all areas, giving special attention to tools, workstations and equipment, restrooms, food service areas, common surface areas, phones, computers and other electronics.
- Replace HVAC air filters or clean/disinfect existing filters. Increase ventilation by opening windows or adjusting air conditioning.
- Put tight controls in place on who enters and exits the site during the cleaning shutdown. Limit the number of workers during this time.

DEEP CLEANING

COVID-19 “deep-cleaning” is triggered when an active employee is identified as being COVID-19 positive by testing. Sites may opt to have a deep cleaning performed for presumed cases, at their discretion.

Identify an approved external company that should carry out the deep cleaning activity; this company must have the minimum requirements of:

- Trained personnel to execute the process of cleaning, disinfection and disposal of hazardous waste
- Proper equipment and PPE to perform the task
- All necessary procedures and local authorizations or permits to perform disinfection services and manage any wastes generated
- Use of approved COVID-19 disinfectant chemicals to perform this activity
Cleaning & Disinfecting
After Opening

CLEAN
Clean surfaces using soap and water. Practice routine cleaning of frequently touched surfaces. High touch surfaces include: Tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, sinks, etc.

DISINFECT
We recommend use of EPA-registered household disinfectant. Follow the instructions on the label to ensure safe and effective use of the product. Many products recommend:

• Keeping surface wet for a period of time (see product label)
• Precautions such as wearing gloves and making sure you have good ventilation during use Water-diluted household bleach solutions may also be used if appropriate for the surface.
• Check the label to see if your bleach is intended for disinfection, and ensure the product is not past its expiration date. Some bleaches, such as those designed for safe use on colored clothing or for whitening may not be suitable for disinfection.
• Unexpired household bleach will be effective against coronaviruses when properly diluted. Follow manufacturer’s instructions for application and proper ventilation. Never mix household bleach with ammonia or any other cleanser. Leave solution on the surface for at least 1 minute. Alcohol solutions with at least 70% alcohol may also be used.

SOFT SURFACES
For soft surfaces such as carpeted floors, rugs, upholstery and drapes:
• Clean the surface using soap and water or with cleaners appropriate for use on these surfaces.

ELECTRONICS
For electronics, such as tablets, touch screens, keyboards, remote controls, and ATMs:
• Consider putting a wipeable cover on electronics.
• Follow manufacturer’s instruction for cleaning and disinfecting.
  o If no guidance is available, use alcohol-based wipes or sprays containing at least 70% alcohol. Dry surface thoroughly.

LAUNDRY
For clothing, towels, linens and other items:
• Launder items according to the manufacturer’s instructions. Use the warmest appropriate water setting and dry items completely.
• Disinfect with an EPA-registered household disinfectant if laundry isn’t possible.
• Launder items (if possible) according to the manufacturer’s instructions. Use the warmest appropriate water setting and dry items completely.
• Disinfect with an EPA-registered household disinfectant if laundry isn’t possible.

LAUNDRY
For clothing, towels, linens and other items:
• Launder items according to the manufacturer’s instructions. Use the warmest appropriate water setting and dry items completely.
• Wear disposable gloves when handling dirty laundry from a person who is sick.
• Dirty laundry from a person who is sick can be washed with other people’s items.
• Do not shake dirty laundry.
• Clean and disinfect clothes hampers according to guidance above for surfaces.
• Remove gloves, and wash hands right away.
Personal Protective Equipment

Personal protective equipment is protective clothing, helmets, goggles, or other garments or equipment designed to protect the wearer’s body from injury or infection. The hazards addressed by protective equipment include physical, electrical, heat, chemicals, biohazards, and airborne particulate matter. Businesses should keep a minimum quantity of 15-day supply of PPE. PPE can include masks, face shields and gloves.

**WHO SHOULD WEAR MASKS?**
- Medical and isolation team members
- Health screeners (i.e. a supervisor who takes employees’ temperature)
- Disinfection team members
- Those with broad exposure to customers or employees.

**WHO SHOULD WEAR FACE SHIELDS?**
Face shields are commonly used in healthcare and manufacturing. They can provide extra protection for those who must work within three feet of another person due to their job requirements. They are not necessary unless you work in healthcare & manufacturing, but they can help.

**WHO SHOULD WEAR GLOVES?**
- Those performing disinfection of common surfaces
- Employees handling trash
- Employees handling food
Note: Gloves put employees at higher risk of exposure and are not recommended for general protective use for the following reasons:

- The COVID-19 virus does not harm your hands, so gloves provide no protection, and touching your face with contaminated hands, whether gloved or not, poses a significant risk of infection.
- Gloves often create a false sense of security for the individuals wearing them; people are more likely to touch contaminated surfaces because they feel they are protected from the virus because of the gloves when in reality, they are not.
- When wearing gloves, people are less inclined to wash their hands; this is counterproductive and puts others at higher risk; we want people to wash their hands because it is the number-one defense against any virus.
- Proper removal of gloves takes training; if contaminated gloves are not removed properly, our employees are exposed to greater risk.

**APPLYING PPE**

1. **Gown**
   Fully cover torso from neck to knees, arms to end of wrists, and wrap around the back.

2. **Shoe Covers**
   Sit in chair and apply sanitary shoe covers. For a hands-free application, use a shoe cover dispenser.

3. **Mask**
   Secure ties or elastic bands at the middle of head and neck. Fit snug to face and below chin.

4. **Goggles**
   Place over face and eyes and adjust to fit.

5. **Gloves**
   Extend to cover wrist of isolation gown.

**REMOVING PPE**

1. **Gloves**
   Grasp outside of glove with opposite gloved hand and remove. Hold removed glove in gloved hand. Slide fingers under remaining glove and peel off.

2. **Goggles**
   Handle by head band or earpieces. Do not touch outside of goggles or face shield.

3. **Gown**
   Unfasten ties and pull away from neck and shoulders, touching only the inside of the gown. Turn inside out and roll into a bundle.

4. **Shoe Covers**
   Shoe covers are contaminated. For hands-free removal, use a shoe cover removal system.

5. **Mask**
   Do not touch front of mask. Grasp bottom, then top ties or bands and remove.

Remember: PPE is only effective if it is worn correctly. Train your employees in correct PPE usage.
How Long COVID-19 Lives on Surfaces

**TO REDUCE YOUR CHANCE OF CATCHING OR SPREADING CORONAVIRUS, CLEAN AND DISINFECT ALL SURFACES AND OBJECTS IN YOUR HOME AND OFFICE EVERY DAY.**

<table>
<thead>
<tr>
<th>Surface</th>
<th>Examples</th>
<th>Life Span</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ALUMINUM</strong></td>
<td>soda cans, tinfoil</td>
<td>2-8 hours</td>
</tr>
<tr>
<td><strong>CARDBOARD</strong></td>
<td>shipping boxes</td>
<td>24 hours</td>
</tr>
<tr>
<td><strong>CERAMICS</strong></td>
<td>dishes, pottery, mugs</td>
<td>5 days</td>
</tr>
<tr>
<td><strong>COPPER</strong></td>
<td>pennies, teakettles, cookware</td>
<td>4 hours</td>
</tr>
<tr>
<td><strong>GLASS</strong></td>
<td>glasses, mirrors, windows</td>
<td>5 days</td>
</tr>
<tr>
<td><strong>METAL</strong></td>
<td>doorknobs, jewelry, tools</td>
<td>5 days</td>
</tr>
<tr>
<td><strong>PAPER</strong></td>
<td>magazines, mail, money</td>
<td>Minutes - 5 days</td>
</tr>
<tr>
<td><strong>PLASTICS</strong></td>
<td>bottles, buttons</td>
<td>2-3 days</td>
</tr>
<tr>
<td><strong>STAINLESS STEEL</strong></td>
<td>refrigerators, pots, pans, sinks</td>
<td>2-3 days</td>
</tr>
<tr>
<td><strong>WOOD</strong></td>
<td>furniture, decking</td>
<td>4 days</td>
</tr>
</tbody>
</table>

**Food**

Coronavirus doesn’t seem to spread through exposure to food. Still, it’s a good idea to wash fruits and vegetables under running water before you eat them. Scrub them with a brush or your hands to remove any germs that might be on their surface. Wash your hands after you visit the supermarket. If you have a weakened immune system, you may consider buying frozen or canned produce.

**Water**

Coronavirus hasn’t been found in drinking water. If it does get into the water supply, your local water treatment plant filters and disinfects the water, which should kill any germs.
Accommodations & Lodging

HOTELS | MOTELS | OTHER OVERNIGHT LODGING

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires some contact with customers.

EMPLOYEE & CUSTOMER PROTECTION

- Masks should be used for employees working in close proximity to other employees or customers.
- Eliminate or reduce in-person check-in or check-out with automated processes.
- Discourage employees from using other workers’ phones, desks, offices or other equipment when possible.

SOCIAL DISTANCING

- Transition breakfasts to a grab-and-go format.
- Requests guest minimize direct contact with employees.
- Restrict room service to delivery at door only.
- Encourage social distancing in common areas.
- Remove or reduce customer service phones in common areas.
Accommodations & Lodging
HOTELS | MOTELS | OTHER OVERNIGHT LODGING

DISINFECTING & CLEANING
- Promote frequent hand washing by employees and guests.
- Provide hand sanitizing and disinfecting wipes in public areas.
- Provide tissues and additional trash receptacles in public areas.
- Increase length of time between vacancy and cleaning rooms.
- Perform additional cleaning on all frequently touched areas, such as the front desk, coffee stations, doorknobs, etc.

CONTACTLESS TRANSACTIONS
- Point of sale equipment will be frequently cleaned and sanitized.
- Protective screens may be installed at the discretion of each institution.
- Pens should be sanitized after use.

MORE RESOURCES
- South Carolina Restaurant and Lodging Association: https://scrla.org
Agriculture

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires contact with customers.

EMPLOYEE & CUSTOMER PROTECTION

- Masks should be used for employees working in close proximity.
- Smaller farms can participate in socially distant farmer’s markets to safely provide products for customers.
- Use social distancing when preparing products for delivery/making deliveries.
- Social distancing should be used at the farm for employees, too.

MORE AGRICULTURE RESOURCES

Clemson Cooperative Extension: https://clemson.edu/extension
South Carolina Farm Bureau: https://scfb.org
South Carolina Crop Growers Association: https://scspecialtycrop.org
South Carolina Poultry Federation: https://scpoultry.org
South Carolina Pork Board: https://agriculture.sc.gov
Animal Services
VETERINARY OFFICES | ANIMAL SHELTERS | GROOMERS

AVÉRAGE LEVEL OF CUSTOMER INTERACTION

- Work requires contact with customers.

EMPLOYEE & CUSTOMER PROTECTION

- Masks should be used for employees working in close proximity.
- If a customer or employee is sick, he or she will be sent home or to a healthcare facility.
- At veterinary offices and groomers, owners should drop off their pets curbside while they receive services. Owners will wait for their pets in the car.
- Animal shelters should use virtual tours when possible and limit visits to appointment only. Only one customer should visit at a time.
- Limit cash handling.
- Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
- Sanitize point of sale equipment after each use, including pens.
- Provide hand sanitizer and disinfectant wipes at register locations.

MORE ANIMAL SERVICES RESOURCES

South Carolina Veterinary Medical Board; https://lr.sc.gov
National Dog Groomers Association of America:
https://nationaldoggroomers.com/
Childcare Facilities

AVERAGE LEVEL OF CUSTOMER INTERACTION

• Work requires direct physical contact with children.

EMPLOYEE & CUSTOMER PROTECTION

• When feasible, staff members and older children should wear face coverings within the facility. Cloth face coverings should NOT be put on babies and children under age two because of the danger of suffocation.
• Employees who have a fever or are otherwise exhibiting COVID-19 symptoms will not be allowed to work.
• Persons who have a fever of 100.4°F (38.0°C) or above or other signs of illness should not be admitted to the facility. Encourage parents to be on the alert for signs of illness in their children and to keep them home when they are sick. Screen children upon arrival, if possible.
• Encourage workers to report any safety and health concerns to the employer.

DROP OFF & PICK UP

• Consider staggering arrival and drop off times and plan to limit direct contact with parents as much as possible.
• Ideally, the same parent or designated person should drop off and pick up the child every day. If possible, older people such as grandparents or those with serious underlying medical conditions should not pick up children, because they are more at risk for severe illness from COVID-19.
• Hand hygiene stations should be set up at the entrance of the facility, so that children can clean their hands before they enter.
Childcare Facilities

CLEANING & DISINFECTING

- Facilities should develop a schedule for cleaning and disinfecting.
- Routinely clean, sanitize, and disinfect surfaces and objects that are frequently touched, especially toys and games. This may also include cleaning objects/surfaces not ordinarily cleaned daily such as doorknobs, light switches, classroom sink handles, countertops, nap pads, toilet training potties, desks, chairs, cubbies, and playground structures. Use the cleaners typically used at your facility.
- Use all cleaning products according to the directions on the label. For disinfection, most common EPA-registered, fragrance-free household disinfectants should be effective.
- If possible, provide EPA-registered disposable wipes to childcare providers and other staff members so that commonly used surfaces such as keyboards, desks, and remote controls can be wiped down before use.
- All cleaning materials should be kept secure and out of reach of children.
- Cleaning products should not be used near children, and staff should ensure that there is adequate ventilation when using these products to prevent children from inhaling toxic fumes.
- Toys that cannot be cleaned and sanitized should not be used.
- Machine washable cloth toys should be used by one individual at a time or should not be used at all. These toys should be laundered before being used by another child.
- Do not share toys with other groups of infants or toddlers, unless they are washed and sanitized before being moved from one group to the other.
- Bedding that touches a child’s skin should be cleaned weekly or before use by another child.
Childcare Facilities

WASHING & CONTAMINATION

- It is important to comfort crying, sad, and/or anxious infants and toddlers, and they often need to be held. To the extent possible, when washing, feeding, or holding very young children: Childcare providers can protect themselves by wearing an over-large button-down, long sleeved shirt and by wearing long hair up off the collar in a ponytail or other updo.
- Childcare providers should wash their hands, neck, and anywhere touched by a child’s secretions.
- Childcare providers should change the child’s clothes if secretions are on the child’s clothes. They should change the button-down shirt, if there are secretions on it and wash their hands again.
- Contaminated clothes should be placed in a plastic bag or washed in a washing machine.
- Childcare providers should wash their hands before and after handling infant bottles prepared at home or prepared in the facility. Bottles, bottle caps, nipples, and other equipment used for bottle-feeding should be thoroughly cleaned after each use by washing in a dishwasher or by washing with a bottlebrush, soap, and water.

FOOD PREPARATION & SERVICE

- If a cafeteria or group dining room is typically used, serve meals in classrooms instead. If meals are typically served family-style, plate each child’s meal to serve it so that multiple children are not using the same serving utensils.
- Food preparation should not be done by the same staff who diaper children.
- Sinks used for food preparation should not be used for any other purposes.
- Caregivers should ensure children wash hands prior to and immediately after eating.
- Caregivers should wash their hands before preparing food and after helping children to eat.
Childcare Facilities

DIAPERING

- When diapering a child, wash your hands and wash the child’s hands before you begin, and wear gloves. Follow safe diaper changing procedures. Procedures should be posted in all diaper changing area. Steps include:
  - Prepare (includes putting on gloves)
  - Clean the child
  - Remove trash (soiled diaper and wipes)
  - Replace diaper
  - Wash child’s hands
  - Clean up diapering station
  - Wash hands

- After diapering, wash your hands (even if you were wearing gloves) and disinfect the diapering area with a fragrance-free bleach that is EPA-registered as a sanitizing or disinfecting solution. If other products are used for sanitizing or disinfecting; they should also be fragrance-free and EPA-registered. If the surface is dirty, it should be cleaned with detergent or soap and water prior to disinfection.

MORE CHILDCARE RESOURCES

SC Child Care Services: https://scchildcare.org
National Resource Center For Health and Safety in Child Care and Early Education: https://nrckids.org/
Child Care Aware: https://www.childcareaware.org/
NCDHHS Division of Child Development and Early Education: https://ncchildcare.ncdhhs.gov/
Close Contact Services

MASSAGE THERAPY

AVERAGE LEVEL OF CUSTOMER INTERACTION

• Work requires direct physical contact with customers.

EMPLOYEE & CUSTOMER PROTECTION

• Use all disposable materials & supplies according to South Carolina Department of Health and Environmental Control.
• All employees will wear facemasks and gloves. One facemask can be used per day. Gloves will be disposed of and changed after each client.
• Employees should wear a disposable lab-coat or protective gown.

APPPOINTMENTS & HEALTH SCREENINGS

• Services will be provided by appointment only-- no walk-in customers.
• No one will be allowed to wait in the store; customers will wait in their vehicles until the service provider is ready.
• Add the following questions to your consent form: Have you been exposed? Have you traveled recently? Have you had a fever?
Close Contact Services

MASSAGE THERAPY

DISINFECTING & CLEANING

- All equipment, chairs, and tables used by an employee should be sanitized between clients.
- Provide hand sanitizer/sanitization wipes to customers upon arrival.
- Employees should have temperature taken upon beginning each workday.
- Post a sign outside the front door/window that states that any customer who has a fever or other COVID-19 symptoms must reschedule their appointment.
- No books/magazines will be provided to customers.

SOCIAL DISTANCING

- Only one person should be admitted to each service room at any time.
- Only one client per service provider.
- Limit the number of people in the building (only those receiving service and service providers allowed in the building).

CONTACTLESS TRANSACTIONS

- Limit cash handling.
- Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
- Sanitize point of sale equipment after each use, including pens.

MORE CLOSE CONTACT RESOURCES

South Carolina Board of Massage Therapy; https://llr.sc.gov/mas
Close Contact Services
BARBER SHOPS | HAIR SALONS

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires direct physical contact with customers.

EMPLOYEE & CUSTOMER PROTECTION

- Use all disposable materials & supplies according to South Carolina Department of Health and Environmental Control
- All employees will wear facemasks and gloves. One facemask can be used per day. Gloves will be disposed of and changed after each client.

APPOINTMENTS & HEALTH SCREENINGS

- Services will be provided by appointment only—no walk-in customers.
- No one will be allowed to wait in the store; customers will wait in their vehicles until the service provider is ready.
- Services will be limited to haircuts and neck shaves only at barber shops

CONTACTLESS TRANSACTIONS

- Limit cash handling.
- Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
- Sanitize point of sale equipment after each use, including pens.
Close Contact Services
BARBER SHOPS | HAIR SALONS

DISINFECTING & CLEANING
- All equipment, chairs, and tables used by an employee should be sanitized between clients.
- Customers will be required to sanitize their hands upon entering the building and also before each treatment.
- No employees with COVID-19 symptoms will provide services to clients.
- Post a sign outside the front door/window that states that any customer who has a fever or other COVID-19 symptoms must reschedule their appointment.
- No books/magazines will be provided to customers.

SOCIAL DISTANCING
- The number of clients in a salon at a time will be limited to three or 50% of normal capacity.
- Only one client per service provider.
- Limit the number of people in the building (only those receiving service and service providers allowed in the building).
- Barber shops/salons with three or fewer employees may resume operations so long as social distancing and other measures described herein are maintained. Barber shops/salons with four or more employees must stagger the work schedules so that no more than 50% of the normal number of employees will be in the building at a time.
- Stations will be separated by at least six feet from other stations.

MORE CLOSE CONTACT RESOURCES
South Carolina Board of Cosmetology; https://llr.sc.gov
Close Contact Services
NAIL SALONS

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires direct physical contact with customers.

EMPLOYEE & CUSTOMER PROTECTION

- Use all disposable materials & supplies according to South Carolina Department of Health and Environmental Control
- All employees will wear facemasks and gloves. One facemask can be used per day. Gloves will be disposed of and changed after each client.

APPOINTMENTS & HEALTH SCREENINGS

- Services will be provided by appointment only-- no walk-in customers.
- No one will be allowed to wait in the store; customers will wait in their vehicles until the service provider is ready.
- Services will be limited to haircuts and neck shaves only at barber shops
Close Contact Services

NAIL SALONS

DISINFECTING & CLEANING
- All equipment, chairs, and tables used by an employee should be sanitized between clients.
- Customers will be required to sanitize their hands upon entering the building and also before each treatment.
- No employees with COVID-19 symptoms will provide services to clients.
- Post a sign outside the front door/window that states that any customer who has a fever or other COVID-19 symptoms must reschedule their appointment.
- No books/magazines will be provided to customers.

SOCIAL DISTANCING
- The number of clients in a salon at a time will be limited to three or 50% of normal capacity.
- Only one client per service provider.
- Limit the number of people in the building (only those receiving service and service providers allowed in the building).
- Barber shops/salons with three or fewer employees may resume operations so long as social distancing and other measures described herein are maintained. Barber shops/salons with four or more employees must stagger the work schedules so that no more than 50% of the normal number of employees will be in the building at a time.
- Stations will be separated by at least six feet from other stations.

CONTACTLESS TRANSACTIONS
- Limit cash handling.
- Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
- Sanitize point of sale equipment after each use, including pens.
Construction

AVERAGE LEVEL OF CUSTOMER INTERACTION
- Work requires face-to-face interactions and some work in close quarters.

EMPLOYEE & CUSTOMER PROTECTION
- Masks should be used for employees working in close proximity.
- Field fever tests should be administered before employees allowed to enter an active construction site.

DISINFECTING & CLEANING
- All equipment, materials and tools will be sanitized at the beginning of the workday and upon delivery by a third party.

MORE CONSTRUCTION RESOURCES
South Carolina Home Builders Association; https://hbaofsc.com
Entertainment Venues

MUSEUMS

AVERAGE LEVEL OF CUSTOMER INTERACTION

• Work requires limited customer interaction.

SOCIAL DISTANCING

• Limit the number of customers in the venue to better utilize best practices for social distancing (35% of posted occupancy by Fire Marshal).
• Stagger payment areas and tables in food service areas.
• Customers will be barred entrance once the safe social distancing capacity has been reached.
• Space between customers in food service and retail areas, as well as the ticket booth, will be set at the recommended 6 feet. It may also be necessary to set the same requirement in high-traffic areas.

DISINFECTING & CLEANING

• Additional hand sanitizing stations will be available to patrons and employees.
• Any equipment used will be cleaned and disinfected after each use.
• Bathrooms should be sanitized after use.
• Sanitize any high-traffic areas, such as doorknobs, counters, etc.
• Follow restaurant guidelines for food service areas.
• Interactive exhibits (touch and feel exhibits, play areas) may be closed or modified to help maintain best practices for health and safety.

CONTACTLESS TRANSACTIONS

• Limit cash handling.
• Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
• Sanitize point of sale equipment after each use, including pens.
Entertainment Venues

MOVIE THEATERS

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires limited customer interaction.

EMPLOYEE & CUSTOMER PROTECTION

- Staff will be educated and trained on the appropriate use and disposal of personal protective equipment (PPE) and will have appropriate PPE available to them.
- Gloves and masks may be required, and usage could vary based on the level of interaction with customers.
- If a customer or employee is sick, he or she will be sent home or to a healthcare facility.

SOCIAL DISTANCING

- Limit the number of customers in the venue to better utilize best practices for social distancing (35% of posted occupancy by Fire Marshal). This rule applies per movie screen, too. For example, a theater may be at 35% capacity, but if all attendees are in the same theater, social distancing isn’t in order.
- Stagger payment areas and tables in food service areas.
- Customers will be barred entrance once the safe social distancing capacity has been reached.
- Space between customers in food service and retail areas, as well as the ticket booth, will be set at the recommended 6 feet.
- Direct customers to seats that separate them from other customers by 6 feet.
Entertainment Venues

MOVIE THEATERS

DISINFECTING & CLEANING

- Additional hand sanitizing stations will be available to patrons and employees.
- Any equipment used will be cleaned and disinfected after each use.
- Bathrooms should be sanitized after use.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.
- Follow restaurant guidelines for food service areas.
- Sanitize theater seats following each movie. If this isn't possible, install disposable material on seats and discard after each movie.

CONTACTLESS TRANSACTIONS

- Limit cash handling.
- Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
- Sanitize point of sale equipment after each use, including pens.

MORE ENTERTAINMENT RESOURCES

National Association of Theatre Owners: https://www.natoonline.org/
Exercise Facilities
GYMS | FITNESS CENTERS | STUDIOS

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires limited customer interaction.

EMPLOYEE & CUSTOMER PROTECTION

- Employees and customers should be encouraged to wear PPE where applicable. Do not use PPE if it affects breathing while exercising.
- If a customer or employee is sick, he or she will be sent home or to a healthcare facility.

SOCIAL DISTANCING

- Some locations may require barriers to separate customers and/or employees.
- Stagger/spread equipment to maintain a distance of 6 feet between machines.
- Customers will be barred entrance once the safe social distancing capacity has been reached.
- Space between customers in food service and retail areas, as well as the ticket booth, will be set at the recommended 6 feet. It may also be necessary to set the same requirement in high-traffic exhibit areas.
Exercise Facilities
GYMS | FITNESS CENTERS | STUDIOS

**DISINFECTING & CLEANING**

- Additional hand sanitizing stations will be available to patrons and employees.
- Employees should perform regular cleaning and encourage customer assistance with cleaning equipment after each use.
- Bathrooms should be sanitized after use.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.
- No food products consumed on premise by employees or customers.
- Customers and employees should bring their own water or other drinks.

**CONTACTLESS TRANSACTIONS**

- Limit cash handling.
- Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
- Sanitize point of sale equipment after each use, including pens.

**MORE EXERCISE FACILITY RESOURCES**

Association of Fitness Studios: https://member.afsfitness.com/
Financial Services

BANKS | CREDIT UNIONS | FINANCIAL PLANNERS

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires some contact with customers and cash handling.

EMPLOYEE & CUSTOMER PROTECTION

- Masks should be used for employees working in close proximity to other employees or customers.
- Employees handling cash should wear gloves.

SOCIAL DISTANCING

- Limit the number of individuals inside the lobby/public areas in banks/credit unions to 20% of fire capacity occupancy or 5 customers per 1,000 square feet.
- Encourage drive-thru use.
- Encourage virtual meetings regarding loans, financial planning, etc.
Financial Services

BANKS | CREDIT UNIONS | FINANCIAL PLANNERS

DISINFECTING & CLEANING

- Additional hand sanitizing stations will be available to patrons and employees.
- Bathrooms should be sanitized after use.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.

CONTACTLESS TRANSACTIONS

- Point of sale equipment will be frequently cleaned and sanitized.
- Protective screens may be installed at the discretion of each institution.
- Teller windows must be at least 6 feet apart.
- Pens should be sanitized after use.

MORE RESOURCES

South Carolina Bankers Association: https://scbankers.org
Credit Union National Association: https://www.cuna.org/
Financial Planning Association: https://www.onefpa.org/
Food Service

RESTAURANTS | BARS | COFFEE SHOPS | CATERING COMPANIES

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires direct physical contact with customers.

EMPLOYEE & CUSTOMER PROTECTION

- Employees can wear masks at their discretion based on the state’s recommendation. However, the CDC and FDA recommends masks/face coverings for all employees.
- Gloves are already part of the supplies restaurants use on a daily basis. There should be no additional need for other supplies outside the normal course of business.

HEALTH SCREENINGS

- Employees who have a fever or other symptoms of COVID-19 will not be allowed to work.
- A sign should be posted on the store that individuals who have a fever, cough or any sign of sickness should not enter.

FREQUENT HAND WASHING

- Wash your hands often with soap and water for at least 20 seconds.
- If soap and water are not available, use a 60% alcohol-based hand sanitizer per CDC.
- Avoid touching your eyes, nose, and mouth with unwashed hands.
Food Service

RESTAURANTS | BARS | COFFEE SHOPS | CATERING COMPANIES

DISINFECTING & CLEANING

- Tables and seating will be sanitized after each guest.
- Bathrooms should be sanitized frequently.
- High customer contact areas (e.g. door entrances) should be cleaned every two hours.
- Menus, if laminated, should be cleaned after each usage, or paper menus shall be designed for single use.
- Condiments are not to be left on tables. Provide by request and sanitize after usage, or disposable packets should be used.
- Employees are encouraged to take ServSafe Food Handler class to learn more about food safety as it relates to COVID-19.

SOCIAL DISTANCING

- Staff will limit the number of customers in the restaurant to those that can be adequately distanced 6 feet apart.
- Any indoor or outdoor waiting area must be marked so that social distancing standards are met. One member of a party may be allowed in waiting area while other members of their party wait in their car.
- Tables will be limited to no more than 6 guests per table.
- Tables/booths may alternatively be separated by a physical barrier.

FOOD SAFETY

- Never touch Ready-to-Eat foods with bare hands.
- Use single service gloves, deli tissue, or suitable utensils.
- Wrap food containers to prevent cross contamination.
- Follow 4 steps to food safety: Clean, Separate, Cook, and Chill.

CONTACTLESS TRANSACTIONS

- Limit cash handling.
- Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
- Sanitize point of sale equipment after each use, including pens.
Food Service

RESTAURANTS | BARS | COFFEE SHOPS | CATERING COMPANIES

PICK UP AND DELIVERY SERVICE

• If offering delivery options:
  o Ensure coolers and transport containers are cleaned and sanitized
  o Maintain time and temperature controls
  o Avoid cross contamination; for example, wrap food before transport
• Encourage customers to use no-touch deliveries
• Notify customers as the delivery is arriving by text message or phone call
• Use signage to create designated pick-up zones for customers
• Offer curb-side pick-up
• Practice social distancing by offering to place orders in vehicle trunks

CREATING BARRIERS

• You can practice social distancing in your bar/restaurant by moving tables to ensure they are six feet apart. However, if your establishment has booths, you can install a 24-inch-tall barrier between booths to maintain social distancing.
  • 24-inch-tall barrier attached to booths maintains social distancing without losing booth space. This can be made of plastic, plexi glass, etc. as long as it’s solid.

MORE FOOD SERVICE RESOURCES

South Carolina Restaurant and Lodging Association: https://scrla.org
FDA: https://www.fda.gov/
CDC: https://www.cdc.gov/
North Carolina Restaurant and Lodging Association:
https://www.ncrla.org/
Manufacturing

**AVERAGE LEVEL OF CUSTOMER INTERACTION**
- Work requires direct physical contact with customers.

**EMPLOYEE & CUSTOMER PROTECTION**
- Establish an adequate supply of PPE. This includes:
  - Disposable surgical masks (1 per employee/day).
  - Nitrile gloves (2 pairs per employee/day).
  - Glasses/face-shields (1 per employee).

**HEALTH SCREENINGS**
- Establish on-site health screening strategy.
- Establish on-site screening checkpoints upon entrance to facility.
- Establish isolation protocols in case an employee contracts COVID-19 and contaminates the facility.

**SOCIAL DISTANCING**
- Establish a social distancing strategy based on the layout and workflow of the facility, including break areas.
- Arrange staggered “day-of-return” meetings to discuss mitigation strategy.
- Limit face-to-face interaction with customers.
- Barriers or screens may be installed in areas where workflow prohibits adherence to social distancing protocol.
Manufacturing

DISINFECTING & CLEANING

- Establish an adequate supply of preventative material inventory (soap, sanitizer, thermometers, etc.).
- Establish a disinfection team to clean/disinfect entire facility and create a recurring disinfection schedule.
- Establish an inbound parts/materials/packages disinfection strategy.
- Expedited shipments (transit time less than 48 hours) should be handled utilizing PPE and personal sanitization practices.
- Expedited shipment may be sanitized (only by appropriately trained personnel) with a 10% bleach solution or a hospital grade disinfectant.
- When possible, allow incoming materials to remain untouched for 48 hours when received.

PANDEMIC RESPONSE TEAM

- Establish an internal pandemic response team who will design and implement a “return-to-work” plan.
- Assign a COVID-19 protocol coordinator and training strategy.

MORES MANUFACTURING RESOURCES

South Carolina Manufacturing Alliance: https://myscma.com
Medical Services

GENERAL CARE | DOCTOR OFFICES | URGENT CARE | PHYSICAL THERAPY

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Physicians, allied health professionals and staff members interact with multiple patients each day, and patients interact with multiple staff members during each encounter.

EMPLOYEE & CUSTOMER PROTECTION

- Staff will be educated and trained on the appropriate use and disposal of personal protective equipment (PPE) and will have appropriate PPE available to them.
- All employees will wear facemasks and gloves. One facemask can be used per day. Gloves will be disposed of and changed after each client.

HEALTH SCREENINGS

- All staff will be screened for symptoms of Covid-19 including the taking of temperatures each day upon arrival at the facility. Any staff with any signs or symptoms will be immediately sent home or referred to the appropriate health care facility.
- Patients will be screened upon arrival and those who are ill or possibly with symptoms of Covid-19 will be referred to the appropriate healthcare facility

DISINFECTING & CLEANING

- Office and exam rooms will be cleaned and disinfected between patients.
- Any equipment used will be cleaned and disinfected after each use.
- No books/magazines will be provided to patients.
- Bathrooms should be sanitized after use.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.
Medical Services

GENERAL CARE | DOCTOR OFFICES | URGENT CARE | PHYSICAL THERAPY

SOCIAL DISTANCING

- Patients will be required to wait in their vehicles and will be notified via cell phone when an exam room is available. They will be escorted directly to the exam room.
- Persons accompanying patients will be required to wait in the car. Exceptions include a parent/guardian when a child is the patient and caregivers for elderly patients or patients with disabilities.
- Routine follow ups on stable conditions and the reporting of test results will be done via telemedicine or the patient portal.
- When possible, non-emergent conditions will be handled via telemedicine.
- When possible, some encounters may be completed in the parking lot to avoid the patient entering the office building.
- High-risk patients will use a separate entrance and exit.

CONTACTLESS TRANSACTIONS

- Staff at checkout will be required to wear gloves.
- Credit card receipts will be emailed or mailed to the patient; no exchange of paper between staff and patient will take place.
- Sanitize point of sale equipment after each use, including pens.
- Protective shields can also be installed at point of sale areas for added safety.
Medical Services
DENTISTRY | MAXILLOFACIAL & ORAL SURGERY OFFICES

AVERAGE LEVEL OF CUSTOMER INTERACTION

• Physicians, allied health professionals and staff members interact with multiple patients each day, and patients interact with multiple staff members during each encounter.

EMPLOYEE & CUSTOMER PROTECTION

• Employees will wear masks, gloves, full face shields and/or protective eyewear, shoe covers and disposal gowns. One mask can be used per day. As N95 masks are again available to dentists commercially, they may be used as an option when high aerosolization is anticipated.
• Gloves, shoe covers, and gowns will be disposed of after each patient.

HEALTH SCREENINGS

• All staff will be screened for symptoms of Covid-19 including the taking of temperatures each day upon arrival at the facility. Any staff with any signs or symptoms will be immediately sent home or referred to the appropriate health care facility.
• Patients will be screened upon arrival and those who are ill or possibly with symptoms of Covid-19 will be referred to the appropriate healthcare facility.

CONTACTLESS TRANSACTIONS

• Staff at checkout will be required to wear gloves.
• Credit card receipts will be emailed or mailed to the patient; no exchange of paper between staff and patient will take place.
• Sanitize point of sale equipment after each use, including pens.
• Protective shields can also be installed at point of sale areas for added safety.
Medical Services
DENTISTRY | MAXILLOFACIAL & ORAL SURGERY OFFICES

SOCIAL DISTANCING

- Patients will be required to wait in their vehicles and will be notified via cell phone when an exam room is available. They will be escorted directly to the exam room.
- Persons accompanying patients will be required to wait in the car. Exceptions include a parent/guardian when a child is the patient and caregivers for elderly patients or patients with disabilities.
- Routine follow ups on stable conditions and the reporting of test results will be done via telemedicine or the patient portal.
- When possible, non-emergent conditions will be handled via telemedicine.
- Services will be provided by appointment. If a walkup patient arrives, that patient will be evaluated in the same manner as an appointed patient, provided that the schedule allows for the extra patient.
- High-risk patients will use a separate entrance and exit. Patients will be separated from each other at all times by at least 6 feet.

DISINFECTING & CLEANING

- Office and exam rooms will be cleaned and disinfected between patients.
- All instruments will be either disposed or sterilized in an autoclave after each use. Each instrument is individually sterilized and packaged for each patient.
- Chairs, trays, capes and face shields will be cleaned and sanitized after each patient is treated.
- No books/magazines will be provided to patients.
- Bathrooms should be sanitized after use.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.
- Offices should utilize powered air-purifying respirators with high-efficiency particulate arrestance (HEPA) filters.
Medical Services
OPTOMETRY

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Work requires direct physical contact with patients.

EMPLOYEE & CUSTOMER PROTECTION

- Staff will be educated and trained on the appropriate use and disposal of personal protective equipment (PPE) and will have appropriate PPE available to them.
- All employees will wear facemasks and gloves. One facemask can be used per day. Gloves will be disposed of and changed after each client.
- Patients will be encouraged to wear facemasks.

HEALTH SCREENINGS

- All staff will be screened for symptoms of Covid-19 including the taking of temperatures each day upon arrival at the facility. Any staff with any signs or symptoms will be immediately sent home or referred to the appropriate health care facility.
- Patients will be screened upon arrival and those who are ill or possibly with symptoms of Covid-19 will be referred to the appropriate healthcare facility.

DISINFECTING & CLEANING

- Office and exam rooms will be cleaned and disinfected between patients.
- Any equipment used will be cleaned and disinfected after each use.
- No books/magazines will be provided to patients.
- Bathrooms should be sanitized after use.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.
Medical Services

OPTOMETRY

SOCIAL DISTANCING

- Patients will be required to wait in their vehicles and will be notified via cell phone when an exam room is available. They will be escorted directly to the exam room.
- Persons accompanying patients will be required to wait in the car. Exceptions include a parent/guardian when a child is the patient and caregivers for elderly patients or patients with disabilities.
- Routine follow ups on stable conditions and the reporting of test results will be done via telemedicine or the patient portal.
- When possible, non-emergent conditions will be handled via telemedicine.
- Services will be provided by appointment only. No walk-in patients allowed.
- High-risk patients will use a separate entrance and exit. Patients will be separated from each other at all times by at least 6 feet.
- Optical stations will be separated by at least six (6) feet.
- Limit the number of people in the office to one person per doctor, technician, or optician.

CONTACTLESS TRANSACTIONS

- Staff at checkout will be required to wear gloves.
- Credit card receipts will be emailed or mailed to the patient; no exchange of paper between staff and patient will take place.
- Sanitize point of sale equipment after each use, including pens.
- Protective shields can also be installed at point of sale areas for added safety.
Medical Services

MENTAL HEALTH | BEHAVIORAL HEALTH

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Mental health professionals and staff members interact with multiple patients each day, and patients interact with multiple staff members during each encounter.

EMPLOYEE & CUSTOMER PROTECTION

- Provide therapy services to patients via phone call or video conference by appointment.
- Update patients on policies amid COVID-19.
- Allow staff to work from home.

EMERGENCIES

- If an emergency arises, the patient should call 911 or report to their nearest emergency room.

MORE MEDICAL RESOURCES

South Carolina Department of and Environmental Control: https://scdhec.gov
American Medical Association: https://www.ama-assn.org/
American Dental Association: https://www.ada.org/ American Optometric Association: https://www.aoa.org/
American Physical Therapy Association: https://www.apta.org/
American Chiropractic Association: https://www.acatoday.org/
American Nurses Association: https://www.nursingworld.org/
Association for Behavioral and Cognitive Therapies: http://www.abct.org/
Offices/Professional Services

NONPROFITS | LAW FIRMS | ACCOUNTING FIRMS | MARKETING AGENCIES

AVERAGE LEVEL OF CUSTOMER INTERACTION

• Work requires some contact with others.

EMPLOYEE & CUSTOMER PROTECTION

• Masks should be used for employees working in close proximity to other employees or customers/clients.
• Employees who are sick should not come to work. Customers and clients who are sick will not be permitted in the building.

CONTACTLESS TRANSACTIONS

• Point of sale equipment (if applicable) will be frequently cleaned and sanitized.
• Limit cash handling. Encourage use of credit/debit cards, Venmo, PayPal, etc.
• Pens should be sanitized after use by client/customer.
Offices/Professional Services

NONPROFITS | LAW FIRMS | ACCOUNTING FIRMS | MARKETING AGENCIES

DISINFECTING & CLEANING

- Hand sanitizing stations will be available to customers and employees.
- Any equipment used will be cleaned and disinfected after each use.
- Bathrooms should be sanitized after use.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.
- Do not use another employee’s phone, keyboard, computer, etc.
- Sanitize keyboards, screens, phone, etc. daily.

SOCIAL DISTANCING

- Allow employees to work remotely if possible.
- Hold large meetings via teleconference.
- Limit number of individuals in the building and use social distancing.
- Encourage clients/customers to connect via phone call or video conference.

MORE RESOURCES

South Carolina State Bar; https://scbar.org
South Carolina Society of Accountants; https://scsacct.org
Together SC: https://councilofnonprofits.org
Pharmacies

AVERAGE LEVEL OF CUSTOMER INTERACTION

• Work requires direct physical contact with customers.

EMPLOYEE & CUSTOMER PROTECTION

• Pharmacy personnel will wear protective facemasks and gloves as appropriate.
• If an employee is sick, he or she will be sent home or to a healthcare facility.
• Utilize plastic shields/screens at check-out and other counters.

CONTACTLESS TRANSACTIONS

• Limit cash handling.
• Encourage customers to use credit/debit cards, tap to pay, Venmo, PayPal or another form of contact-less payment.
• Sanitize point of sale equipment after each use, including pens.
• Promote the use of self-serve checkout registers and clean them frequently.
• Provide hand sanitizer and disinfectant wipes at register locations.
Pharmacies

DISINFECTING & CLEANING

- Provide hand sanitizer on counters for use by customers and have sufficient and easy access to soap and water or hand sanitizer for staff.
- Increase cleaning measures and supplies for the pharmacy area.
- Bathrooms should be sanitized after use.
- Sanitize any high-traffic areas, such as doorknobs, counters, etc.
- Close self-serve blood pressure units.

SOCIAL DISTANCING

- Encourage all prescribers to submit prescription orders via telephone or electronically. The pharmacy should have procedures to avoid handling paper prescriptions.
- Drive through and curbside service should be used for prescription pick up.
- Deliver pharmacy items to patients’ homes where possible.
- Utilize plastic shields/screens at check-out and other counters.
- Widen check-out counters for social distancing.
- Strategies to limit direct contact with customers include:
  - Packaged medication can be placed on a counter for the patient to retrieve.
  - Avoid handling insurance or benefit cards.
  - Avoid touching objects that have been handled by patients.
- Add markings and signs where appropriate to encourage social distancing.

MORE RESOURCES

South Carolina Board of Pharmacy: http://llr.sc.org
Real Estate

AVERAGE LEVEL OF CUSTOMER INTERACTION

• Work requires close contact with customer

EMPLOYEE & CUSTOMER PROTECTION

• Clients and agents should wear masks and gloves for showings, closings and other face-to-face interactions.
• Clients and agents should wear shoe covers when entering a home.

SOCIAL DISTANCING

• Encourage virtual tours and open houses.
• Use digital notary seal and remote signings.
• Use electronic closing on home loans.
• Limit number of people in office at one time.
• Only the decision maker(s) should attend showings. No children should attend. Sick individuals should not attend showings.

DISINFECTING & CLEANING

• Provide sanitizing station in home, including soap, paper towels, garbage can and hand sanitizer.
• Only realtor or sellers turn lights on, open doors, cabinets, closets etc.
• Clients may not open cabinets to minimize germ spread.
• Sanitize the home prior to and following showings.

MORE REAL ESTATE RESOURCES

South Carolina Realtors: https://screaltors.org
Retail

FURNITURE | CLOTHING | SPORTING GOODS | BOOK STORES | CRAFTS

**AVERAGE LEVEL OF CUSTOMER INTERACTION**

- Requires close interaction between staff and customers, but not direct physical contact.

**EMPLOYEE & CUSTOMER PROTECTION**

- Post a sign to the storefront that informs individuals who have a fever or other symptoms of COVID-19 should not enter the store.
- Employees may be allowed to wear facemasks or gloves.
- Customers will be encouraged to wear facemasks in order to prevent spreading of the virus.

**SOCIAL DISTANCING**

- Limit the number of individuals inside the store to 20% of fire capacity occupancy or 5 customers per 1,000 square feet.
- All persons in the store should practice sensible social distancing of at least 6 feet between another person.
- Signs and floor markings can be used to encourage social distancing.
- Avoid displays that lead to crowding.

**SANITIZING & HAND WASHING**

- Encourage customers to use hand sanitizer upon entering the store.
- Sanitize entrance/exit doors at least three times per day. Employees may be allowed to wear facemasks or gloves.
- Employees will have access to hand sanitizer or a place to wash their hands.
- Workers and customers will be provided an adequate number of trash receptacles.
- Sanitization of incoming stock and merchandise is recommended.
Retail
FURNITURE | CLOTHING | SPORTING GOODS | BOOK STORES | CRAFTS

APPOINTMENTS & HEALTH SCREENINGS

- Employees who have a fever or are otherwise exhibiting COVID-19 symptoms will not be allowed to work.
- Employees will be required to take reasonable steps to comply with guidelines on sanitation from the Centers for Disease Control and Prevention and the South Carolina Department of Health and Environmental Control.
- Encourage workers to report any safety and health concerns to the employer.

CONTACTLESS TRANSACTIONS

- Point of sale equipment will be frequently cleaned and sanitized.
- The stores will encourage customers to make non-cash payments.
- Protective screens may be installed at the discretion of each store.
- Sales registers must be at least 6 feet apart.
- Salesperson will encourage customers; either to insert payment card or to provide their own pen or sanitize store’s pen before and after use to sign the receipt. Receipt should be left on counter.
Retail

GROCERIES | GAS STATIONS | LIQUOR STORES | CONVENIENCE STORES

AVERAGE LEVEL OF CUSTOMER INTERACTION

- Requires close interaction between staff and customers, but not direct physical contact.

EMPLOYEE & CUSTOMER PROTECTION

- Post a sign to the storefront that informs individuals who have a fever or other symptoms of COVID-19 should not enter the store.
- Employees may be allowed to wear facemasks. Gloves should only be worn to handle food.
- Customers will be encouraged to wear facemasks in order prevent spreading of the virus.

HEALTH SCREENINGS

HEALTH SCREENINGS

- Employees who have a fever or are otherwise exhibiting COVID-19 symptoms will not be allowed to work.
- Employees will be required to take reasonable steps to comply with guidelines on sanitation from the Centers for Disease Control and Prevention and the South Carolina Department of Health and Environmental Control.
- Encourage workers to report any safety and health concerns to the employer.
Retail
GROCERIES | GAS STATIONS | LIQUOR STORES | CONVENIENCE STORES

SOCIAL DISTANCING
- Limit the number of individuals inside the store to 20% of fire capacity occupancy or 5 customers per 1,000 square feet.
- All persons in the store should practice sensible social distancing of at least 6 feet between another person.
- Signs and floor markings can be used to encourage social distancing.
- Avoid displays that lead to crowding.
- Encourage guests to make shopping lists to decrease time in store.

EMPLOYEE & CUSTOMER PROTECTION
- Encourage customers to use hand sanitizer upon entering the store.
- Sanitize entrance/exit doors at least three times per day. Employees may be allowed to wear facemasks or gloves.
- Employees will have access to hand sanitizer or a place to wash their hands.
- Workers and customers will be provided an adequate number of trash receptacles.
- Sanitization of incoming stock and merchandise is recommended.
- Sanitize bathrooms often and limit bathroom occupancy.
- Sanitize shopping carts and baskets often. Encourage customers to wipe down carts before use.

CONTACTLESS TRANSACTIONS
- Point of sale equipment will be frequently cleaned and sanitized.
- The stores will encourage customers to make non-cash payments.
- Add clear shields to point of transaction to aid in distancing.
- Sales registers must be at least 6 feet apart.
- Salesperson will encourage customers; either to insert payment card or to provide their own pen or sanitize store’s pen before and after use to sign the receipt. Receipt should be left on counter.
- Encourage curbside pick-up options or consider offering these services.
- At gas stations, sanitize pumps and encourage patrons to use a secondary barrier when pumping gas (glove or papertowel).
AVERAGE LEVEL OF CUSTOMER INTERACTION

- General practice (non-COVID) allows for consistent interaction with customers throughout operating hours.

DISINFECTING & SANITATION

- Showroom and common areas should be sanitized before opening and throughout the day.
- Gloves must be worn by employees to transfer all jewelry and equipment.
- Employees must wash hands before working.
- Stores use a combination of equipment that include a steamer, boiler, ultraviolet light, and alcohol or sanitizer to keep jewelry clean and germ free. Because metals and gemstones have individual characteristics and reactions, the jewelers must be allowed to determine the safest way to clean each item of jewelry. Jewelers MUST sanitize jewelry at intake.

EMPLOYEE & CUSTOMER PROTECTION

- All customers should be asked to clean their hands and put on gloves if necessary. Trying on rings is an exception, but customers should wash their hands before and after.
- Masks will be provided/offered to customers in close proximity situations.

MORE RETAIL RESOURCES

South Carolina Retail Merchants Association: https://scretail.org
National Retail Federation: https://nrf.com/
National Association of Convenience Stores: https://www.convenience.org/
COVID-19 CONSUMER SURVEY OVERVIEW

**Top 3 responses for what would impact a patron's level of comfort in choosing to enter a business**

- Confidence in business owner or existing relationship with business owner
- How many people are already in the business
- Employees wearing masks

**Top 5 places, respondents would “go right away” once South Carolina's stay at home order is lifted**

- Boutiques/Shops
- Museums/Galleries
- Dine-in Restaurants
- Big Box Stores
- Church/Religious Institutions

**81% of respondents would continue online shopping after the COVID-19 outbreak**

**85% of respondents would prefer curbside options to continue being offered**

**Adhering to proper social distancing requirements, how likely would you be to attend the following?**

![Graph showing comfort levels for various events](image)

Survey results from Main Street Laurens, Main Street Clinton, & Laurens County Chamber Consumer Survey.
Sources

Centers for Disease Control and Prevention (CDC):
https://www.cdc.gov/

Food and Drug Administration (FDA):
https://www.fda.gov/

U.S. Chamber of Commerce:
https://www.uschamber.com/

WebMD:
https://www.webmd.com/

South Carolina Department of Health and Environmental Control:
https://www.scdhec.gov/

West Alabama Chamber of Commerce:
https://tuscaloosachamber.com/

Wilmington Chamber of Commerce:
https://www.wilmingtonchamber.org/

Special Thank You to the Lancaster Chamber & Carolinas Association of Chamber of Commerce Executives
Lancaster County Chamber of Commerce:
www.lancasterchambersc.com