COVID-19 INFORMATION
GUIDANCE FOR SHOOTING (FIREARM) RANGES

Overview

Under current Chief Medical Officer of Health Orders, businesses and entities are required to:

- implement practices to minimize the risk of transmission of infection among attendees;
- provide procedures for rapid response if an attendee develops symptoms of illness;
- ensure that attendees maintain high levels of sanitation and personal hygiene;
- comply, to the extent possible, with the COVID-19 General Relaunch Guidance, this guidance, and any other applicable Alberta Health guidance found at: https://www.alberta.ca/biz-connect.aspx.

This document has been developed to support shooting (firearm) ranges in reducing the risk of transmission of COVID-19 among attendees (including workers, volunteers, patrons and the general public). The guidance provided outlines public health and infection prevention and control measures, specific to this setting and activity.

This document and the guidance within it is subject to change and will be updated as needed. Current information related to COVID-19 can be found at: https://www.alberta.ca/covid-19-information.aspx

COVID-19 Risk Mitigation

| General Guidance | The number of clients should not exceed the number of individuals that can maintain effective physical distancing (2 metres) or be protected through another means (e.g., plastic barriers).
|                  | If applicable to the ranges, the maximum number of individuals permitted at either an indoor or outdoor social gathering is 100, as long as there is a distance of at least 2 metres or appropriate barriers between members of different households (with the exception of cohort families).
|                  | COVID-19 signage should be posted in highly visible locations:
|                  |   o “Help prevent the spread” posters are available.
|                  | Anyone with symptoms of COVID-19; with a history of international travel in the last 14 days; or with close contact with a confirmed case of COVID-19 in the past 14 days must remain at home.
|                  | Provide a means to sanitize hands at points of entry and locations throughout the site where attendees are known to handle objects.
|                  |   o Ensure there are stations available to maintain hand hygiene throughout the facility.

To support public health contact tracing efforts in the event that an attendee tests positive, operators should consider collecting the names and contact information of attendees. For more information see General Relaunch Guidance.
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- Providing information is voluntary for attendees. An operator must obtain an individual’s consent and notify them about the purpose and legal authority for the collection.
  - Any personal information that is collected for COVID-19 contact tracing can only be used for this purpose, unless an individual provides their consent.

<table>
<thead>
<tr>
<th>Screening &amp; Response Plan</th>
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<tbody>
<tr>
<td>- Consider implementing active screening of attendees (where applicable) and staff for symptoms of fever, sore throat, cough, runny nose or difficulty breathing.</td>
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<td>- Operators may choose to use the <a href="https://www.gov.ab.ca/health/dailychecklist">Alberta Health Daily Checklist</a>.</td>
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<td>- The Alberta Health Services <a href="https://www.gov.ab.ca/health/self-assessment">COVID-19 Self-Assessment tool</a> can be used by attendees.</td>
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<td>- A rapid response plan sets out a fast-action plan for operators when an attendee shows symptoms or tests positive for COVID-19.</td>
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<td>- Staff should be familiar with and follow the operator’s rapid response plan if an attendee starts feeling symptoms during a shift. This should include:</td>
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<td>- Immediately isolating the attendee from others.</td>
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<td>- Cleaning and disinfecting all surfaces that may have come into contact with the symptomatic attendee.</td>
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<td>- Requiring hand hygiene and masking of the attendee.</td>
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<td>- The attendee must isolate as soon as possible.</td>
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<th>Physical Distancing</th>
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<td>- Consider physical controls to support spacing of at least 2 metres or physical barriers to prevent direct contact between attendees. These types of controls reduce the opportunity for transmission. Operators should consider the following examples and implement appropriate controls for their settings and services:</td>
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<tr>
<td>- Placing barriers or partitions between attendees.</td>
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<td>- Reducing or removing seats from waiting areas.</td>
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<td>- Re-arranging or blocking off lockers or shooting bays.</td>
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<td>- If locker rooms are used, they should be assigned to a single individual and thoroughly cleaned and disinfected between users.</td>
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<td>- Closing toilets or urinals that are less than 2 metres apart without barriers between them. Washroom capacity must allow for protection of guests. For example, consider or installing barriers between urinals or close off every second urinal.</td>
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<td>- Placing additional hands-free garbage bins with removable linings at all entrances and exits.</td>
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<td>- Where physical controls are not possible or appropriate, the operator should consider:</td>
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<td>- Reducing the number of attendees at one time.</td>
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<td>- Using the Range officer (RO) to facilitate entry and exit from the range.</td>
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<th>Where no RO is present (e.g., outdoor settings), clear signage should provide instruction to participants on operational requirements and expected processes.</th>
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<td>Consider asking clients to reduce the amount of time they spend in common areas and/or have a signed up time for these areas when clients book their range time.</td>
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**Competitive Events**

(e.g., Tournaments, Championships, Competitions, Playoffs)

- Competitive events in Stage 2 of Relaunch should be structured to either:
  - maintain 2 metres physical distancing between competitors, participants, staff, etc. or
  - follow the mini-leagues/cohort format found in the [Guidance for Sport, Physical Activity and Recreation](#)
- Events that cannot follow either of these models must be postponed and should not occur in Stage 2.

**Shared Items, Goods, Equipment & Rentals**

- Rented equipment should be assigned to a single attendee for only their use.
- Any required personal protective equipment or rented equipment for individuals on the range/in bays (i.e., firearm, eye wear and ear wear) should be assigned to a single user.
  - Personal protective equipment should only be reused if the manufacturer allows it and has provided clear cleaning and disinfecting instructions.
  - If an item must be shared between more than one person (from different households), it should be appropriately cleaned and disinfected between each use.
    - Wash hands with soap and water for at least 20 seconds or alcohol-based hand sanitizer with a minimum of 60% alcohol before and after handling a shared item.
    - Hard-surfaced items, or items which can be laundered, should be cleaned and disinfected.
    - Soft-surface items, or other items that cannot be cleaned and disinfected should be isolated for a period of 24 hours.

**Cleaning & Disinfecting**

Operators should:

- Develop and implement procedures for increasing the frequency of cleaning and disinfecting of high traffic areas, common areas, and washrooms.
- Disinfect each bay/range/bench rest between users.
- Ensure disposable towels and spray cleaners, or disposable wipes, are available to workers, volunteers and (as necessary) patrons to regularly clean commonly used surfaces.
For operators that do not already have industry specific cleaning and disinfecting standards, the following protocols should be used:

- Use a “wipe-twice” method to clean and disinfect. Wipe surfaces with a cleaning agent to clean off soil and wipe again with a disinfectant.
- Regular household cleaning and disinfecting products are effective against COVID-19 when used according to the directions on the label. Refer to the COVID-19 General Relaunch Guidance for information on cleaning and disinfecting products.
- Items that can be laundered should be machine washed with soap or detergent, using the warmest appropriate water setting and dry items completely — both steps help to kill the virus.

Staff & Volunteers

Operators should ensure that staff and volunteers:

- Are trained on physical distancing, hand hygiene, respiratory etiquette, cleaning and disinfecting, and any updated policies or procedures related to preventing transmission of COVID-19.
- Have access to hand sanitizer or hand washing stations, as required.
- Are permitted to wear non-medical face masks if preferred, even if a mask is not necessary for the work they are performing. Masking guidance is available online.

Operators should:

- Stagger staff arrival and departure times, lunch times, breaks and meetings to reduce the number of workers in one place at a given time.
- Designate lockers and storage spaces to individual staff.
- Encourage staff to launder clothing between shifts as appropriate.
- Continue to follow existing occupational health and safety (OHS) requirements.
- OHS questions and concerns can be directed to the OHS Contact Centre by telephone at 1-866-415-8690 (in Alberta) or 780-415-8690 (in Edmonton) or online.

Appointments, Bookings & Reservations

- Attendees should book an appointment online or by phone and avoid walk-in service where appropriate.
- Encourage reservations to prevent lineups. Consider adding a question to the reservation process regarding symptoms of COVID-19, and ask guests with symptoms to rebook.
- Operators should stagger appointment times to enable distancing in high-traffic areas such as waiting areas and wash stations.
- Leave a gap between time slots to ensure proper clean and disinfect of shared items or spaces.
- Consider adjusting or waiving cancellation fees for attendees who cancel due to quarantine, isolation or illness.
- Where possible, ask attendees to wait outside or in vehicles and use technology to provide notice when it is time for them to enter.
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| Classes, Programs, Seminars & Workshops | Attendees should book an appointment online or by phone and avoid walk-in service where appropriate.  
Where appropriate, physical barriers may be necessary depending on how instructors are required to interact with attendees.  
Non-medical face masks should be used when physical distancing of at least 2 metres is not possible or physical barriers cannot be used. Guidance is available online for proper mask use.  
Controls should be instituted to ensure physical distancing between all attendees as much as possible. This could include:  
- Posting signs, using barriers and marking floors.  
- Removing and restaging seating in public areas to prevent gathering.  
- Alcohol-based hand sanitizer with a minimum of 60% alcohol should be provided at entrances and exits, and proper hand hygiene and respiratory etiquette should be promoted. |
| --- | --- |
| Food Services | Operators are required to follow the Food Regulation and Food Retail and Foodservices Code and existing occupational health and safety requirements.  
- Operators should also follow the COVID-19 General Relaunch Guidance and Restaurants, Cafes, Pubs, and Bars Guidance.  
- Attendees may bring their own food and beverages, if permitted by the venue. Food and beverages should not be shared between households. |
| Retail | Operators with retail areas, such as those where accessories and clothing are sold, should refer to:  
- COVID-19 General Relaunch Guidance  
- COVID-19 information: guidance for retail businesses |