

## **New Zealand Rugby COVID-19 Level 2 Clubrooms Guide**

New Zealand Rugby has developed the Return to Rugby Requirements which prioritises the safety of participants and supporters and provides rugby clubs with guidance on what they need to do to be ready for kick off.

At Alert Level 2 all venues and sporting facilities, including clubrooms and gyms, are able to open. As part of the Return to Rugby requirements and to meet Government COVID-19 guidelines, all rugby club will need to develop a health and safety plan in four key priority areas: trainings, changing rooms, club rooms and match days.

This guide helps Rugby Clubs develop a Clubrooms health and safety plan for its member. Your local Provincial Union can provide you with support and will need to approve the plan before clubs can return to safe use. Helpful information and resources on health and safety plans can be found on the <u>Worksafe New Zealand website</u>.

Helpful information on operating at Alert Level 2 can be viewed at <a href="https://api.hospitality.org.nz/wp-content/uploads/2020/05/Food-Beverage-L2-Guidelines-V2-2.pdf">https://api.hospitality.org.nz/wp-content/uploads/2020/05/Food-Beverage-L2-Guidelines-V2-2.pdf</a>.

## Key requirements:

- Indoor facilities are limited to a maximum of 100 people (not including staff) with effect 12pm 20 Aug 20.
- People must be <u>seated and served.</u> From 24 Sep 20, Groups must be served by a single server, however servers can serve more than one table. Groups must be separated by a minimum of 1 metre.
- Regular disinfecting of surfaces.
- Encouraging good hand hygiene by allowing frequent hand washing and sanitising.
- Not having unwell people at your facility including club employees and volunteers.
- Contact tracing and physical distancing requirements in place.

The following represents the <u>minimum</u> requirements before clubs can reopen with the approval of their Provincial Union. Please Note: Clubrooms that do not operate in accordance with Ministry of Health Guidelines may face consequences (closures and/or fines) for any breaches.

Health & Safety Considerations	Potential Health & Safety Actions	Club Person Responsible	PU Sign Off
Does anyone outside your club need to be involved in your plan?	This may include local council and facility owners.		
Consider other authorities and agencies that might need to contribute to or be consulted as part of your plan.			
Who is Responsible?	Appoint an employee or committee member to be accountable and responsible for your COVID 19 Health and Safety Plan.		
Each club will need to develop, implement and monitor the clubrooms plan.			
Who needs to be involved in your plan?	<ul> <li>Complete your COVID 19 WorkSafe plan (see Resources below).</li> <li>Do you have the right people with the right skills to operate safely?</li> </ul>		
All employees, management, and volunteers need to be involved in developing your plan.	Do you need to conduct training of all employees and volunteers on COVID-19 protocols?  Resources: WorkSafe plan template <a href="https://worksafe.govt.nz/dmsdocument/27557-covid-19-safety-plan-template-word-version/latest">https://worksafe.govt.nz/dmsdocument/27557-covid-19-safety-plan-template-word-version/latest</a>		
COVID-19 Manager	Assign a roster system for employees and volunteers for clarity of accountabilities and responsibilities.		
A person needs to be designated authority to manage, monitor and enforce your COVID 19 protocols.			
Managing Illness	<ul> <li>Designated person to control entry / exit when open to the public.</li> <li>Appropriate posters at all entrances.</li> </ul>		



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Employees, management, volunteers, and members need to know they can't attend training if they are feeling unwell.	Include 'Play it safe' messaging in all club communications     Resources: <a href="https://covid19.govt.nz/resources/posters/">https://covid19.govt.nz/resources/posters/</a>		
Contact Tracing  All visitors need to be part of a contact tracing process.  Hand Hygiene  There must be hand hygiene measures in place for employees and members.	<ul> <li>Appointment of a person(s) to manage contact tracing within the clubroom environment.</li> <li>Contact tracing posters clearly displayed on all entrances.</li> <li>Ensure there is a method compliant with Government / MOH regulations to manage contact tracing recording and data management.</li> <li>Resources: See View the Contact Tracing resource at www.newzealand.rugby/covid-19</li> <li>Sufficient supplies of hand sanitiser available at entry points and in clubrooms.</li> <li>Access to soap and water to enable good hand washing measures.</li> <li>Consider placement of COVID-19 posters in and around venue and clubrooms.</li> <li>Post COVID-19 posts on club social media feeds (Facebook, Instagram).</li> </ul>		
Food and Bar Service  Food and bar service must be in accordance with Government requirements.	<ul> <li>Food hygiene regulations for COVID-19 apply.</li> <li>No bar or food counter service.</li> <li>Patrons must be seated and served by a single server, though this server may serve multiple groups.</li> <li>Implementation of table service only and mobile contactless pay systems (no cash).</li> <li>Resources: See <a href="https://api.hospitality.org.nz/wp-content/uploads/2020/05/Food-Beverage-L2-Guidelines-V2-2.pdf">https://api.hospitality.org.nz/wp-content/uploads/2020/05/Food-Beverage-L2-Guidelines-V2-2.pdf</a></li> </ul>		
Physical Distancing  Numbers must be limited to 100 (excluding staff) and ensuring physical distancing within the clubroom.	<ul> <li>Number limited to 100 (excluding staff), however, the venue needs to provide safe physical distancing at all times so maximum number might be restricted.</li> <li>Designated person(s) to manage arrivals / departures within the club (Ensure maximum number of 100 at any one time is not breached).</li> <li>Reconfiguration of seating plan and removal of tables / bar leaners and clear pathways to create separation and traffic flows.</li> </ul>		
Sanitisation High contact areas need to be regularly cleaned.	<ul> <li>Consider staggering timeframes / entrance / exit rosters for distinct groups (i.e. junior club members / senior club).</li> <li>Is there a process in place to ensure all high contact areas (e.g. doors, tables, bench surfaces, chairs, bathrooms etc) are being sanitised before each use.</li> <li>Resources: Cleaning guidelines to minimise the spread of infectious diseases can be found here:         <ul> <li>www.health.govt.nz/your-health/healthy-living/environmental-health/infectious-disease-prevention-and-control/workplace-infectious-disease-prevention</li> </ul> </li> </ul>		
Club Communication  The club should regularly communicate with its members.	<ul> <li>Keep members informed through regular updates.</li> <li>Reinforce good behaviour and correct misunderstandings.</li> </ul>		
Monitoring the Plan  It is important that all health and safety plans are monitored and adjusted to keep participants safe and as Government guidelines change.	<ul> <li>Monitor your plan in its early stages to ensure that is effective and understood.</li> <li>Stay updated with New Zealand Rugby and Provincial Union COVID-19 advisories.</li> <li>Set regular updates to ensure that it remains sustainable and relevant.</li> </ul>		



## Important Notes

## Subject to change:

- Please note that this advisory is current as of 24 Sep 20 and is subject to change.
- New Zealand Rugby continues to work closely with Sport NZ and the Ministry of Health to provide the most up-to-date information for our stakeholders.