



TSNZ Covid-19 Level 2 RISK ASSESSMENT

Even though group numbers have now increased to a maximum of 100, there are still issues that may present risk so they must be considered and managed properly if you are going to run a Championship match at your range.

How you specifically manage these situations will depend on your range size and layout, and people available. If you are not confident that these issues can be properly addressed, you should reconsider whether actually running the match at your range is the best action at this time.

Note that **in all cases your Range MUST:**

- have a written Covid-19 Range Safety Plan at the range which is available if shooters ask to see it
- have clear signage at the entry that anyone unwell must not enter
- have a suitable contact tracing system set up.

In addition, you will need to consider properly managing:

Hygiene – you should:

- Have hand sanitiser available on entry
- Have signs advising of need to wash hands often
- Have spray sanitiser freely available and visible around the range
- Have a person allocated to regularly sanitise surfaces, especially key touch areas – range banisters, door handles, toilet flush buttons, taps etc
- Have a plan for fully sanitising the range following the event

Physical distancing of 1m in all areas – you should:

- Shoot on alternate mounds, or put up barriers between mounds (eg Perspex, corflute etc)
- Spread out gear tables or set up additional gear areas
- Consider marking room setup and check marking systems
- Limit numbers in gear room, range, marking room, target area, kitchen at any one time

Contact tracing – you should:

- Have sign-in sheet at entry or allocate a person to record all entry/exit information – must include time in, time out and contact details

Food and drink supply – you should use whatever level of supply you are comfortable with, for example:

- Not have any food or drink available at all
- Not use any plates/cups/glasses from the range kitchen
- Have any food pre-made and individually wrapped
- Limit high-touch food items available eg fruit, heated items or canned drinks
- Have kitchen staff wear gloves/masks and wash hands often
- In all cases, regularly sanitise all kitchen surfaces