



COVID – 19

Return to Festivals & Events Guidelines

~ DRAFT for Consideration ~

June 2020

(Ver – June 18, 2020)

**Case Study of Pizza Fest in Vaughan
SOS – Save Our Summer
Remo Palladini**

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SUMMARY

The effects of the COVID-19 global pandemic have greatly impacted the festivals and events industry resulting in uncertainty for stakeholders and communities alike. Festivals & Events Ontario (FEO) has been representing the industry and more than 2,500 festivals and events in Ontario for 30 years. As an organization, FEOs mandate has always been to ensure communities continue to deliver vibrant and safe festivals and events in all corners of the Province servicing both locals and tourists alike. Providing education, professional development and networking while supporting a sector of passionate organizers invested in achieving this mandate has been our greatest attribute, while delivering membership benefits that help support the continued growth of the industry as a top priority.

Specifically, FEO represents independents as well as small to mid-sized businesses. Municipalities delivering City/Town led festivals and events, as well as BIAs, RTOs and DMOs, suppliers, schools and students, and volunteers make up the list of stakeholders who are current members of the organization. Each member contributes to the growth and economic footprint across Ontario and a framework for industry partners to return to festivals and events is the premise for developing this guideline document.

Adhering to the Provincial Government’s reopening framework, including Public Health guidelines and industry contributors invested in returning to festivals and events in a responsible manner, this *Return to Festivals & Events Guideline* offers a suggested implementation and event management planning guides for stakeholders to interpret and use when it is deemed safe to do so by the Province.

FEOs priorities for this *Return to Festivals & Events Guideline* include providing stakeholders with accurate information, streamlining best-practises for organizers across the Province, recommending guidelines based on direction received from government/regulatory bodies, and making resources available to ensure communities are aware of the tools and support available to them.

PizzaFEST Intro:

Undoubtably this year has been a rollercoaster ride of confusion, economic uncertainty, and despair. But rollercoasters can also be fun. And the goal of this project is to have some fun on this rollercoaster ride that is the COVID-19 Pandemic.

While there are numerous health and safety restrictions in place all over the world, that does not mean we cannot adapt small scale events to meet those needs. The concept is simple: instead of one large party, we host many 'small parties,' each in the safety of their own Socially Distanced Booth. Please see the attached Socially Distanced Booth concepts that go above and beyond the measures to ensure distancing and promote a safe and enjoyable outdoor experience.

Guideline Definitions

For the purposes of this *Return to Festivals & Events Guideline*, the following definitions will be used to provide context and clarity for stakeholders using this document to prepare for their next in-person festival or event.

Festival / Event – Outdoor / park / lot venues; not including indoor venues

Stakeholders - Event Planners and Producers, Municipalities, Industry Suppliers and Consultants

WHAT KIND OF EVENTS CAN BE HOSTED?

This setup is scalable site-specific e. (50 booths or 200 booths) and flexible (ie can be modified) and is perfect for all sorts of food and cultural events, along with small concerts. Site could be semi-permanent, with the majority of the framework in place for season. There could be events hosted almost daily as there will be a huge demand for entertainment and food festivals that allow some semblance of a gathering while still following all the recommended protocols and ensuring the safety of the guests, workers and everyone involved.

Types include:

- Food and Cultural Festivals
- Small Concerts
- Fund Raisers, Family Celebrations and Community Events

LIVE Entertainment / Small Concerts:

- While this concept is unlikely to work for 'big ticket' bands due to cost, travel restrictions and other considerations, this style would be fitting for bands based in Canada / locally who would be readily available to play shows that don't require big setups or large amounts of people to make it cost effective.
- This creates a Made-in-Ontario program / line-up, supporting our local artists and performers.
- Extra security will be present as would paid duty police officers to ensure fans are enjoying the events responsibly.

The protocols outlined in this document, align and refer to the:

- [Workplace Safety & Prevention Services](#)
- [Event Safety Alliance Canada](#)

And the additional resources and links listed at the end of this document.

COVID-19 – Social Distance BOOTHS

OPERATING Guidelines

1) ATTESTATION with new and approved OPERATING PROTOCOLS

ALL Staff and service providers must attest the having read, understood and will adhere to the following relevant guidelines:

- [Workplace Safety & Prevention Services Guidance on Health and Safety for Tourism and Hospitality Sector during COVID-19](#)
- [Workplace Safety & Prevention Services Guidance on Keeping Safe During the Pandemic](#)
- [Workplace Safety & Prevention Services Guidance on Health and Safety for Outdoor Recreation and Drive-in/Drive-Thru Entertainment Settings during COVID-19](#)
- [Event Safety Alliance Canada](#)

In ADDITION, all event vendors, service providers should attest to compliance with the following relevant protocols:

FRONT of HOUSE & Guest Services

- All sales must be cashless and pre-ordered on line via a centrally managed system.
- All vendors and food sales must upload their items for sale onto the systems (with support of the Digital Mainstream Platform)
- All VENDORS must should attest they will follow:
 - [Workplace Safety & Prevention Services Guidance on Health and Safety for Sales and Customer Service Representatives during COVID-19](#)
 - [Workplace Safety & Prevention Services Guidance on Health and Safety for Cashiers During COVID-19](#)
 - [Workplace Safety & Prevention Services Guidance on Health and Safety for Retail General Labour Employees during COVID-19](#)

RETAIL Vendors should also attest they will follow:

- [Workplace Safety & Prevention Services Guidance on Health and Safety for Retail Sector during COVID-19](#)

FOOD & BEVERAGE Vendors should attest they will follow:

- [Workplace Safety & Prevention Services Guidance on Health and Safety for Restaurant Servers, Cooks and Dishwashers During COVID-19](#)
- [Workplace Safety & Prevention Services Guidance on Health and Safety for Curbside Pickup and Delivery Services during COVID-19](#)
- [Workplace Safety & Prevention Services Guidance on Health and Safety for Hotel Housekeeping and Laundry during COVID-19](#)

BACK of HOUSE / SITE SERVICES & Security should attest they will follow:

- [Workplace Safety & Prevention Services Guidance on Health and Safety for Supervisors, Production & Operations Management during COVID-19](#)
- [Workplace Safety & Prevention Services Guidance on Health and Safety for Shipping and Receiving Personnel during COVID-19](#)
- [Workplace Safety & Prevention Services Guidance on Health and Safety for Maintenance and Facilities Maintenance Employees During COVID-19](#)
- [Workplace Safety & Prevention Services Guidance on Health and Safety for Warehouse Workers, Forklift Operators & Material Handlers during COVID-19](#)

2) Updating and understanding NEW LEGAL OBLIGATION & RISKS

Update EVENT OPERATIONS PLAN:

All events should update their Operational Plan and ensure relevant and adequate staff are assigned to monitor and deliver on COVID requirements.

Attain ALL required APPROVALS:

As usual, all events must attain to required approvals and permits to operate, including, but not limited to:

- Municipal / Regional & Provincial – ie SEAT - Special Event Advisory Team process / Police / AGCO, St. John's, etc.

Update RISK MITIGATION & SAFETY Plan:

All events should closely evaluate their risk, legal obligations and overall liability.

- All events must have insurance that falls in line with the local and regional guidelines for events.
- All reservation systems / tickets should include a waiver clause.
- Signs at front will outline potential risks and liabilities, and how guests can ensure they have a safe visit by following the rules.

Updated INSURANCE COVERAGE:

- Adequate insurance for operations, liability and 3rd part coverage.

Updated SITE OPERATION Plan:

- Update operational plans to include new protocols and Social Distance SITE operations outlined in this document.

Updated all COMMUNICATIONS Materials:

- Update all pre-event and onsite materials to reflect and communication the new operating protocols for Consumers, Vendors, Program and Event related staff and suppliers.

3) Update all MARKETING and COMMUNICATIONS materials

Consumer / Guest COMMUNICATIONS:

New safety messaging and rules need to be communicated numerous times through multiple mediums.

Patron Education / Messaging / Pre-Event:

- Patrons/Guests will mainly be required to purchase tickets in advance. As part of this process, guests must provide contact information to enable contact information.
- Guests will be required to read and accept a 'Patron Code of Conduct' with safety protocols / terms of the event and be subject to the strict safety guidelines.
- There should be an email reminder before the event to reinforce this message.
- With ticket purchase, all guests will agree that should they be found to not be adhering to protocols have agreed to being removed from the event / site without refund, and are subject to potential fines, local bylaws infractions and legal action.
- Anyone showing symptoms will be denied access to the site or removed from the site without refund.

Guest Responsibility / Code of Conduct:

- Guests will be provided with what they need to do to make these events safe and secure
- Guests should wear facemasks until they are in their booth, at which time they will be allowed to remove them until departing the site.

Onsite Signage & Communications:

- All approved Front & Back of House safety protocols will be reinforced through on-site signage, verbally by the staff / security and periodic PSA's - Public Service Announcements.

a. SITE OPERATIONS with SOCIALLY DISTANCED BOOTHS – Front of House

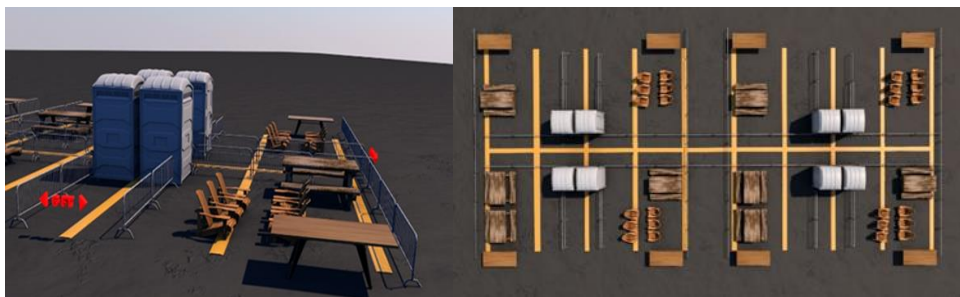
CONSISTENCY AND SAFETY

- Event should work with local City/ Town / Reginal staffs, their local BIA, and others to ensure this semi-permanent venue is safe and fun for everyone and can host events from when the government permits.
- To ensure that each event is run safely and securely all event organizations will be run through a central event team, to ensure the proper measures and training are in place.
- Site mangers can offer event promoters a fixed pricing 'site rental' to cover the organizational (Security, Stage, Production and more) costs and ensure that these events and concerts can ran safely, and still be financially viable. The more events that occur, the better economies of scale can be achieved for all the costs associated for each event.

a. Social-DISTANCE BOOTHS – Parties of 2- 12 guests

SITE / BOOTH CAPACITY:

- Event site capacity would be based on guidelines imposed by regional by law and by the AGCO. The setup would allow for a fixed number of booths with each booth having a maximum capacity according to the outlying capacity determined by regional by law, the AGCO and in consultation with local police and fire departments.



- The booth concept includes all the amenities needed to enjoy the experience while following all the Health and Safety Guidelines.
- Each Booth has approximately 240 Square feet of space that is always 6 feet from any other booth. With a maximum of 12 (Or less based on Government Regulations) guests in a booth, that works out to 1 person per 20 square feet, which is well above the 1 person per 12 square feet capacity that is recommended by the AGCO in Special Occasion Permit licensed events.
- All booths are situated at the very least 6 feet away each other.
- All booths including the fences, washrooms, coolers, tables, and chairs are sanitized before and after each use.

- Each booth comes with its own port-o-potty with hand washer so there is no public sharing of washrooms. (This option is an extra pre-caution to deter movement of fans, line ups and common surfaces.)
- Each booth comes with a picnic table and/or Muskoka style chairs to sit and enjoy the booth. Upgrades could be available.
- Each booth has its own garbage and recycling receptacles.
- Each booth has a 'delivery' table, where food and drinks are dropped off to avoid contact.
- Food items are pre-ordered and pre-paid to ensure there is little food waste on the vendor side, along with ensuring our vendors are properly prepared to produce the food needed. Additional food is available on site during the event and will be delivered as ordered.
- Drinks are pre-ordered and are waiting for guests upon their arrival in a cooler. Additional drinks are available to purchase on site.
- Security on site patrolling to ensure that social distancing rules stay in place. There will be a Zero tolerance policy in effect to ensure all guests are safe and can enjoy the events.
- Umbrellas in the picnic tables for the day time, and remove them for the concert evenings as they wouldn't be needed

b. PRE-EVENT - Reservations, Online Orders & Onsite Guest Management:

- Booths are sold for a fixed price based on a capacity determined by the prices set by the event producer.
- Through an online reservation system, such as 'Seating's', each socially distanced booth would be reserved for a set period of time (arrival & departure pre-determined)
 - Time-ticketing - people in/out (continuous in/out so no 'rush')
 - Much like reservations made at a restaurant, airline or a golf course, guests pick a fixed time slot (IE, 12-1:45, 2 – 3:45, 4-5:45, 6-7:45 and 8pm – Close) on a cost per hour basis.
 - A one direction booth and aisle system similar to retail stores will be used, to ensure limited interactions for patrons, employees and site staff.
 - At time of reservation, guests will pre order their food from the menu options listed by the participating vendors, and potentially retail vendor items as well.
- Pre-ordered beverages can be made available upon arrival in their own a cooler at the booth.
- Pre ordered food is delivered 10-30 minutes after seating.
- Guests have a chance to enjoy their food while listening to music on the main stage, and potentially enjoy live busker style entertainment which wanders through the laneways (which are more than 6 feet away from each booth.)
- If desired, additional onsite ordering is can be available, and must be done via the online system. Deliveries will occur via 'take out' and delivery protocols. Drink carts could be circulating to vend additional beverages for purchase following 'retail / cashier' safety protocols.
- Any take out/take home requests are delivered 20 minutes before the reservation departure time.
- After departure, the booth is fully cleaned and sanitized and ready for the next group to arrive – **cost include a 30-45 minute turn around between each booth reservation for cleaning and sanitation protocols.**

PAYMENTS – PRE-SOLD / TOUCHLESS DELIVERY / ONLINE / CASHLESS ENVIRONMENT

- Guests will be required to pay for all items electronically. While most of the ordering will be done online and in advance, all purchases on site will be done through electronic means, via Credit Card or Debit. Employees will be equipped with Mobile Payment Systems where guests will ‘tap’ for payment. **Cash payments are currently not accepted.**
- Guest can order onsite by downloading the APP, pay online, and assigned staff will deliver to touchless delivery drop table at each booth.

VIP / BOOTH RENTAL SPACE:

- Everyone will receive the VIP treatment, ensuring all experience Save our Summer experience. Upgrades will be available for groups who want the VIP washroom, chairs, a closer view.
- **General Admission would NOT be available**, and all groups must be making an 'Online Reservation' in specific time slot and booth before arriving to the site, to ensure reduced pinch points, efficient flow of patrons to and from the site, and proper preparation and sanitation for each booth / aisle / area between groups.

NOT ALL BOOTHS ARE CREATED EQUAL

- For events that focus on entertainment on the main stage there will be a scaling price system, as many seated events have. Closer booths will cost a bit more, again, as any ticketed event does. However, each booth has enough space to ensure a view of the stage. Fans can move their seating in their booth to optimize the view. Any obstruction will be noted in the seating charts.

AODA Compliance

- While booths will come with a standard Potty with Hand Wash Station, we can and will accommodate the needs including substituting an Accessible Potty to ensure all guests can enjoy their experiences.

CAPACITY / DISTANCING GUIDELINES & PRICING:

- Reservation will be set up in a Booth (capacity of 10-12 in line with Provincial gather guidelines) or per individual with a minimum and maximum amount of people per booth / group. (ie 10ppl Max per gathering)
- The 1 person per 12 square feet capacity that is recommended by the in Special Occasion Permit licensed events is irrelevant with respect to COVID-19.
- Booth capacity (fixed seats, 6 feet apart), or restrict each booth to people from the same household or ‘social circle’ per current Provincial guidelines for gatherings.

c. ARRIVAL / The Entrance & Exit Experience

- Screening — all patrons should be screened prior to entry. Anyone feeling unwell must not be admitted. Booking policies should reflect this policy, noting not refunds and at site management discretion.
- Daily attendance records must be kept – with daily records of all attendees in order to support contact tracing.

Matre D' / Welcome Team & Service Staff:

- Entrance and Exit will be directed and controlled by security on site. They will control and direct traffic to ensure the complete safe and guided experience from entering to being seated to leaving safely.
- Upon arrival, Guests wait to be seated in socially distances cue / ie circles or lines and proceed as the lines move. Guests are greeted and ‘escorted’ to their reserved booth. (see site plan and booth set up images below)

Bag Checks / Pat-downs:

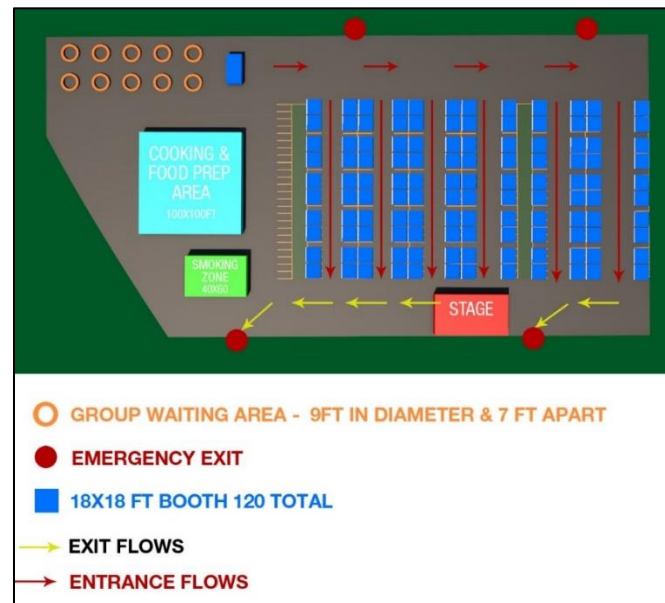
- Depending on the event, bag checks will be performed, and pat downs will be administered per guidelines. No external food, beverage, chair, furnishings will be allowed.

Tickets / Scans:

- Event tickets will need to be purchased guests do not need tickets to be scanned – Entrance will be like entering a restaurant when you have a reservation. Just say your Group name and party size / show phone app. and we will take you to your booth.

Arriving at and enjoying the VIP Booth SPACE:

- Once a group has arrived at their reserved booth, guests will be able to or need to leave their area for the duration of the reservation / event.
- Each 'section' should have a LEAD / Matre D' who will be the onsite guest's liaison. Each 'area' (row or pre-assigned group of booths will be assigned one guest services liaison to limit contact and support contact tracing. Similar to a restaurant patio, the venue operates as a giant patio and each staff will be assigned a 'section'.
- The section team will include preparing the booth for use, safely delivering food and drinks to the booth via the 'Delivery' Table, and upon completion cleaning and sanitizing the booths for the next use.



Food, Drinks & Vendor Deliveries

- Food and drinks are pre-ordered at time of reservation. Vendor items can also be uploaded to online purchase site.
- All items are delivered by the dedicated service 'team' to each booth and dropped off at the 'Delivery Table.'
- Food will all be covered or in boxes, and if utensils are needed, they would be in plastic wrap to ensure they are safe.
- Additional food and drink may be available for purchase during the experience based on the event.
- All food preparation will also comply with measures in place, and of course follow closely the recommendations of the local Region Health Department.

e. TRANSITION – Exit / Safety, Cleaning & Transition

- As guests leave, security will be there to direct traffic to the exits, again, always going in one direction to ensure groups do not cross paths, and they will slow traffic down to ensure safe distances are being met.
- Generally, only designated service staffs and security (escorting groups) will be walking in the one-direction lane ways.

KEEPING IT CLEAN, KEEPING IT SAFE

CLEANING – TURN OVER / HIGH TOUCH / RESTROOMS / UNIFORMS

- Site will assign and train a dedicated team to sanitize between booth rentals and all sanitation and protocols must be followed.
- While there are mixed opinions on how long the virus can live on surfaces and in certain climates, why take the chance? Each booth will be thoroughly cleaned according to WSPS, WSIB and other protocols to ensure a safe environment for not only the guests, but for the workers.
- All workers will wear a face covering when social distancing is not possible and will be provided the tools and training to clean and maintain facilities according to the specified procedures and guidelines recommended by the provincially approved agencies.
- In the events of multiple uses of a booth in the same day, booths will be thoroughly cleaned and disinfected with a checklist that is submitted and signed for as is common in many restaurants. These simple yet effective measures allow for accountability and prevents any missteps for occurring.
- During 'turnover' (meaning more than one group will use the booth in a given day) the booth will be cleaned following a strict protocol / cleaning / sanitization protocol (WSPS - already approved)
 - [Pathogen Decontamination Checklist](#)
 - [Resource Downloads](#)
 - [COVID-19: Keeping safe during the pandemic](#)

Smoking PROTOCOL:

- Generally – vaping & smoking on SITE should NOT be permitted. Alternative sources (patch or gum) should be communicated and enforced on site.
- Regardless, events must prepare for all situations. There should be a designated smoking area where guests can smoke, and security to ensure social distancing measures are respected.
- Guests will have to be escorted to the designated smoking area and then walk back around to the front entrance to make sure the event flow is respected.

5. SITE MANAGEMENT / BOH – BACK OF HOUSE

a. Event Staff / Volunteer Training & Supervision

Worker Health & Hygiene – Infection Mitigation Coordinator

- The site should designate one person, similar to restaurants and hospitality locations, as a Health and Safety leader.

Staff / Team Cohorts:

- Staff should be assigned to a team / cohort, and remain with that team / cohort and in a designated section of the site for the duration of their visit.
- Each 'team / cohort' should also be assigned a safety lead to ensure that all staff / volunteers feel safe and protected in the environment that they are working in.
- Each shift there will be a designated Health and Safety Leader on duty to ensure that the proper work conditions follow the guidelines.

Safety Training:

- All staff will be briefed, trained and required to adhere to safety protocols outlined above.
- All staffs / employees must attest to review, understanding and agreement with 'appropriate' safety protocols outlined in the first section of this document. A formal record of these attestations must be retained by the site / event organizer. All staff should sign a 'risk waiver' noting their understanding of potential risks of participation.

Arrival & Screening:

- Employees are to enter and exit through the designated areas, sign timed entry / exit logs and must comply with all social distancing practices while working/ onsite.

Event Operations and Safety:

- Service teams / cohorts are assigned a section (X / # booths) each.
- Team leads are responsible to greet guests and provide operational overview for guests.
- Team informs kitchen as groups arrive to start pre-ordered food prep.
- Team 'deliver' food to their booths at the front end 'Delivery' Table.
- Team help with any additional orders, and ensure the comfort and answer questions from guests
- Team clean and sanitize their booths after use

b. Safety & Emergency Protocols

- All venues will be required to design an Emergency Preparedness Plan with the help of local by law, fire, health and police.
- This covers all instances and event organizers.
- All staff and security must attest to understanding and agreeing to protocol and understand their role in managing and advising guests of these measures.

First Aid & Incident Plan

- Event should consider the value and process of monitoring consumer temperature at all entry points.
- Events should determine a method to inform and track consumer awareness of any real or perceived risks of participation, such as using liability waivers.

Symptomatic / Confirmed Case protocol

- Events must establish a Symptomatic and confirmed Case protocol
- Update incident/accident reports/forms, capturing pertinent information if a person becomes ill at the event.
- Ensure an EMS protocol is adapted.
- Determine protocol for assessment for action, including but not limited to:
 - Isolation room(s) or area available
 - Egress and location of person(s) in contact with patient
 - Provide detailed information regarding closest assessment centre / have directions for distribution
 - Undertake a follow up and contact tracing protocol

c. Production Protocol**Program & Site Logistics:**

- A site logistics Supervisor / Manager must attest to directing and following WSPS protocols outlined at the start of this document.
- Site production / management should be centralized / conducted by one company to ensure a consistent setup / guideline protocol.
- Ideally, a local / municipal site could be set up for season, either on public site or private land. This would enable local events to take advantage of 'economies of scale' of utilizing a central site set up to deliver their 'individual' programming. ie Country Festival / Pizza Festival /Jazz Festival / Salsa / Taste of... / etc..

- Materials / Logistics / Deliveries / Grounds Transportation should be scheduled during hours where no guests are present. In the case of an emergency deliver for food or beverage, a designated area will be made to receive the delivery.
- Police and Security will ensure safety when vehicles are entering / leaving. (ie. Timed / one-way traffic / touchless protocols, et..
- Waste and Recycling protocols must be update to reflect new safety and sanitation requirements to support guest and staff / volunteer safety.
- Depending on event – parking lot management (ie one way / timed entry / entry / exit protocols) must be established, or transportation / transit protocols and links should be considered and updated.

Stage & Entertainment:

- A ‘Stage Manager’ should be appointed to ensure the safe conduction of events behind the ‘Stage’ which would be responsible for all BOH – Back of House workers and entertainment.
- Set up and BOH – Back of House team should be established for duration of the event, and remain localized to designated areas of the site.
- All entertainment contracts / agreements should be updated to include safety protocol attestations.
- If events choose to add ‘Busker style entertainment’ roaming the grounds - full training, distancing and safety protocols must be established, and ensure touchless programming is delivered.
- Music will be played at a lower established protocol, to limit ‘lean-in’ between teams and guests.
- Entertainment will use the ‘employee entrance’ and be briefed on what is expected and what has been done for them to ensure that their equipment, ‘Green Room’ and more are safe.

Vendor / Retail:

- Depending on the event, vendors may be added to the event site. Guests will be encouraged to pre-purchase their merchandise online or virtually onsite, for delivery to their booth.

Set Up and TEAR Down Protocols:

- Full set up and tear down protocols must be updated to reflect the new safety protocol requirements.

APPENDIX 'A'
CONTRIBUTORS / BEST PRACTICES AND RESOURCES

Vaughan PizzaFest

- www.vaughanpizzafest.com

Festivals and Events Ontario

- www.festivalsandeventsontario.ca

OBIAA – Best Practice Sharing: www.obiaa.com/

- SHOPHere / Digital Main Street – supporting transition to online portals
- ThunderBAY – Streeter concept / TBay Waterfront BIA
- Guelph Downtown
- Hamilton – King/William PATIO
- Timmins – Pop Up Patio concept

RESOURCES & LINKS:

Government of Canada

- www.canada.ca/en/public-health/services/diseases/2019-novel-coronavirus-infection/health-professionals/mass-gatherings-risk-assesment.html
- <https://www.canada.ca/en/public-health/services/diseases/coronavirus-disease-covid-19.html>

Government of Ontario

- www.ontario.ca/page/how-ontario-is-responding-covid-19

Government of Ontario Newsroom

- Ontario Releases Guide on How to Develop a Workplace Safety Plan
https://news.ontario.ca/opo/en/2020/06/ontario-releases-guide-on-how-to-develop-a-workplace-safety-plan.html?utm_source=ondemand&utm_medium=email&utm_campaign=o

Lisa MacLeod, Minister of Heritage, Sport, Tourism and Culture

- Industries hold a stakeholder telephone town hall to update province's information
www.ontario.live / minister.macleod@ontario.ca

Workplace Safety & Prevention Services

- Introducing our new COVID-19 Hub giving you access to ALL our articles, checklists, webinars, eCourses and much more for businesses across Ontario.
www.covid19.wsps.ca/ or www.wsps.ca/Home.aspx

WSPS - Health & Safety for Outdoor Recreation and Drive-in/Drive-Thru Entertainment Settings during COVID-19

- www.wsps.ca/WSPS/media/Site/Resources/Downloads/covid-19-outdoor-recreation-health-and-safety-guidance.pdf

Event Safety Alliance Canada

- www.esacanada.ca

Event Safety Alliance - Webinar: Prepare Your Organization for the Coronavirus Disease Outbreak

- https://eventsafetyalliance.webinarninja.com/live-webinars/230074/register?in_tok=b89eff2c-b5bb-4138-a8df-8a6f06a4366a

AGCO - www.agco.ca/blog/general/mar-2020/agco-services-during-covid-19-pandemic-mar-16

TIAO – Tourism Industry Association of Ontario - www.tiaontario.ca

Culinary Tourism Alliance - www.culinarytourismalliance.com

RTO's - Contact your Regional Tourism Office for local support and information

NMEP – Networking for Municipal Event Planners

- With a pulse on municipal guidelines and activities, the NMEP works toward plans on re-opening festivals in your city or municipality

Recycling Council of Ontario - <https://rco.on.ca/>

Ontario Restaurant Hotel & Motel Association (ORHMA)

- www.orhma.com/

TSSA: www.tssa.org/en/about-tssa/tssa-response-to-novel-coronavirus-.aspx

ESA: [https://esasafe.com/newsroom-2020/esa-response-to-novel-coronavirus-\(covid-19\)/](https://esasafe.com/newsroom-2020/esa-response-to-novel-coronavirus-(covid-19)/)

IFEA – International Festivals and Events

- www.ifea.com/p/resources/ifea-coronavirus-resources

Peter Ashwin – Event Risk Management Solutions

- <https://ermglobal.com/blog/>

Odyssey Medical

- <https://docs.google.com/document/d/1SGdza64x1dqLj3XtjWDT7LEb-HGoPTP-0PwhlYao/edit?usp=sharing>
- www.odysseymedical.ca

Dr. Stuart Weiss, Intelligent Crowd Control

- www.icrowd.com/event-solutions

Globe and Mail

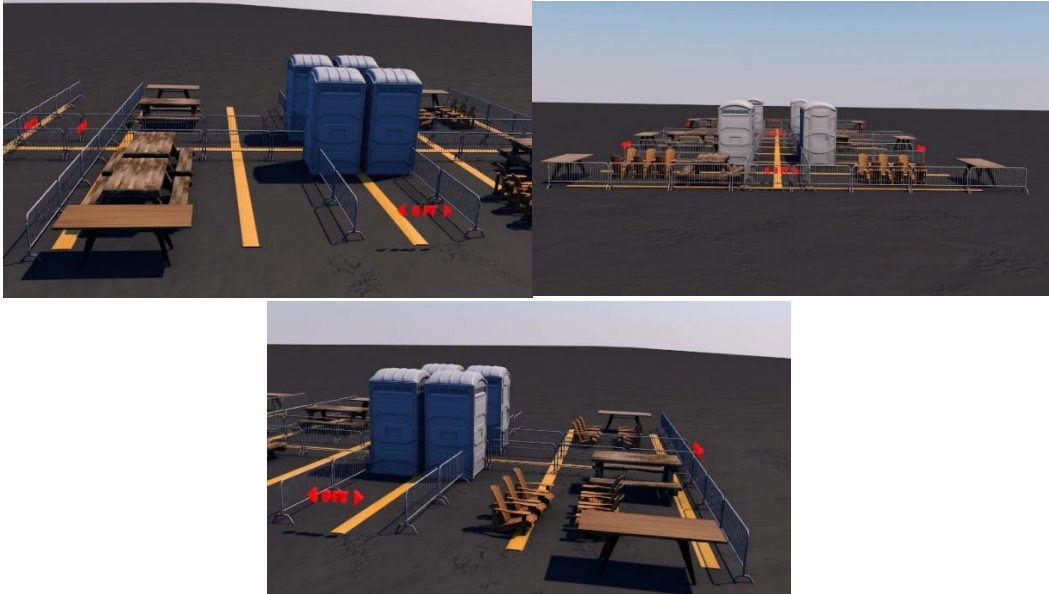
- When will Canadians return to galleries, museums and the performing arts? Survey says...
www.theglobeandmail.com/arts/theatre-and-performance/article-when-will-canadians-return-to-galleries-museums-and-the-performing/

What's Happening in Niagara Falls

- www.niagarafallstourism.com/blog/whats-open-niagara-falls

APPENDIX 'B'

Additional - Sample / SITE IMAGES



APPENDIX 'C'

PizzaFEST – PRE-Packaged F&B Bundles EXPAMPLES

PizzaFEST suggested pricing:

\$80.00 FAMILY OF FOUR DELUXE PACKAGE:

Includes 4 Non-Alcoholic Beverages (Coke, DC, ETC.)

Includes 4 Pizza's of your choice. (List of Pizza's)

\$80 (pricing isn't exact, just trying to make it easy numbers)

\$100 Family of Four Supreme Package:

Includes 4 Non-Alcoholic Beverages.

Includes 4 Pizza's of your choice.

Includes 4 Desserts. (Say for example, Gelato - We can have a guy coming around to the booth to serve them right in front of them for some added flair)

And you add per family size. Add individual options and more.

(\$Add Any Pizza for 16\$ Add Beer or Wine for \$10)

And this formula can be used for all sorts of food festivals.

Rib fests, Wing Fests, BBQ Fest, Pasta Fest, Sweet Fest,
Taco Fest, Mac and Cheese Fest, Grilled Cheese and so much more.