

This update contains information on the approach to reopening, face coverings poster, testing resources, FDA best practices for reopening food establishments, and an update on golf carts for people with disabilities.

## **Four-Phase Approach to Reopening and Mandatory Workplace Safety Standards**

Yesterday, the Baker-Polito Administration announced a four-phase approach to reopening the Massachusetts economy amidst the COVID-19 pandemic, and published Mandatory Workplace Safety Standards that will apply across all sectors and industries once reopening begins.

- [Baker-Polito Administration Announces Four-Phase Approach to Reopening and Publishes Mandatory Workplace Safety Standards](#)
- [Reopening Advisory Board Presentation May 11, 2020](#)
- [Reopening: Four-Phase Approach](#)
- [Mandatory Workplace Safety Standards](#)

## **Face Coverings Poster**

DPH has created a poster on [How to Use Face Coverings Effectively](#) to share with local businesses. The poster will be translated in several languages and posted at the following links:

- [Wear a Mask in Public](#)
- [COVID-19 Printable Fact Sheets](#)

## **Testing Resources**

Facilities may privately coordinate with hospitals, community health centers, ambulance/EMS providers, or other qualified testing providers (including but not limited to dedicated organizations such as Orig3n), to come on-site and collect specimens to test for COVID-19.

- For Fallon EMS on-site testing, a facility can schedule testing on their website at [www.fallonambulance.com/covidtesting](http://www.fallonambulance.com/covidtesting).
- To contact Brewster Ambulance, they can contact the Communications Supervisor at 617-983-1000.
- To contact Orig3n to request on-site testing or test kits, visit the following: <https://orig3n.com/covid19/>.
- [List of COVID-19 Testing Sites in Massachusetts](#)

### **Food and Drug Administration - Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic**

FDA has provided a food safety re-opening [checklist](#) for previously closed retail food establishments or those that have been open with limited service related to the COVID-19 pandemic. The checklist addresses key food safety practices for retail food establishments to consider when re-opening and restarting operations. The checklist includes several additional resources.

#### [Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic](#)

### **Golf Carts**

The [essential services FAQ](#) has been updated with the following information:

No golf carts allowed, except as outlined below:

- The use of a motorized cart may be permitted for any individual with a disability who is seeking a reasonable accommodation to ensure compliance with the Americans with Disabilities Act (ADA). A golfer who wants to use a cart should provide documentation or otherwise certify in writing to the golf course that he or she has a disability that requires the use of the cart.
- Any carts used must be cleaned and sanitized after each use. The course operator may not use non-essential employees to handle the renting and/or cleaning of the carts. Only security and groundskeeping personnel are permitted on the premises.