Suggestions for Re-opening after COVID-19

- Check with the state and your county to be sure that you are complying with all orders concerning this situation;

- Consider whether or not the facility has the resources/ability to implement any safeguards the state or county/municipality may require to allow a facility to open or extend its current services;

- Consider curbside check-in and check-out;

- Have the facility maintain the sign-in and sign-out sheet not the customer;

- Use facility leashes to bring in the animals;

- Employees wear facemasks when interacting with the public and wash hands after intaking each animal;

- Implement a payment method ahead of time so that employees are not handling cash or credit cards from each client;

- Set up appointments for drop-off and pick-up to limit the number of people in or at the curbside of the facility;

- Facilities may want to use key fobs for sign in/sign out. This is a little more expensive, but the clients have key fobs (like what you use at the YMCA) and they are scanned without any contact on arrival. This inserts a date, time, and signature for in and out. We have been told there are less expensive apps that have similar features;

- Do a slow opening as staff may not be up to full capacity when opening back up;

- Implement hand sanitation stations throughout facility;

- Increase cleaning/disinfecting times for all areas of the facility;

- Consider if the facility has the ability to or wants to separate animals from known Covid-19 households (or suspected based on symptoms) from unknown and/or negative households;

- Consider if the facility has the ability to or wants to bath before entry or immediately upon entry, any animals from households with suspected symptoms or known cases of Covid-19;

- Consider implementing a process which allows the facility to do online reservations, where basic questions are asked before intake, including the possibility of Covid-19 in the household (fever, cough, traveled recently, etc.);

- Keep play groups and reservations small, to limit the number of employees needed in the building at one time; and
- Consider the facility’s ability to field their employees’ health and make accommodations for the continuity of care in case employees get sick;

- Consider implementing a staffing schedule which divides the staff into at least 2 separate shifts in which the members do not overlap. This reduces the chance that the entire staff is quarantined if a member becomes ill.