
COUNTY COUNCIL, COUNTY MANAGER, AND BOARD OF HEALTH
IN AND FOR SUMMIT COUNTY, STATE OF UTAH

In the matter of:

COVID-19 Pandemic within Summit County

**JOINT PUBLIC HEALTH ORDER
(Stabilization Phase)**

Order No.: 2020-06

Date: May 14, 2020

Legal Authority: Utah Code §26A-1-114
Utah Code §17-50-
302(1)(a)(ii)
Summit County Code
§4-5-6(A)

The Summit County Health Officer (“**SCHO**”) issued his Public Health Order 2020-01 on March 15, 2020.

The SCHO issued his Public Health Order 2020-02 on March 23, 2020.

The SCHO, Summit County Council (“**Council**”), and the Summit County Manager (“**Manager**”) issued their Joint Public Health Order 2020-03 (the “**Stay-at-Home Order**”) on March 25, 2020.

The SCHO issued his Amended Public Health Order 2020-04 on March 31, 2020, which extended Public Health Order 2020-01 and 2020-02 to be co-terminus with the Stay-at-Home Order.

The Governor of the State of Utah issued his “Utah Leads Together (Version 2)” and “Phased Guidelines for the General Public and Businesses to Maximize Community Health and Economic Re-activation” on April 17, 2020 (together, the “**Utah Leads Together Plan**”).

The Utah Leads Together Plan lays out three-phases to the COVID-19 (coronavirus) pandemic response: “**Urgent Phase**,” “**Stabilization Phase**,” and “**Recovery Phase**.” The Urgent Phase directs resources and regulations aimed at stopping the spread of the virus and ensures that our health care system does not become overwhelmed. The Stabilization Phase transitions into an effort to mitigate the spread of the virus, while simultaneously re-activating the economy step-by-step. To assist in this effort, an operational dashboard has been provided,

which establishes a color-coded health guidance system. This system consists of four levels: High Risk (red), Moderate Risk (orange), Low Risk (yellow), and New Normal (green).

The County formed a Stabilization Working Group to enlist businesses and industries within Summit County (the “**County**”) to assist it in developing appropriately tailored business specific protocols for each individualized business sector within our community.

On April 29, 2020, the Governor issued his executive order (i) adopting the Utah Leads Together Plan as a statewide order, and (ii) reducing the risk level statewide to Moderate Risk (orange).

Pursuant to Utah Code §53-2C-103 (SB 3004), on May 1, 2020, the Utah Department of Health in consultation with the Governor’s Office granted the County an exemption from the Governor’s executive order for Joint Public Health Order 2020-05.

The County issued its Joint Public Health Order 2020-05 with an effective date of May 1, 2020, which transitioned the risk level in the County to Moderate Risk (orange) with community specific protocols for businesses and industries.

On May 14, 2020, the Governor issued a new executive order which reduced the majority of the state to Low Risk (yellow), but specifically did not change the Moderate Risk (orange) risk level in Summit County.

The County is in a unique position in that it experienced a significant impact from the COVID-19 pandemic to its resort economy. The County continues to be in a unique position in its efforts to phase-in its reopening of its resort economy in order to ensure that the 2020-2021 ski season is successful.

Dr. Erin S. Bromage, Associate Professor of Biology, University of Massachusetts Dartmouth, who is an expert in immunology and infectious disease, provides important additional insights into the epidemiological construct of COVID-19 and its transmission. Dr. Bromage provides recommendations for reopening restaurants and other indoor facilities. Bromage, Erin S. PhD, “The Risks – Know Them – Avoid Them” (May 6, 2020) located at <https://www.erinbromage.com/post/the-risks-know-them-avoid-them>. The County desires to incorporate some of these ideas into its future Order (defined below).

Pursuant to Utah Code §53-2C-103 (SB 3004), on May 14, 2020, the Utah Department of Health in consultation with the Governor’s Office granted the County an exemption from the Governor’s further executive order for Joint Public Health Order 2020-06.

In issuing this Joint Public Health Order 2020-06 (this “**Order**”), the County adopts the Utah Leads Together Plan, inclusive of its updated Phased Guidelines for the General Public and Businesses to Maximize Community Health and Economic Re-activation (Orange), as a baseline

with additional Business Specific Protocols (defined below) layered on top of the baseline to account for the unique circumstances of the County and its resort economy.

THEREFORE, PURSUANT TO UTAH CODE §26A-1-114, UTAH CODE §17-50-302, SUMMIT COUNTY CODE §5-4-6, AND SUMMIT COUNTY CODE OF HEALTH §1-1-10(b), BE IT HEREBY ORDERED BY RICHARD C. BULLOUGH, PHD, SUMMIT COUNTY HEALTH OFFICER, THE SUMMIT COUNTY COUNCIL, AND THOMAS C. FISHER, SUMMIT COUNTY MANAGER, IN CONSULTATION WITH THE SUMMIT COUNTY BOARD OF HEALTH, AS FOLLOWS:

Section 1. **Purpose.** The intent of this Order is to remain at risk level Orange, but ease some of the Business Specific Protocols in a manner so as to allow a phased normalization of business and commerce, while at the same time continuing to require social distancing, as defined in the Phased Guidelines for the General Public and Businesses to Maximize Public Health and Economic Reactivation, as amended (the “**Phased Health Guidelines**”) so as to prevent the spread of the COVID-19 coronavirus. All provisions of this Order shall be interpreted to effectuate this intent.

Section 2. **Moderate Risk - Orange.** Joint Public Health Order 2020-05 is hereby rescinded and replaced in its entirety by this Order. The County remains in the Stabilization Phase, Moderate Risk (orange).

Section 3. **Adoption of Phased Health Guidelines.** The County hereby adopts in its entirety the Phased Health Guidelines for Moderate Risk (orange). All individuals currently living within or visiting Summit County, Utah, and all businesses operating within Summit County, Utah, are ordered to comply with the protocols set forth in the Phased Health Guidelines for Moderate Risk (orange) in the following categories:

- General Public (Overview of Guidelines, Social Guidelines, Use of Face Coverings, Family Gatherings, Church Services, Children, Outdoor Recreation, Pools, Water Parks, and Spas).
- High-Risk Individuals.
- General Employer (Overview of Guidelines, General Employer Guidelines, including Best Practices for Employers, Cleaning & Hygiene Guidelines for Employers, and Employers Monitoring Systems).
- Business Specific Guidelines.
 - Restaurants, Food Service Establishments, Bars, Food Trucks, and C-Stores (including the Appendix, “Guidelines for Dine-in Restaurant Open in Orange & Yellow”).

- Retail (including Grocery Stores, Pharmacies, and C-Stores).
- Hospitality, Tourism and Accommodations.
- Events, Cultural Arts and Entertainment (including sporting events, concerts, rodeos, convention centers, theatres, museums, zoos, aquariums, aviaries, botanical gardens, libraries, and indoor arenas).
- Personal Services (including barbers, cosmetologists, body artists, nail technicians, tanning, etc.).
- Home Repair.
- Gyms and Fitness Centers (including indoor recreation centers, yoga studios, dance, tumbling, indoor soccer, etc.).
- Construction, General Contractors and Manufacturing.
- Child Day Care.
- Hospital Settings and Ambulatory Surgical Facilities.
- Non-hospital Settings, including Dentistry.

To the extent that the Phased Health Guidelines make compliance a recommendation or directive, the County hereby makes such recommendation or directive mandatory and enforceable under law.

Section 4. **Business Specific Protocols.** In addition to the Phased Health Guidelines, the following businesses will comply with an additional layer of specific protocols as more fully set forth below:

1. **Food Services.** All restaurants, coffee shops, bars, taverns, nightclubs, and C-stores which serve food, will comply with the following additional restrictions and limitations on dine-in seating:
 - Restaurants, coffee shops, bars, taverns, nightclubs, and C-stores, including lobbies and waiting areas, must clean in the morning, between shifts, and in the evening. Cleaning and disinfecting includes all high-traffic areas, tables, chairs, door handles, phones, floors, restrooms, and any high-touch surfaces.
 - Limit tables to groups of six (6) (unless members of the same household). Adjacent booths can be occupied if there is a minimum 5-foot (measured from the

seat) effective barrier between booths. If a 5-foot barrier is absent, booths may be occupied if every other booth is skipped.

- Customers at a bar must not be seated within six (6) feet of other customers, nor any taps, food preparation areas, sushi preparation areas, clean glasses, or the bartender work area (“the well”). Seats and stools in this area must be removed or unoccupied at all times if this 6-foot requirement cannot be met.
- Patrons may sit at the bar where food is being prepped if a solid, cleanable plexiglass or equivalent barrier, which extends three (3) feet above the countertop of the bar, is installed to separate the customer from the food preparation area.
- Small private events of twenty (20) people or less with reservations can only be accommodated by establishing a minimum 10-foot distance (or physical barrier) between the group and general public.
- In waiting areas, a 6-foot distance must be maintained between parties or household groups, whether indoor or outdoor. Waiting areas will have floor markers to indicate proper spacing. Where 6-foot distance cannot be maintained, indoor group waiting areas are prohibited. Weather permitting, food establishments may use outdoor waiting areas with signs and other reminders for groups to maintain 6-foot social distancing. Consider using call-ahead or reservation systems to minimize wait times and stagger arrivals.
- When possible, hosts should open doors for customers to help prevent congregating of customers at the entrance, show required signage, and explain operating practices.
- Condiments must not be kept on tables, but rather given to guests upon request. Condiment containers must be disinfected after each use. Self-serve condiment stations must be monitored and disinfected at least every thirty (30) minutes.
- Self-serve drink stations must be monitored and sanitized at least every thirty (30) minutes, especially surfaces where customers touch.
- Employees in kitchen areas should practice social distancing whenever possible. Workstations should be arranged so that employees do not face one another. Non-surgical masks or face coverings are encouraged and training provided on the how to appropriately wear them. Whenever possible, staff should be separated into

cohorts to minimize interaction between groups. All existing food regulations still apply.

- Take-out customers may order inside the establishment as long as the lobby or waiting area has floor markers to keep customers at least six (6) feet apart. Management must actively manage lobbies and waiting areas so as to ensure that social distancing is maintained at all times.
 - Carry out services will comply with the Third-Party Food and Grocery Delivery Service protocols.
 - Outdoor dining is strongly encouraged where and when available.
 - Bars, taverns, and nightclubs will comply with all Food Service protocols.
 - Where a customer's government issued identification card is required to be served an alcoholic beverage, the customer will hold his or her government issued identification card for scanning or place such on a flat surface and step away. The identification card will be retrieved by the customer after the employee has completed any verification.
2. **Third-Party Food and Grocery Delivery Service.** All third-party food and grocery delivery service will comply with the following additional restrictions and limitations:
- “No contact delivery,” which means no person-to-person contact.
 - Each employee who performs deliveries will have a current *ServSafe* Delivery COVID-19 Precautions online training with a copy of the Record of Training on file with the business and available upon request by the Health Department.
 - Management will register their business and receive approval by the Health Department before conducting third-party food and grocery delivery services. Registration is free.
 - Management will and must ensure, on a daily basis and at the beginning of each shift/rotation, through a symptom check, that no employee who presents symptoms of illness will be permitted to work. A written log shall be kept of ill employees. Said log will be made available to the Health Department upon request.

- All payments will be on-line or through telephonic credit card transaction. Employees will not handle cash or credit cards. **Tips should be added via phone or online. Cash tips should not be accepted.**
- All food will be packaged in a sealed package or container to ensure (1) that food has not been opened, and (2) that there has been no tampering with the food.
- Food Delivery:
 - Food should be transported in a cooler, insulated bag or other container that can be sanitized between deliveries.
 - Delivery containers should be maintained at appropriate temperatures (FDA Food Code 3-501.16)
 - Employees who prepare the food are separate from the employee delivery food items.
 - Social Distancing Protocols will be followed. Package should be left on doorstep followed by a text or phone call alerting delivery has been completed.
- Prior to/Following Each Delivery:
 - All delivery containers will be sanitized.
 - Delivery vehicle touch points including but not limited to keys, steering wheel, doorknobs, gear shifts, radio knobs, cell phones/GPS will be sanitized prior to and following each delivery.
 - Management will inspect delivery vehicle at the beginning of each shift to ensure sanitary conditions.
- Employees who perform deliveries must be gloved and wear a non-surgical mask or face covering that completely covers the nose and mouth during the “no contact delivery” transaction.

3. Indoor Recreational Facilities. All indoor recreational facilities, including gyms, fitness centers, spas, exercise studios, health clubs, swimming pools, and hot tubs will comply with the following additional restrictions and limitations:

- Facilities will limit the number of patrons in the facility at one time to 1 person per 100 square feet. A maximum of twenty (20) people, including staff, per floor is allowed.
- Front entry and desk areas will be marked to indicate proper social distancing. Sneeze guards will be installed and touchless and online reservations and

payments will be encouraged. Work areas will be wiped down at the end of every shift.

- Hand sanitizer for patrons will be stationed throughout the facility and sanitation supplies will be readily available near exercise machines and benches. Patrons will be required to wipe down equipment after each use. There will be increased staff monitoring of facilities to ensure compliance with all regulations and to help sanitize surfaces.
- Employees must wear non-surgical masks or face coverings; patrons encouraged to wear non-surgical masks or face coverings whenever possible. In fitness classes led by an instructor where communication is made difficult by a mask, the mask can be removed for the duration of the class. However, ten (10) feet between the instructor and the patrons must be maintained at all times.
- Weight and Cardio areas will be roped off to maximize separation and will be cleaned after each use.
- Leisure swimming pools will remain closed until otherwise allowed by the Health Department.
- Patrons are encouraged to bring own equipment needed for use. When public equipment is used, adequate disinfecting supplies will be available for patron use before and after, and staff will clean equipment after scheduled class.
- Equipment given to patrons will be sanitized upon return and inventory will be rotated to limit turn over.
- Patrons will be required to maintain a social distance of ten (10) feet while exercising. Certain areas can be marked to delineate ten (10) feet boundaries.
- Schedules classes in order to allow for cleaning and disinfection in between classes.
- Clearly mark entry and exit areas, use separate locations where feasible.
- Zero hands-on contact between staff/patron, and patron/patron.

- Management will provide updated participant waivers which include COVID-19 specific details including nonparticipation if symptomatic. Details to include acknowledgment of public restroom and shared equipment use.
 - Water fountains are not available for use unless no touch options for refilling waterbottles is available.
 - Skills development and conditioning activities are allowed so long as social distancing is practiced. Scrimmages or competitions, whether or not formally organized, are prohibited.
 - Classes held outside are limited to a maximum of twenty (20) people, including staff, while observing social distancing.
 - Public locker rooms and showers are closed. Fitness centers within private clubs and hotels with reserved locker space are exempt.
 - Steam rooms, hot tubs, and dry saunas are closed.
 - Facilities will follow guidelines of sport specific governing bodies, related to COVID-19 if applicable.
 - Summer Youth Camps, Activities and Programs which utilizes indoor recreational facilities will abide by the above capacity limitations.
4. **Accommodation and Lodging.** All hotels, accommodation, and lodging will comply with the following additional restrictions and limitations:
- Reception areas, registration, concierge, and valet areas should be screened by a plexiglass or similar barrier.
 - Appropriate PPE (wearing non-surgical mask or face covering and gloves) will be worn by all employees based on their role and responsibilities and in adherence to state or local regulations and guidance. Training on how to properly use and dispose of all PPE will be mandatory. Every employee entering the Hotel/Resort should be provided a non-surgical mask or face covering and be required to wear such while on hotel property. Gloves will be provided to employees whose responsibilities require them as determined by medical experts including

housekeeping and public area attendants and security officers in direct contact with guests.

- Shuttle services will adhere to guidance provided by the Health Department.
- Where a guest, member, or patron tests positive for COVID-19, management will house such guest, member or patron during the quarantine period.
- Management will post signage approved by the Health Department which advises members, guests and patrons of COVID-19 protocols. Guests, members, patrons should receive a COVID-19 awareness/information.
- Room service food delivery is permitted.
- Daily housekeeping services should be discontinued to prevent transmission between rooms during guest stays and protect employee exposure occurrence. An outright prohibition for any mid-stay services is not recommended. If a mid-stay or daily service is provided, employees will minimize contact with guests while cleaning hotel rooms; guest room attendants will offer to return at an alternate time for occupied rooms. Industry leading cleaning and sanitizing protocols must be used to clean guest rooms, with particular attention paid to high-touch items including television remote controls, toilet seats and handles, door and furniture handles, water faucet handles, nightstands, telephones, in-room control panels, light switches, temperature control panels, alarm clocks, luggage racks and flooring.
- Daily guest room cleaning should include a complete change of towels, bed linens, pillows, pillowcases, and guest consumable items. Launder all exposed linens and cleaning supplies separately, washed at high temperatures and in accordance with CDC guidelines. Dirty linen will be bagged in the guest room to eliminate excess contact while being transported to the laundry facility.
- Provide guest with their own in-room sanitation solutions, sprays, or wipes to instill guest confidence (e.g.; alcohol wipes).
- Hand sanitizer dispensers, touchless whenever possible, will be placed at key guest and employee entrances and contact areas such as entrances, reception areas, hotel lobbies, restaurant entrances meeting and convention spaces, elevator landings, pools, salons and exercise areas. Hand sanitizer throughout the back of house (in touchless dispensers) for employees.

- Employees will be trained on how to respond swiftly and report all presumed cases of COVID-19 as required by the Health Department. Management will be ready to provide support to members, guests, and patrons.
- Case Notification. If there is a report of a presumptive case of COVID-19 at the facility, the workplace coordinator, who will be responsible for COVID-19 issues, will notify and work with the Health Department on appropriate actions.
- Members, guests, and patrons will enter the hotel/resort through doors that are either propped open, are automated or manually operated by an employee.
- Guests requesting bell service will be assisted and the bell cart will be sanitized after each guest is assisted.
- Valet services will be suspended until further notice.
- Hotel vehicles will be thoroughly cleaned before and after each use.
 - No more than four guests will be permitted per SUV and no more than two guests will be permitted per sedan.
 - Guests will not be permitted in the front passenger seat.
 - Employees will not open the doors of cars or taxis.
- Elevators shall be limited to single rides or member of the same household or roommates.
- The frequency of air filter replacement and HVAC system cleaning will be increased and fresh air exchange will be maximized.
- Shared tools and equipment will be sanitized before, during and after each shift or anytime the equipment is transferred to a new employee. This includes phones, radios, computers and other communication devices, payment terminals, kitchen implements, engineering tools, safety buttons, folios, cleaning equipment, keys, time clocks and all other direct contact items used throughout the hotel/resort. The use of shared food and beverage equipment in back of the house office kitchens (including shared coffee brewers) will be discontinued.
- Management will comply with Food Service protocols for restaurants, bars, taverns, and nightclubs.
- Management will comply with Indoor Recreation protocols.
- Public area furnishings, conference layouts, and other physical layouts will be arranged to ensure appropriate social distancing.

- Meeting and banquet set-up arrangements will allow for physical distancing between guests in all meetings and events. Gatherings of more than twenty (20) guests in any conference or meeting room is prohibited. Buffets will be subject to the Food Service protocols.
 - Leisure swimming pools will remain closed until otherwise allowed by the Health Department.
 - All public and communal hot tubs, dry saunas, and steam rooms will be closed to members, guests, patrons, and the general public. Hot tubs located within rooms, for use by the guest, will be permitted if cleaned and disinfected between guests.
5. **Arts, Special Events and Entertainment.** All arts and entertainment businesses, including special events, mass gatherings, sporting events, parades, concerts, theatres, museums, zoos, aquariums, aviaries, farmer's markets, weddings, funerals, and botanical gardens, will comply with the following additional restrictions and limitations:
- Facilities and venues will operate with no more than twenty (20) people gathered. Social distancing will be followed and practiced at all times including six (6) feet within groups, and ten (10) feet between groups.
 - Management will identify a workplace coordinator who is responsible for COVID 19 related issues and impacts to the business or organization. This includes communication, operations and cleaning supplies/schedule, required and recommended PPE per Health Department as part of uniform, and a protocol for reporting illness to management for staff, volunteers, patrons and performers or other contractors.
 - Prioritize touch-less payment, ticketing, playbills, and waste (ie, no lid to touch on garbage/recycle receptacles). Disinfect between transactions at facility stores/gift shops. Trash and Waste receptacles or other high touch items will not have lids and be emptied prior to overflow.
 - Staff and volunteers are strongly encouraged to wear non-surgical masks or face coverings. Employee should wear gloves, if possible.
 - Facility will be cleaned and sanitized throughout the day and at the beginning of each day.
 - Additional attention will be concentrated in areas where staff/patrons are using shared space (ex. theatre seats, galleries, museums, interactive displays).

- Floor plan layouts will be created to allow social distancing requirements. These will be made available to the Health Department upon request. When possible, work in teams to reduce exposure across all staff.
- Management will have seating charts (reserved seating) for performances to ensure social distancing practices are maintained and staff/volunteers understand such arrangements. Reserved-seating facilities will have a maximum capacity of twenty (20) people. Management will maintain a log of attendees/participants/ticket holders by program/show digitally. This should include full name, county of residence, and contact information. This information will be made available to the Health Department upon request.
- During performances it is recommended that a staff or volunteer assist in restrooms to ensure restrooms are not clustered, handwashing is preformed, and supplies and facility is adequately clean and stocked.
- Outside of performances, restrooms should be regularly checked to ensure the facility is clean and adequately stocked.
- Staff or volunteers will escort or usher patrons into and out of performances or screenings and monitor patrons for compliance in gallery/museum settings. When possible, have various entry and exit points. This will prevent clustering in doorways. Staff or a volunteer should escort or usher patrons into and out of shows or galleries to ensure proper distancing. There may be some scenarios when an usher isn't needed (such as a gallery or museum setting), in which case staff or a volunteer will observe patrons to ensure their compliance with social distancing practices.
- Staff will have the authority to ask patrons to leave facility if they believe they are ill or have symptoms of illness.
- Youth/Children should be supervised by a designated adult or guardian if participating in programs. If children cannot be accompanied by an adult, previous arrangements must be made with management.
- All takeaway marketing, ticketing and playbills will be paperless (digital). A master copy of these types of materials may be displayed behind a protective surface for patrons who do not have the ability to access digital platforms. Playbills, tickets or other brochures will be digital. Pre-purchase of tickets or participation is strongly encouraged. Continue digital participation options for patrons who are not comfortable in participation. This includes those who are immune compromised or otherwise highrisk.
- Use of communal materials or equipment must follow strict cleaning procedures after each use (i.e.; art supplies, instruments, equipment, exhibits, costumes, etc.).

At all possible costs, management should work with patrons to use their own personal supplies and equipment (not share).

- Allow staff to continue telecommuting when they do not need to be present in the workplace. Staff should not linger in the workplace if they are not working. Continue to promote customers calling-in for business that does not require contact (i.e.; purchase tickets).
- Booths or vendors must be ten (10) feet apart. Handwashing stations are required for every five (5) booths.
- Expanding outdoor venue areas is highly recommended. Extending times or days over which the activity occurs are also encouraged to reduce gathering numbers and spread out participation when possible.

Section 5. Closures. All hot tubs, dry saunas, steam rooms, public locker rooms, bike share, and leisure pools will be closed to members, guests, patrons, and the general public.

Section 6. Public and Private Gatherings Prohibited. All public and private gatherings of more than twenty (20) people are prohibited.

- A. This prohibition of gatherings will not apply to critical government services (such as fire, police, emergency response, and court services) or to hospitals, domestic violence shelters, homeless shelters, licensed or contracted residence care providers, retail and grocery stores, restaurants, gas stations, churches, building and construction worksites, and the shipping, transportation, and airline industries.
- B. This prohibition of gatherings will not apply to members of the same household or living unit.
- C. Exceptions from this prohibition of gatherings may be granted on a case-by-case basis to a formal organization, who exercises oversight with respect to the activity, based upon having adequate protocols which mitigate the public health risks. Applications for exceptions can be made to the Health Department.

Section 7. Conflicts. In the event of a conflict between the Phased Health Guidelines and the Business Specific Protocols, the more restrictive protocol or practice shall control.

Section 8. Effective Date; Duration. This Order shall become effective at 12:01 a.m. on May 16, 2020, and will continue to be in effect until 11:59 p.m. on May 22, 2020, or until it is extended, rescinded, superseded, or amended in writing. This Order shall be re-evaluated in seven (7) calendar days. Should scientific data indicate that the spread of COVID-19 in Summit County has substantially increased, the County may reinstitute the Stay-at-Home Order.

Section 9. **Publication.** This Order shall be on file for public inspection with the Summit County Clerk and the Summit County Health Department.

Section 10. **Enforcement.** The County Sheriff and Chiefs of Police within the County are directed to ensure compliance with and enforce this Order. Notwithstanding such, the purpose of this Order is to protect individuals' health and not to hold them criminally liable. Discretion will be used in the citing and prosecution of violations of this Order.

Section 11. **Appeal.** This Order may be appealed to the Summit County Board of Health within ten (10) calendar days in accordance with Summit County Code of Health §1-1-9.

ORDERED, APPROVED, ADOPTED, and PASSED, and published, this 14th day of May, 2020.

ATTEST:



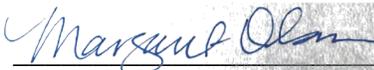
Kent Jones
Summit County Clerk

SUMMIT COUNTY COUNCIL



Doug Clyde, Chair

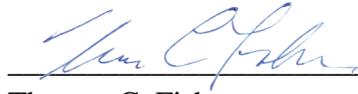
APPROVED AS TO FORM



Margaret H. Olson
Summit County Attorney

<u>VOTING OF COUNTY COUNCIL:</u>	
Councilmember Carson	<u>Aye</u>
Councilmember Robinson	<u>Aye</u>
Councilmember Clyde	<u>Aye</u>
Councilmember Armstrong	<u>Aye</u>
Councilmember Wright	<u>Aye</u>

BY ORDER OF THE SUMMIT COUNTY MANAGER



Thomas C. Fisher
Summit County Manager

BY ORDER OF THE SUMMIT COUNTY HEALTH OFFICER



Richard C. Bullough, PhD
County Health Officer