

**Application for Variance  
Douglas County Variance for Bowling Alleys**

**Douglas County**

**As Approved on June 26, 2020**

- 1. List the sections of Executive Order D 2020 091 and/or Sixth Amended Public Health Order 20-28 that a variance is being sought for.**

Response

Douglas County requests a variance to Section I.H.2.d of the Sixth Amended Public Health Order 20-28 (the “Order”) limiting bowling alleys to an occupancy of 25% capacity, not to exceed 50 people.

- 2. Summarize alternate restrictions being proposed to replace the above-referenced restrictions and indicate where in the Plan these alternate restrictions are addressed.**

Bowling alleys may operate with an occupancy of 50% of the posted occupancy code limit ensuring a minimum of 28 square feet per person not to exceed more than 175 people gathered in a confined indoor space at any given time subject to the following requirements. In addition to the requirements below, bowling alleys must follow Safer at Home Best Practices for All Businesses available [here](#). Any matter not addressed herein remains subject to Public Health Order 20-28, as amended.

- Place markings on floors at service counters, cash registers, rental stations, and other places where lines might form to enforce proper social distancing protocols for patrons who are waiting in line.
- Use reservation systems to discourage patrons from crowding to wait for a lane during busy periods.
- Remove all items from self-service – bowling balls, bowling shoes, and other bowling accessory stations. Have workers provide such items to patrons directly and implement processes to ensure that items are sanitized between uses (including after trying on bowling balls or shoes on for size or weight).
- Individuals must maintain social distancing of 6 feet at all times.
- Stagger use of lanes so that only every other lane is in use to maintain proper social distancing between groups. Each group must be seated at least 6 feet apart.
- Customers are strongly encouraged to wear face coverings while waiting in line, moving about and until situated in lane.
- Score keeping machines, ball returns, tables, seats, and other fixtures at each bowling lane must be thoroughly sanitized before and after each group’s use.
- Bowling balls and bowling shoes must be thoroughly sanitized before and after each group.
- Play areas, arcade rooms, or other group areas other than the bowling lanes must remain closed.
- Perform environmental cleaning and disinfection of bathrooms and high touch surfaces every hour and maintain a cleaning log.

- Consider using a restroom attendant to help maintain capacity limits in restrooms. For smaller bathrooms, limit use to one person at a time. For larger bathrooms, consider closing every other stall and sink to ensure distancing.
- Post signs at entrances and throughout the facility as needed to remind guests of face covering, social distancing and proper hygiene guidelines.
- Provide sanitizing stations at all entrances and throughout the facility.
- Implement touchless options (i.e. payment systems, doors & sinks) where feasible.
  - Entrance and exit doors can be propped open or managed by designated individuals to limit touchpoints.
- Ask customers to stay home if they are experiencing COVID-19 symptoms.
- Groups must be limited to no more than 10 and people from different households must maintain 6 feet of distance at all times.
- Post sign at all entrances informing customers that they may not enter if exhibiting any symptoms
- Consider creating special hours for more vulnerable customers and discourage vulnerable people from attending outside of those hours.
- Install shields and barriers where possible to keep employees and customers six feet apart.
- Modify flow of people traffic to minimize contacts (one-way doors and isles).
- Provide guests with sanitation products where possible (e.g. disinfecting wipes on each lane).
- If serving food, must follow guidelines for food establishments. All self-serve areas, including drinks and condiments, are prohibited. Consider implementing food delivery to the lane to discourage customers from leaving their lane.
- A robust communication plan must be in place to address steps to be taken by employees and customers to ensure that participants are aware of safety protocols.