



Kandace Huston of Pacific Grind serves up a coffee at the drive-through.



Businesses were provided signs by the Oregon Health Authority (govstatus.egov.com/OR-OHA-COVID-19)

Mask and you shall receive

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For the TODAY

Local businesses were given the green light to re-open on May 15 when Governor Kate Brown announced the state's Phase One Re-Opening Plan. This news came with some caveats that had business owners and managers working hard to make their spaces safe for the public and their employees. After nearly two months of Stay Home, Stay Safe shutdowns some business owners were faced with the reality that if they did not open now, when they could, they might not open at all; and so they had to put into place measures that helped them feel comfortable with this new reality. Some businesses re-opened with the same hours and services they provided prior to the

closures, some have opened with limited hours or limited seating and some have chosen to remain closed. Each business has had to decide how to implement the Phase One Re-Opening Guidelines for itself. In this new pandemic landscape, there must be rules, regulations and guidelines; and so, there were rules, regulations and guidelines. You can find the full list of business types that were allowed to re-open on the State of Oregon website, along with a list of counties approved to enter Phase One.

Many business owners have hung up the signs provided by the Oregon Health Authority and gone about business with few changes, other than a six-foot distance between patrons. There are industries, such as restaurants and hair salons, that have specific rules spelled out for them that require more than just a sign. For

salon owners and workers there are rules such as pre-appointment health checks, face masks at all times, and contact tracing. The guidelines require that salons "remove all unnecessary items such as magazines, newspapers, service menus, and any other unnecessary items such as paper products, snacks, and beverages" from waiting rooms and have clients wait outside until their appointment time. For restaurants, "tables must be spaced at least six feet apart so that at least six feet between parties is maintained, including when customers approach or leave tables." This has been difficult for many local restaurants which have limited space. Those restaurants who are unable to rearrange seating to maintain a six-foot distance are required to remain open only for pickup and delivery.

Are these guidelines and rules enough?

Businesses are encouraged to come up with a comprehensive plan to protect the health of their patrons and employees based on their unique space, business type and size. Local retail stores have a variety of approaches to safety. We found signs requiring masks, social media posts asking customers not to handle products unless they were purchasing them, and temporary business-hour-adjustment announcements. Retail businesses up and down the coast are requiring that patrons wear face coverings and use hand sanitizer before touching products. Plexiglass "sneeze guards" in front of point of sale counters has become commonplace as businesses strive to find ways to protect their employees. Surely, we have all become familiar with the tape lines or circles on the ground to help us stay socially distanced at six feet.