

GOLF RESTART COVID-19 REQUIREMENTS AND RECOMMENDATIONS

All golf courses have a general obligation to keep a safe and healthy facility in accordance with state and federal law. They must also comply with the following COVID-19 worksite-specific safety practices, as outlined in Gov. Jay Inslee’s “Stay Home, Stay Healthy” Proclamation 20-25, and in accordance with the Washington State Department of Labor and Industries General Coronavirus Prevention Under Stay Home-Stay Healthy Order (DOSH Directive 1.70: <https://www.lni.wa.gov/safety-health/safety-rules/enforcement-policies/DD170.pdf>) and the Washington State Department of Health Workplace and Employer Resources & Recommendations at <https://www.doh.wa.gov/Coronavirus/workplace>.

Golf courses should stay updated on advice from the National Golf Course Owners Association (NGCOA) “Park and Play” program - <https://www.ngcoa.org/info-centers/covid19/park-and-play-program>.

Golf is widely seen as an activity that is viable and relatively low risk, however there are additional precautions that need to be in place to ensure the safety of players, golf course staff and club/course officials. In order to operate, the following requirements must be implemented at golf courses.

Golf Operations *(These items will be assessed, and potentially modified, on a weekly basis.)*

Any course planning to reopen on May 5, 2020, must comply with the following:

1. Utilize on-line or phone tee time reservation systems to pre-pay and limit interactions, and restrict payments to credit cards only to eliminate the handling of cash.
2. Maintain a log of all customers, including contact information.
3. At the golf course’s discretion, foursomes are allowed if they are from the same household. Otherwise, no more than two players from separate households per tee time. Single players should be asked if they would like to be paired together.
4. Restrict play to one rider per power cart, unless a minor is also playing.
5. Regularly sanitize counter tops, door knobs, other common surfaces, range buckets, golf carts, push carts, cash registers, score posting kiosks, and other frequently touched surfaces including employee used equipment.
6. Ensure that the flagstick remains in at all times. Players will be educated to avoid touching the flagstick for any reason.
7. Be creative with cup liners to avoid having players reaching into the hole to retrieve golf balls, such as installing cups upside down or partly above ground.
8. Eliminate cups and holes on practice greens.
9. Discontinue club and equipment rentals.
10. Restrict use of driving range and putting green to those with a tee time within 30 minutes.

11. Remove bunker rakes and other on-course furniture like benches, ball washers, water coolers, etc.
12. Eliminate on-course garbage cans, encourage golfers to carry and properly dispose of their own garbage when leaving the course.
13. Modify driving range hitting areas to ensure a minimum 10-foot separation between players.
14. Install signage to discourage group congregation, or to limit numbers of people in a certain area of the club or pro shop. Golfers will be reminded to be especially mindful of social distancing in the parking lot, and around tees and greens.
15. Place appropriate signage outside the pro shop and clubhouse plus at the first tee entries briefly outlining the social distancing guidelines in place.
16. Keep up to date on all changes that are happening daily.
17. Marshall the course to ensure physical distancing by reminding golfers, and where necessary, warning repeat offenders.
18. Ask golfers to leave the golf course immediately after playing to eliminate congestion/gathering on the property or in the parking lot.

Other Facility Operations

19. Increase the number of hand sanitizing stations throughout the clubhouse area and check-in areas.
20. Restrict access where unauthorized visitors may enter, most specifically “back of the house” doors and entry points.
21. Increase frequency of HVAC system filter changing.
22. Ensure restrooms are frequently cleaned and appropriately sanitized throughout the day.
23. Eliminate sit-down food and beverage services, and recommend customers use pre-order “take-out” or “to go” services only. Consider offering cart-to-cart delivery if feasible.

Employee Safety and Health

24. Ensure operations follow L&I requirements to protect workers, including:
 - Maintain minimum six-foot separation between staff and customers in all interactions. When strict social distancing is not feasible for a specific task, other prevention measures are required, such as use of barriers, personal protective equipment or other acceptable protection.
 - Ensure frequent and adequate hand washing. Use gloves when possible (if not disposal, then ensure they are regularly washed).
 - Make sure sick employees stay home or go home if they feel or appear sick, identify and isolate workers who exhibit signs or symptoms of COVID-19 illness, and follow [cleaning guidelines set](#)

[by the CDC](#) to deep clean after reports of an employee with suspected or confirmed COVID-19 illness.

- Educate workers in the language they understand best about coronavirus and how to prevent transmission.
- See the L&I [Coronavirus \(COVID-19\) Prevention: General Requirements and Prevention Ideas for Workplaces](#) for more information.

No golf course may operate until they can meet and maintain all the requirements in this document, including providing materials, schedules and equipment required to comply.

- All issues regarding worker safety and health are subject to enforcement action under L&I's Division of Occupational Safety and Health (DOSH). Workplace safety and health complaints may be submitted to the L&I Call Center: (1-800-423-7233) or via e-mail to adag235@lni.wa.gov.
- General questions about how to comply with safety practices can be submitted to the state's Business Response Center at <https://app.smartsheet.com/b/form/2562f1caf5814c46a6bf163762263aa5>.
- All other violations related to Proclamation 20-25 can be submitted at <https://bit.ly/covidcompliance>.