

ALERT LEVEL 2: Recommendations for Bowling Clubs

26th 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.	All Bowls 'on green' activity is limited to Singles / Pairs / Triples, on wide rinks.	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>
Physical distancing of one metre outside home.	Rinks width of 5.0 metres (minimum)	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. 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.). All coaches / umpires / markers should practice physical distancing of 1.0m and not come into contact with bowler's equipment, unless necessary.
People can travel inter-regionally, if they play it safe at their destination.	People can travel inter-regionally if they play it safe at their destination.	Bowlers should maintain a record of their travel and 'play it safe'.
	Bowling clubrooms generally limited to 50 persons or less (due to size of most bowling clubs and need for 1.0 metre physical distancing).	Bowling Clubs need to maintain a register of all persons using the facilities and/or greens, prior to use. The register of attendees must contain: Date, time, name, address, email address and/or phone number. Bowling Clubs may elect to use their exiting Visitors Register or similar, to satisfy this obligation.

Gatherings of up to 100 people indoors and outdoors allowed while maintaining physical distancing and contact tracing requirements.		<p>Tables and Chairs should be set up to comply with 1.0 metre physical distancing protocols.</p> <p>Any club using bar leaners should either remove them or ensure they (and any associated seating) comply with 1.0 metre physical distancing protocols.</p>
	AGM's and Prizegiving Events are permitted provided there are no more than 50 persons and the one metre physical distancing rule is obeyed (considering too, the size of clubrooms).	<p>AGM's - If physical distancing cannot be achieved then consider an electronic (video) meeting.</p> <p>Prizegiving Events - If physical distancing cannot be achieved then consider not holding the event until Alert level 1.</p>
	Sale of Food and Beverage, subject to highest levels of hygiene / health practice.	<p>Drinks for sale:</p> <ul style="list-style-type: none"> • Consider Bottled Beer, wine by the bottle and RTD's for sale. • 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". <p>Food available?</p> <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".
Businesses open, and business premises can be open for staff and customers with appropriate measures in place.	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.	<p>Greenkeeper activities are no longer restricted, however the same "Best Practice" protocols that apply to the clubhouse and the membership should be followed by the greenkeeper in relation to greenkeeping equipment, sanitising of surfaces, social distancing, etc.</p> <p>Be aware of your membership/visitors and the need to provide safe and healthy facilities.</p> <p>Be flexible with your approach. Consider all the risks. Place health ahead of bowls. At all times use your best judgement.</p> <p>Consider appointing a Health Officer specifically dedicated to your club's response to Covid-19 and the four Alert Levels.</p>

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.