

COVID-19 Guidance for Golf and Outdoor Driving Ranges

Toronto is currently in the **Grey Lockdown Stage** of the provincial government's [COVID-19 Response Framework](#).

- Outdoor driving ranges are permitted to open with restrictions.
- Indoor driving ranges are closed.
- Clubhouses, pools, meeting rooms, fitness or other recreational facilities on the premises must be closed to the public.
- Facilities with restaurants, or food premises can open for take-out and deliveries only.
- Use of facilities for gatherings, fitness classes or events are not permitted.
- Stay current by visiting toronto.ca/COVID19, as information changes frequently.

1. Golf Facilities / Clubhouse

- Clubhouse must be closed, including indoor retail (i.e. Pro Shop), locker rooms, change rooms, showers, gyms, steam rooms, saunas, whirlpools and hot tubs.
- Events and gatherings are not permitted.
- Background music should not exceed normal conversation decibel level.
- Maintain premise HVAC systems to ensure they are in good working order.

2. Workplace Safety Plan

- All businesses are required to prepare and make available a written [Workplace Safety Plan](#).
- The plan should describes preventative measures or procedures to reduce the spread of COVID-19, including screening for symptoms, physical distancing, use of masks and/or personal protective equipment, and frequent cleaning and disinfecting.
- The Safety Plan must be posted in a visible location and be available to anyone upon request.

3. Limit Capacity and Practice Physical Distancing

- Outdoor driving ranges may permit customers/members based on the ability for everyone to maintain two metres/six feet distancing, up to 50% capacity.
- Remove furniture/ equipment for ease of movement while maintaining physical distancing.
- Use signs, pylons or other markers to encourage one-way traffic flow and physical distancing.
- Use barriers or install plexiglass by the registration/cash area, and other locations that may involve close contact between customer and staff.
- Install barriers/partitions or rope off alternate driving range/ tee deck to allow for two metres/six feet distancing.

4. Communicate

Inform staff and customers about facility operations and new measures taken to keep everyone safe. Information should be updated on your website, by automated booking systems, telephone messages and/or e-mail subscriptions.

- Customers are required to complete a [self-screening questionnaire](#) before arriving at the facility. Questions can be answered on paper, or online or by asking people directly
- Remind customers to stay home if sick, even with mild symptoms.
- Ask customers to bring their own face mask.
- Ask customers to leave the facility after completing their practice, and not to linger.
- [Print posters](#) for entrances and other locations, including [mandatory mask bylaw](#).

5. Staff Screening and Attendance

- Before each shift staff must complete a [health screening questionnaire](#). This can be done on paper or on their device.
- Remind staff to report to their manager and not to come to work when they are ill.
- Create flexible policies to allow employees to stay home and self-isolate or to care for a sick family member. Refer staff to [Canada Recovery Sickness Benefit](#) (CRSB), if applicable.
- If staff is sick while at work, send them home right away to [self-isolate](#).
- Refer to [COVID-19 workplace guidance](#) for more information.

6. Staff Training

- Train staff on [proper use of masks/face coverings](#). Change masks away from customers, in an area not accessible by the public (e.g. lunch room, office).
- Encourage frequent [hand hygiene](#) and proper [respiratory etiquette](#).
- Encourage staff to work separately, and not in pairs or groups, when possible.

7. Wear a Mask

- [Toronto by-law-2020](#) and [Ontario regulation](#) requires the use of mask in all public indoor settings such as businesses, facilities and workplaces.
- Operators of golf courses and/or driving ranges are required to develop a policy and protocols on the wearing of masks.
- Staff should be trained on the new mask policy, and understand who is exempted from wearing a mask. Proof of exemption by customers is not required.
- More information on the bylaw is available [here](#).

8. Limit Communal Items

- If possible, assign staff to their own equipment (e.g. golf cart).
- Equipment and tools that must be shared should be cleaned and disinfected regularly, including between users (e.g. cashier's stations, machinery, golf cart, and pull cart).
- Common areas should have disinfectant wipes. If wipes are not available, general disinfectants can be used.
- Use contactless payment such as credit/debit tap, when possible.

9. Hand Hygiene

- Wash or disinfect hands after interacting with co-workers/ customers or completing tasks.
- Provide 70 to 90 % alcohol-based hand sanitizer by entrances, service counters and high-traffic locations.
- Top up supplies of liquid soap, paper towels and sanitizers as needed.

10. Food Premise or Service

- Food premise is only open for take-out and delivery.
- See [Guidance for Food Service Premises](#).

11. COVID-19 Contact Tracing

- Develop a response plan in the event that someone becomes ill with COVID-19 symptoms.
- If a customer becomes ill while on the course, send them home immediately or offer to call for emergency service, if required.
- Encourage customers and staff to download the [COVID Alert app](#). They may be notified if they have been in close contact with someone who test positive for COVID-19.
- Keep a list of the names and contact information of staff and customers by date and time.
- Any personal information collected is only to be used for COVID-19 contract tracing. Records should be kept in a locked draw/ office for 30 days, and then shredded.
- Call Toronto Public Health for guidance if you know an employee has tested positive or if you have concerns that employees may have been exposed to COVID-19 in the workplace. Maintain confidentiality of employees' personal health information.

12. Rented and Used Equipment

- Any equipment rented or used (e.g. clubs) must be cleaned and disinfected between each use.

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- Activities that require the use of equipment or fixed structures that cannot be cleaned and disinfected between each use must not be practised or played within the facility.
- Balls, baskets and tees should be washed and disinfected between uses.
- Clean and disinfect high touched surfaces such as bag rack, seating, ball dispensing machine twice daily.

13. Enhanced Cleaning and Disinfection

- Educate staff on the use of cleaning agents and disinfectants, including disinfectant contact times (the time that the product has to stay wet on a surface to achieve disinfection).
- Schedule [cleaning and disinfecting](#) of high-touch surfaces at least twice a day or more. High-touch surfaces include door handles, entrances/exits, pay terminals, counters, cabinet doors, light switches, faucets, toilet handles, hand rails, touch screen surfaces, keys, powered hand tools, steering wheels, etc.
- Ensure washrooms are always stocked with liquid soap and paper towels.
- Remove surface dirt first for the disinfectant to work.
- Read the labels, and follow the manufacturer's instructions.
- Thoroughly wash hands with soap and water immediately after cleaning the setting.

More Information

Visit our website at toronto.ca/COVID19 or call us at 416-338-7600.

References

Golf Ontario. Golf Ontario COVID-19 Updates. (May 14, 2020). Retrieved from <https://gao.ca/2020/06/29/golf-ontario-covid-19-updates/>

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Workplace Safety & Prevention Services. *Guidance on Health and Safety for the Golf Course Sector during COVID-19*. (May 14, 2020). Retrieved from <https://www.wsps.ca/WSPS/media/Site/Resources/Downloads/covid-19-golf-course-health-and-safety-guidance.pdf?ext=.pdf>