

ALERT LEVEL 2: Recommendations for Bowling Clubs

1 May 2020

Key Government Measures	Bowls NZ Recommendations for Bowling Clubs	“Best Practice” at the Bowling Club.
Public venues can open but must comply with conditions on gatherings and undertake public health measures.	Club house cleaning regime is “Best Practice” for members and visitors.	Clean premises - ALL surfaces that are likely to be touched by members / visitors (doors, windows, bar and kitchen bench tops, lockers, toilets, handbasins, mats, jacks, scoreboards, club owned bowls, light and power switches, tv remote, computer equipment including touchscreens, water coolers, glassware, etc.) are sanitised before the club is re-opened and continue to be sanitised on a regular basis once in use.
		Hand sanitiser product will be available for all members/visitors during their time at the club facilities, including the entrance to the clubrooms, adjacent to each green, toilets, kitchen and greenkeeper sheds.
		Disinfectant spray (trigger) will be made available beside mats & jacks and loan bowls. After each use, all mats, jacks and loan bowls must be disinfectant sprayed cleaned.
		Players should always practice safe hygiene, including washing hands for at least 20 seconds before and after bowls.
Sport and recreation activities are allowed if conditions on gatherings are met, physical distancing is followed, and travel is local.	All Bowls ‘on green’ activity is limited to Singles / Pairs / Triples, on wide rinks.	<p>Competition, practice or roll up permitted while maintaining physical distancing.</p> <p>No more than six (6) people on a wide (5.0 metre minimum) rink <i>No more than 4 people at each end</i> <i>1 metre social distancing practiced</i> <i>Maintain very high hygiene standards. Wash hands before and after play.</i> <i>No shaking of hands before or after play.</i></p>
Physical distancing of one metre outside home (including on public transport).	Rinks width of 5.0 metres (minimum)	<p>Clubs must reconfigure their greens to have rinks at least 5.0 metres wide. This will mean that many greens can only accommodate six (6) rinks.</p> <p>All players are to ensure that the same player on each team places mats or places/rolls jacks. Bowls equipment (outside of mats and jacks) cannot be shared between players (e.g. bowls, cloths, measures etc.).</p> <p>All coaches / umpires / markers should practice physical distancing of 1.0m and not come into contact with bowler’s equipment, unless absolutely necessary.</p>
People advised to avoid non-essential inter-regional travel.	Bowlers are advised to avoid non-essential inter-regional travel.	Bowlers are advised to avoid non-essential inter-regional travel, unless authorised by Bowls NZ.
Gatherings of up to 100 people indoors and 500 outdoors allowed while maintaining physical distancing and contact tracing requirements	Bowling clubrooms limited to 50 persons or less (due to size of most bowling clubs and need for 1.0 metre physical distancing)	<p>Bowling Clubs need to maintain a register of all persons using the facilities and/or greens, prior to use.</p> <p>The register of attendees must contain: Date, time, name, address, email address and/or phone number.</p> <p>Bowling Clubs may elect to use their exiting Visitors Register or a government approved App, to satisfy this obligation.</p>

Gatherings of up to 100 people indoors and 500 outdoors allowed while maintaining physical distancing and contact tracing requirements.	Bowling clubrooms limited to 50 persons or less (due to size of most bowling clubs and need for 1.0 metre physical distancing)	Bar leaners/Tables/Chairs should be set up to comply with 1. metre physical distancing protocols.
	AGM's and Prize-Giving's are permitted provided there are no more than 50 persons and the one metre physical distancing rule is obeyed.	AGM's - If physical distancing cannot be achieved then consider an electronic (video) meeting. Prize-Giving's - If physical distancing cannot be achieved then consider not holding the event until Alert level 1.
	Sale of Food and Beverage, subject to highest levels of hygiene / health practice.	Drinks for sale: <ul style="list-style-type: none"> • Consider Bottled Beer, wine by the bottle and RTD's for sale ONLY. • If you are going for tap beer, wine or spirits from a bottle then you need to factor in volunteer/staff safety, as well as member safety. • Consider the risks of multiple hands handling glassware. • Look to the hospitality industry authority for "Best Practice". Food available? <ul style="list-style-type: none"> • Consider what food is available and how the sale of food is managed. • Again, look to the hospitality industry authority for "Best Practice".
Most businesses open, and business premises can be open for staff and customers with appropriate measures in place. Alternative ways of working encouraged (e.g. remote working, shift-based working, physical distancing, staggering meal breaks, flexible leave).	Clubs should use common sense, when considering the health of members and visitors. If in doubt, err on the side of caution and place health ahead of bowls.	Be aware of your membership/visitors and the need to provide safe and healthy facilities. Be flexible with your approach. Consider all the risks. Place health ahead of bowls. At all times use your best judgement. Consider appointing a Health Officer specifically dedicated to your club's response to Covid-19 and the four Alert Levels.

Disclaimer: Bowls New Zealand are not experts on pandemics and therefore all NZ Government and Ministry of Health information, guidelines and directives supersede this information. We have created this set of guidelines to inform the bowls community as to how Bowls NZ is responding to Covid-19 and to provide recommendations as to what we believe is the best course of action for centres and bowling clubs.