

# ADS Guidance for Senior Centers

Updated 07/31/2020

For current COVID-19 information in Seattle-King County, visit [www.kingcounty.gov/COVID](http://www.kingcounty.gov/COVID).

## Considerations to Guide Local Planning

- Senior centers serve the population that is most vulnerable to COVID 19 infections, with the highest mortality rate of any age group.
- Senior center clients will remain among those most vulnerable throughout the COVID pandemic, regardless of whether King County is in Phase 1, 1.5, 2, 3, or Phase 4. Heightened vigilance and well-defined safety protocols will be necessary for all on-site services.
- Senior center leadership should consider the variations in COVID transmission risk across local communities in making local decisions about on-site services. King County may be in Phase 2 overall, but some communities or regions may have much higher transmission risk for seniors in group settings.

## State Requirement for Safe Start Re-Opening

- Senior center re-openings for on-site services fall into Phase 3 of the Safe Start plan.
- Washington's four-phase reopening plan requires all business entities, including senior centers, to complete a written safety plan to guide their re-opening activities.
- The safety plan must be retained on the premises and made available to Washington State regulatory agencies or local health authorities in the event of an inspection.
- A written plan supports senior center staff to create and follow protocols that will meet requirements to ensure the safety of staff, volunteers, and clients. The Governor has provided a [Phase 3 Safe Start Plan Template](#) that can guide center staff in their planning.

Additional resources to use in developing a center's safety plan include:

- [Safe Start Business Guidance](#), Washington State
- [COVID-19 Resources for Business](#), Public Health Seattle-King County

## Recommendation for Monitoring On-Site Services

Senior centers offering on-site services like meal preparation for home delivery, foot care and dental cleanings should consider requesting and retaining a copy of the safety plan for any food preparation contractors and healthcare providers working on site. These types of services must meet stringent requirements in employee and client screening, use of protective equipment, cleaning and disinfection.

