



#### **RETURNING TO PLAY** for Northern Ontario Curling Rinks

# #keepcurling getting back on the ice safely

## today's webinar....

safety is first and foremost in decision making
getting your plan to your local authority
answer questions for clarity

contact the local health authority asking for their restrictions (including food & beverage)
 discuss the financial risks of implementation
 communicate with your customers

create a 'return-to-play' working group
the group should include:

- board of director(s)
- club manager (where applicable)
- ice technician
- cleaning staff
- others if you so choose

○ topics to consider....

- understand the local health guidelines
- contact your insurance broker
- analyze leagues and who plays in them
- walk through your traffic flow
- use the guidelines
- plan for a 'deep' clean of the rink and warm areas
- communicate with your customers

#### $\circ$ new-to-do!

- prepare your waiver forms including the new "Declaration of Compliance"
- source sanitizer, sanitizer dispensers, other cleaning products (bleach), tools
- plan the use of club equipment; i.e. sliders, club brooms, stabilisers
- keeping track: cleaning, customers

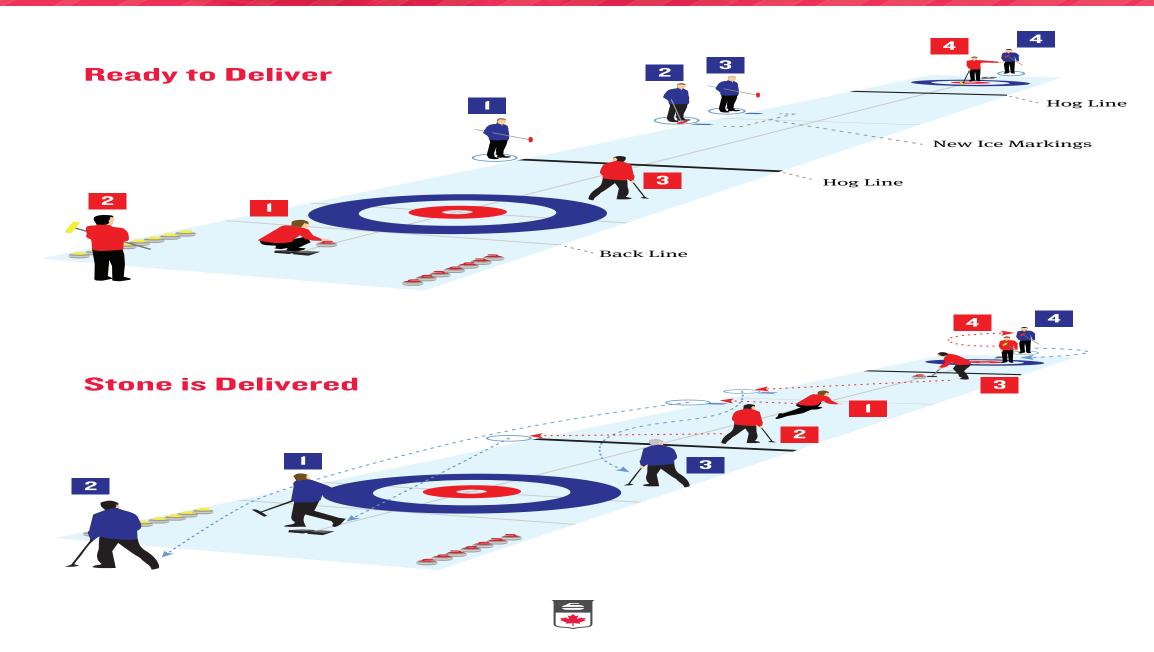
 now use the 'guidelines' to create a custom plan for your rink

#### o discuss (again) the financial risks of implementation

 once you are ready, submit to local health authorities (if necessary)

#### **Appendix 5: Distancing Illustrations**





## Miscellaneous

 scoreboards - avoid using them • when someone breaks the rules contact tracing ○ refrigeration mechanic o masks ○ food & beverage payment options