

**COVID-19 Gaming Checklist**

This checklist is designed to assist inspectors or managers with routine monitoring of conditions within the facility and evaluating the efficiency of COVID-19 prevention and safety policies and protocols. Use this checklist in conjunction with the NPAIHB “Facility Reopening Environmental Public Health Risk Analysis Tool” and the “COVID-19 Reopening Gaming Operations Specific Considerations”. This checklist can be used as a self-assessment or in partnership with your local environmental health specialist as part of your routine monitoring and evaluation procedure to assess the facility COVID-19 mitigation measures based on local developments, new knowledge and observed or emerging issues or considerations. See the NPAIHB “Food Service Guidelines” for specific measures and recommendations related to food and beverage operations.

<b>Health &amp; Safety</b>			
Have you Identified gating criteria and establish metrics and benchmarks to determine when and how to expand functions and adjust restrictions and mitigation measures? (see NPAIHB Gating Criteria Considerations)	Yes	No	N/A
Are staff and patrons being screened efficiently and consistently upon entering the establishment?	Yes	No	N/A
Did you replace the HVAC filter to MERV-13 or the highest level achievable and/or routinely increase outdoor air ventilation as much as possible?	Yes	No	N/A
Did you develop and implement a protocol for responding to staff or patron with a suspected or confirmed COVID-19 infection?	Yes	No	N/A
Do you have a policy to Isolate symptomatic and confirmed COVID-19 employees and patrons from premises for 14 days, or until they provide a negative test result?	Yes	No	N/A
Have you made accommodations for high-risk staff or those with who live with high-risk persons, like offering N95 masks or offering work off the floor to minimize contact with patrons?	Yes	No	N/A
Do you have flexible leave policies to encourage staff to stay home if sick?	Yes	No	N/A
Are you able to consistently and effectively enforce, as necessary, health and safety policy violations?	Yes	No	N/A
<b>Risk Communication &amp; Training</b>			
Are signs posted on how to stop the spread of COVID-19 and promote everyday protective measures like hand washing, physical distancing or wearing face masks and to discourage sick patrons from entering the premises?	Yes	No	N/A
Has staff received initial and ongoing training on the COVID-19 prevention and safety policies and protocols as well as ways to protect themselves?	Yes	No	N/A
Has staff received initial and ongoing training on cleaning, sanitizing and disinfection policies, protocols and safety pertinent to their specific responsibilities?	Yes	No	N/A
Are new, pertinent messages being conveyed routinely and systematically (message boards, digital messaging, phone tree)?	Yes	No	N/A
Is staff trained on how to properly wear masks and gloves, including proper fit, cleaning and changing?	Yes	No	N/A

<b>Physical Distancing</b>			
Are you limiting the number of patrons allowed at one time based off occupancy rates ( $\leq$ 50%)?	Yes	No	N/A
Have you managed the flow of patrons and reduced congestion by limiting the number of doors in use and/or designating some doors for entrance and exit only?	Yes	No	N/A
Is physical distancing maintained in all waiting, congregating and high traffic areas like payment counters and F&B outlets?	Yes	No	N/A
Have you staggered workstations and/or schedules?	Yes	No	N/A
Are you limiting the number of employees in break rooms or staff communal areas?	Yes	No	N/A
Are you using communication boards or digital messaging to convey pre-shift information (like specials)? If staff meetings are still occurring are you enforcing physical distancing?	Yes	No	N/A
Have you reconfigured floor layout so that patrons seated in chairs are at least 6 feet apart when possible? This might include shutting down every other gaming machine, moving chairs or physically moving machines or tables.	Yes	No	N/A
Have physical barriers such as Plexiglas been installed around game machines or other chairs that cannot be moved to ensure physical distancing?	Yes	No	N/A
Are you effectively discouraging guests from standing behind other guests at a machine or table unless the guests are with one another?	Yes	No	N/A
Are you limiting the length of time a patron can remain in the facility?	Yes	No	N/A
Did you install temporary clear plastic barriers, like Plexiglas, between static places that patrons walk up to interface with employees?	Yes	No	N/A
Did you reconfigure smoking areas to ensure physical distancing? Are you monitoring and/or enforcing that these boundaries are maintained?	Yes	No	N/A
<b>Personal Hygiene</b>			
Are staff and patrons wearing masks when not able to maintain 6' of distance?	Yes	No	N/A
Are hand sanitizer stations available and routinely stocked?	Yes	No	N/A
Are extra napkins and tissues stocked and available?	Yes	No	N/A
Are staff wearing gloves as necessary?	Yes	No	N/A
Is PPE (gloves, masks) readily available in an accessible location for employees?	Yes	No	N/A
Are you effectively managing the disposal of PPE and sanitary items like tissues and napkins?	Yes	No	N/A
Are signs posted reminding staff and patrons to wash their hands routinely, like before/after eating, using the restroom and playing on gaming machines?	Yes	No	N/A
<b>Cleaning , Sanitizing &amp; Disinfecting</b>			

Are all high traffic areas and frequent contact surfaces, like machines, key pads, door handles, etc. frequently and consistently cleaned and sanitized?	Yes	No	N/A
Are machines and tables cleaned and/or sanitized between patrons?	Yes	No	N/A
Are cleaning and sanitizing materials available to staff and patrons and routinely restocked?	Yes	No	N/A
Have all cleaning agents been reviewed to ensure they meet EPA guidelines and approved for use and are effective against COVID-19 and other viruses?	Yes	No	N/A
<b>Other Services or Businesses On Site</b>			
Have you discontinued all buffet and self-serve beverage stations? If not have you increased cleaning and sanitation practices and initiated physical distancing measures at these?	Yes	No	N/A
Have you canceled valet services? If not, are you sanitizing all touch surfaces (door handles, wheels, shifters, etc. between patrons and staff?	Yes	No	N/A
Are on-site restaurants following physical distancing, cleaning and sanitizing and hygiene policies and requirements?	Yes	No	N/A
Are on-site shops limiting the number the patrons at one time and enforcing physical distancing, cleaning and sanitizing and hygiene policies and requirements?	Yes	No	N/A
Are all meetings, conferences and events with more than 20 persons currently suspended? If not, are strict physical distancing, cleaning and sanitizing and hygiene policies and requirements in place and enforced?	Yes	No	N/A
Are all concerts, dances, drawing and promotional events cancelled? If not, are strict physical distancing, cleaning and sanitizing and hygiene policies and requirements in place and enforced?	Yes	No	N/A
<b>Monitoring &amp; Evaluation</b>			
Are you routinely evaluating and monitoring to assess progress and address any concerns or challenges?	Yes	No	N/A
Are you routinely updating and adjusting your policies and protocols to reflect observed or emerging areas of concerns OR changing local conditions and considerations?	Yes	No	N/A