

New Zealand Rugby COVID-19 Level 2 Requirements for Clubrooms

At alert level 2 all venues and sporting facilities, including clubrooms and gyms, are able to open. All venues must have a WorkSafe plan in place for safe operation. Bar and catering operations must meet the public health guidelines for these operations. Business premises can open for staff and customers. Services can also be provided on customers' premises (e.g. coaching or personal training). These businesses must operate safely.

Before rugby clubs can reopen its facilities to its members and patrons, they must be able to meet the following COVID19 guidelines:

- Limiting numbers to enable physical distancing inside venues with seated groups limited to no more than 10 in accordance with public health guidelines on public gatherings.
- The 3 Ss apply - Clubrooms, in their hospitality functions for bar and food service, should keep groups seated, separated, and use a single server if possible. This means each group has one server, though servers can each serve more than one table.
- 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 minimum requirements before clubs can reopen with the approval of their Provincial Union. **Clubrooms that do not operate in accordance with Ministry of Health Guidelines may face consequences (closures and/or fines) for any breaches.**

Requirement	Considerations	Club Person Responsible	PU Sign Off
Are there any requirements expected of your facility from any local authority that you need to include in your planning?	<ul style="list-style-type: none"> • This may include local council and facility owners. 		
Before you open to the public, is there a Worksafe plan in place for safe operation of your facility that includes employees and volunteers?	<ul style="list-style-type: none"> • Complete your COVID 19 WorkSafe plan (see Resources below) • Do you have the right people with the right skills to operate safely? • Do you need to conduct training of all employees and volunteers on COVID-19 protocols? 		

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	<p>Resources: WorkSafe plan template https://worksafe.govt.nz/dmsdocument/27557-covid-19-safety-plan-template-word-version/latest</p>		
<p>Is there a plan in place to have a club representative monitoring COVID 19 protocols during opening hours of your facility?</p>	<ul style="list-style-type: none"> Assign a roster system for employees and volunteers for clarity of accountabilities and responsibilities. 		
<p>Is there a plan in place that requires employees, volunteers and patrons to stay away if they have any COVID-19 symptoms?</p>	<ul style="list-style-type: none"> Designated person to control entry / exit when open to the public Appropriate posters at all entrances Include 'Play it safe' messaging in all club communications 		
<p>Is there a contact tracing plan in place at the venue and the clubrooms when they are open for all employees, volunteers, and patrons?</p>	<ul style="list-style-type: none"> Appointment of a person(s) to manage contact tracing within the clubroom environment. Contact tracing posters clearly displayed on all entrances Ensure there is a method compliant with Government / MOH regulations to manage contact tracing recording and data management. <p>Resources: See Contact Tracing Link</p>		
<p>Is there a plan in place for displaying public notices around COVID-19 health and hygiene protocols?</p>	<ul style="list-style-type: none"> Consider placement of COVID-19 posters in and around venue and clubrooms. Post COVID-19 posts on club social media feeds (Facebook, Instagram) <p>Resources: See Covid19 Rugby Resources</p>		
<p>Is there a plan in place for safe operations of the bar and food service?</p>	<ul style="list-style-type: none"> Food hygiene regulations for COVID-19 apply. No bar or food counter service – apply 3 Ss. Implementation of table service only and mobile contactless pay systems (no cash) to achieve 3 Ss. <p>Resources: See https://www.business.govt.nz/covid-19/workplace-operations-covid-19-alert-levels/#e-21031</p>		
<p>Is there a plan to limit numbers inside the venue and ensure physical distancing (1metre) within the clubroom?</p>	<ul style="list-style-type: none"> No maximum number, however, venue need to provide safe physical distancing at all times. Seated groups should not exceed 10 per bubble. Designated person(s) to manage arrivals / departures within the club (Ensure maximum bubble numbers of 10 are not breached). 		

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	<ul style="list-style-type: none">Reconfiguration of seating plan and removal of tables / bar leaners and clear pathways to create separation and traffic flows.		
Is there a plan in place for the cleaning of high contact areas between arrival / departure of groups?	<ul style="list-style-type: none">Consider staggering timeframes / entrance / exit rosters for distinct groups (i.e. junior club members / senior club)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 <p>Resources: Cleaning guidelines to minimise the spread of infectious diseases https://www.health.govt.nz/your-health/healthy-living/environmental-health/infectious-disease-prevention-and-control/workplace-infectious-disease-prevention</p>		
Is there a plan in place to provide sufficient hand hygiene measures for all participants on entering and leaving your facility?	<ul style="list-style-type: none">Sufficient supplies of hand sanitiser available for all at entry and exit points and regular restocking.Access to soap and water to enable good hand washing measures		

Important Notes

Subject to change:

- Please note that this advisory is current as of 13 May 2020 and is subject to change.
- NZR continues to work closely with SportNZ and the Ministry of Health to provide the most up-to-date information for our stakeholders.