HEALTH AND SAFETY POLICIES FOR RESUMPTION OF GAMING OPERATIONS

NONRESTRICTED LICENSEES

INTRODUCTION

On March 12, 2020, Governor Steve Sisolak issued the Declaration of Emergency for COVID-19 pursuant to the emergency powers conferred upon the Governor of Nevada by chapter 414 of NRS. Pursuant to his Declaration of Emergency, Governor Sisolak issued Emergency Directive 002 on March 18, 2020, which suspended all gaming operations for 30 days. The expiration of Emergency Directive 002 was subsequently extended to April 30, 2020 by Emergency Directive 010. Pursuant to Governor Sisolak’s “Nevada United: Roadmap to Recovery” plan, gaming operations will not resume in the beginning stage of recovery, and it will be incumbent upon the Board to ensure the safe reopening of gaming operations in this State.

The purpose of these policies and procedures (Policy) is to notify Nevada’s nonrestricted gaming licensees of new operational requirements to mitigate and reduce the risk of exposure to COVID-19 for all employees, patrons, and other guests. This Policy constitutes the minimum requirements to be followed, and does not preclude a gaming licensee from implementing its own additional requirements.

NRS 463.0129(1)(d) requires that all establishments where gaming is conducted and where gaming devices are operated be controlled and assisted to protect the public health and safety of Nevada’s residents. The Nevada Gaming Control Board (Board) and Nevada Gaming Commission remain resolute in ensuring that gaming operations in this State do not compromise the health and safety of Nevadans.

In consultation with the Office of the Governor, as well as federal, state, and local health officials, the Board has created this Policy to diminish personal contact and increase the level of disinfection in high-use areas, and expects full compliance with this Policy by its nonrestricted licensees. COVID-19 research is continuously developing. In the event of a conflict between any provision set forth in this Policy and any policy or requirement of a federal, state, or local health authority, the requirements set forth by those health authorities shall control.

The Board issued Industry Notice #2020-25 on May 1, 2020. On May 7, the Nevada Gaming Commission ratified this Policy and confirmed the Board’s ongoing responsibility to issue health and safety policies for the gaming industry. On May 27, the Governor directed the Board to promulgate requirements for a phased and incremental resumption of gaming operations, and confirmed that the failure of a gaming licensee to comply with any such requirements shall be considered injurious to the public health, safety, morals, good order, and general welfare of the inhabitants of the State, and constitute a failure to comply with the Governor’s Emergency Directives. Gaming operations were authorized to resume on June 4, 2020, so long as licensees remain in full compliance with this Policy, as amended.
On September 29, 2020, Governor Sisolak issued Declaration of Emergency Directive 033, which authorized venues to hold larger gatherings and events, subject to strict guidance issued by the Office of the Governor. Requirements to hold such events are detailed below.

**CREATION AND IMPLEMENTATION OF COVID-19 MITIGATION PLAN**

Using this Policy as a guide, each nonrestricted licensee must create and implement a plan to mitigate the spread of COVID-19 and infectious diseases (“Plan”). All Plans shall be submitted to Ops@gcb.nv.gov at least seven (7) days before reopening occurs. Plans required pursuant to this Policy should be regularly and continuously reviewed and executed to ensure the health and safety of licensees’ guests and employees. The Board will provide updates to this Policy as circumstances surrounding this health crisis evolve.

To comply with this Policy, the Board recognizes that certain statutory provisions, including, without limitation, those set forth in NRS 463.1605 and 463.01865, contain certain requirements imposed upon resort hotels licensed by the Commission after July 1, 1992. Pursuant to section 13 of the Governor’s Declaration of Emergency Directive 016, the Board is required to implement a phased and incremental resumption of gaming operations. Accordingly, nonrestricted licensees subject to the requirements related to resort hotels may choose to delay full compliance with certain of those criteria when executing their Plans required pursuant to this Policy. A nonrestricted licensee that intends to delay full compliance with the resort hotel requirements must include full details thereof in their Plan. The Board will not consider delayed compliance with certain resort hotel criteria a violation of the Gaming Control Act, so long as a licensee’s Plan fully complies with this Policy. The Board will revisit this exercise of prosecutorial and regulatory discretion as the Governor’s office and the Board continue to track the effects of COVID-19 on the State of Nevada.

**PROCEDURES PRIOR TO RESUMING GAMING OPERATIONS**

Prior to reopening, each nonrestricted licensee shall clean and disinfect all of its hard and soft surfaces in accordance with the guidelines published by the Centers for Disease Control and Prevention (CDC) for Cleaning and Disinfecting Your Facility.

Each licensee must ensure its employees are adequately trained on: (1) the proper cleaning and disinfecting procedures set forth in the CDC’s guidance above; and (2) how to prevent the spread of infectious disease, including, without limitation, social distancing, handwashing, and not spreading germs at work. Plans should ensure that any training provided pursuant to this Policy is documented by the licensee.

**HEALTH AND SAFETY PROCEDURES ONCE OPERATIONAL**

When implementing their plans, licensees should utilize the Interim Guidance for Businesses and Employers to Plan and Respond to COVID-19, published by the CDC. The Board expects licensees to include the following components in its Plans.
Employee and Patron Health Concerns:

Signage should be posted throughout the property reminding employees and patrons of proper hygiene, including, without limitation, proper handwashing, how to cover coughs and sneezes, and to avoid touching their faces.

Employees should be instructed to stay home if they do not feel well, and to contact a supervisor or manager if they notice a co-worker or patron experiencing symptoms associated with COVID-19, such as coughing, shortness of breath, or other flu-like symptoms.

If a licensee is informed or is alerted to a case of COVID-19 at its property, it must communicate the case to and cooperate with its local health authorities. All employees should receive clear instructions on how to properly and efficiently respond to all presumed cases of COVID-19. Licensees must follow the appropriate steps to conduct additional cleaning and disinfecting protocols of all areas that patrons visited during their stay in accordance with guidelines issued by the licensee’s local health authority.

Plans should identify personnel or a department on property to serve as a liaison to assist local health authorities with aggregate data sharing and contact tracing.

Employee Training and Responsibilities:

Proper and frequent handwashing with soap is vital to help combat the spread of COVID-19. All employees should be required and consistently reminded to wash their hands with soap and warm water for 20 seconds, before the start of a shift, at least once during every break period, and several times during their shifts, including, without limitation, when they change gloves or otherwise contaminate their hands.

Appropriate personal protective equipment (PPE) may be required or recommended by federal, state, or local authorities. When required or recommended, licensees must ensure that PPE is utilized and properly worn by employees, and provide training on how to properly use, wear, and dispose of all PPE.

Plans must include a provision outlining training on COVID-19 safety and disinfection protocols for all employees. Additional comprehensive training must be provided for employees who work in areas with frequent patron contact, including, without limitation, housekeeping, food and beverage, internal maintenance, hotel operations, casino operations, and security. Training, whether conducted in person, online, by video, or in writing, should be available in English and Spanish.
Use of Face Coverings by Patrons and Guests:

Pursuant to Governor Sisolak’s Emergency Directive 024, licensees shall ensure that all patrons and guests properly utilize face coverings, subject to the guidelines in the Directive. This Policy fully incorporates Emergency Directive 024, including, without limitation, all of its requirements, conditions, limitations, and exceptions. Licensees should have dedicated signage throughout the establishment notifying patrons that face coverings are required. Pursuant to the authority granted to the Board in section 35 of Emergency Directive 021 and section 10 of Emergency Directive 024, the Board will strictly enforce Emergency Directive 024.

Gaming Machines:

Plans must ensure that the floor plan for gaming machines creates proper social distancing between patrons. For example, chairs and stools in front of every other gaming machine could be removed so that patrons do not sit next to each another, or licensees could propose other measures to ensure proper distance between patrons. Additionally, licensees should assign employees to focus on ensuring guests do not congregate in groups.

Plans must address how gaming machines, devices, chairs, and other ancillary equipment will be cleaned and disinfected on a regular basis. Plans should also address the availability of hand sanitizer or disinfectant wipes for patron use on the gaming floor.

Table Games and Card Games:

Plans must limit the number of patrons based on type of game to ensure proper distance between players by limiting the number of seats or betting positions per table, or licensees may submit alternative plans for approval by the Board. At a minimum, patrons must be at least one betting position apart. Casino supervisors and managers must ensure that patrons do not congregate in groups around gaming tables. Licensees should ensure dealers have hand sanitizer available to offer to patrons throughout their shifts.

Plans should ensure regular cleaning and disinfection of, without limitation, table games, rails, dice, card shoes, shufflers, roulette wheels, Pai Gow tiles, pit podiums, blackjack discard holders, and toke boxes on a regular basis and when a new employee comes into contact with any of the aforementioned gaming equipment. Plans should also address how licensees will disinfect cards and chips.
Race & Sportsbooks, Keno Lounges, and Bingo Halls:

Plans must ensure that patrons do not congregate in groups and practice proper distancing in these areas. Plans must address how the race & sportsbook, keno lounge, bingo hall, and any other gaming area will be cleaned and disinfected on a regular basis. Plans should also address the availability of hand sanitizer or disinfectant wipes for patron use in these areas.

Responsible Gaming:

Plans must include the licensee’s commitment to and implementation of responsible gaming measures. Licensees are encouraged to enhance their responsible gaming measures, including, without limitation, providing enhanced training to employees and creating specialized messaging for patrons.

Occupancy Limits:

In order to achieve the social distancing guidelines issued by federal, state, and local health authorities, Plans must limit a property’s occupancy to no more than fifty percent (50%) of the occupancy limit assigned to each gaming area of the property by local building and fire codes. Licensees’ Plans should detail how compliance with this occupancy limit reduction will be achieved, which may include, without limitation, head counts by security personnel, utilization of a licensee’s existing surveillance systems, and making use of a licensee’s slot accounting system to aid in monitoring the number of patrons on the casino floor.

Social Distancing Guidelines:

The Board expects all licensees to comply with any and all health and safety guidelines and directives issued by federal, state, and local governing authorities with respect to the operation of hotels, restaurants, retail establishments, and pools.

Guest Queuing. Any area where patrons queue should have appropriate signage requiring social distancing in accordance with federal, state, and local health authority requirements.

Hotel Front Desk, Business Center, and Concierge. Social distancing protocols should be maintained among employees and patrons, consistent with federal, state, and local requirements.

Restaurants and Bars. All restaurants and bars should have reduced seating in accordance with federal, state, and local guidance to allow for appropriate distancing between each table and between patrons.

Nightclubs and Dayclubs. Nightclubs and dayclubs within a licensee’s property must be closed until further notice.

October 1, 2020
Retail Spaces. Patron occupancy limits and social distancing protocols should be consistent with federal, state, and local requirements and will be enforced at licensee-owned and leased retail spaces.

Pools. Pool seating should be configured in a manner consistent with federal, state, and local requirements to allow for appropriate distancing.

Back of House. Social distancing protocols, as provided by state and local health authorities, must be implemented in employee dining rooms, employee entrances, uniform control rooms, employee restrooms, loading docks, offices, kitchens, security scanning podiums, employee relations service desks, and training classrooms.

**Cleaning & Disinfection Guidelines Generally:**

The Board expects all licensees to comply with any and all health and safety guidelines and directives issued by federal, state, and local governing authorities with respect to the operation of hotels, restaurants, retail establishments, and pools.

Plans should ensure that all public areas will be cleaned and disinfected on a continual and regular basis in accordance with federal, state, and local guidelines for hotel operations. Licensees should increase the frequency of cleaning and disinfecting high-contact surfaces, including, without limitation, front desk check-in counters, bell desks, elevators and elevator buttons, door handles, public bathrooms, room keys and locks, ATMs, redemption terminals, rewards club kiosks, escalator and stair handrails, casino cage counters, gaming machines, gaming tables, gym equipment, dining surfaces, and restaurant menus. Additionally, all restrooms should be cleaned and disinfected on a regular basis.

**Cleaning & Disinfection for Hotel Rooms and Operations:**

Licensees should ensure that housekeeping staff receives comprehensive training on COVID-19 safety and disinfection protocols. Additionally, licensees should provide employees access to required PPE, cleaning products, and sanitizer. Any carts, trolleys, or mobile equipment utilized by or to transport employees should be disinfected on a consistent basis.

Plans should utilize cleaning products that meet Environmental Protection Agency (EPA) guidelines and are approved for use and effective against viruses, bacteria, and other airborne and bloodborne pathogens. A list of disinfectants approved by the EPA for use against COVID-19 can be found here. All disinfectants should be used in accordance with their labels to ensure proper application, contact time, and user safety.

Plans should acknowledge the use of cleaning and disinfecting protocols to clean guest rooms approved by the CDC and Occupational Safety and Health Administration (OSHA). Licensees should ensure that increased attention is paid to high-touch items, including, without limitation, remote controls, toilets and handles, door and furniture handles, water faucet handles,
nightstands, telephones, in-room control panels, light switches, temperature control panels, and flooring. Linens should be washed at a high temperature and with appropriate cleaning products in order to eliminate viral and bacterial pathogens.

Back of House. The frequency of cleaning and disinfecting will also increase in high traffic back of house areas with an emphasis on the employee dining rooms, employee entrances, uniform control rooms, employee restrooms, loading docks, offices, kitchens, security scanning podiums, employee relations service desks, and training classrooms.

Plans should ensure that any tools and equipment shared by employees will be disinfected before, during, and after each shift, or anytime the equipment is transferred to a different employee. This includes, without limitation, phones, radios, computers, other communication devices, payment terminals, engineering tools, safety buttons, folios, cleaning equipment, keys, time clocks, and all other direct contact items used by employees throughout the licensee’s property.

COVID-19 Room Recovery Protocol. Plans must include a cleaning procedure in the event of notice or knowledge of a hotel guest with a confirmed case of COVID-19. The hotel guest’s room must be removed from service and undergo an enhanced cleaning protocol as determined by local health authorities. The licensee is prohibited from returning that hotel room to service until the licensee has complied with the requirements set forth in NRS 447.100, as well as with any additional guidance from local health authorities.

Additional Requirements for Resort Hotels:

If a licensee is a resort hotel pursuant to the definition in NRS 463.01865, the licensee’s Plan must confirm that it will, at a minimum: (1) conduct temperature screenings of hotel guests upon arrival; or (2) ensure that there is a medical professional on property at all times and require hotel guests to complete a symptom self-assessment upon check-in.

A licensee that is a resort hotel must also provide a designated area within the resort where hotel guests may be tested for COVID-19, and where such hotel guests can safely wait for the test results.

Cleaning & Sanitation for Restaurants, Bars, and Lounges:

Plans should ensure that all dining tables, bar tops, stools, and chairs are disinfected after each use. All host podiums, service stations, service carts, beverage stations, counters, handrails, and trays should be disinfected on a regular basis. All point of sale terminals should be disinfected between uses and after each shift.

Employees who handle food should comply with state and local health district guidelines.
ATTENDEE/OCCUPANCY LIMITATIONS ON INDOOR GATHERINGS AND EVENTS

Attendee and Occupancy Restrictions:

Events at Venues with Fixed Seating Capacity of 2,500 or More. A venue with a fixed seating capacity of 2,500 or more may hold an event that does not exceed 10 percent of the venue’s total fixed seating capacity, so long as the attendees are split into sections of no more than 250 people. Guidance for how to split attendees into such sections can be found in the Nevada Guidance for Safe Gatherings: Celebrations, Ceremonies and Events.

Trade Shows, Conferences, Conventions, Professional Seminars & Large Business Meetings in excess of 250 People. A venue may host, operate, or facilitate an indoor trade show, conference, convention, professional seminar or large business meeting of up to 250 people or at 50 percent capacity, whichever is less. A venue’s 50 percent capacity is dictated by the applicable local jurisdiction’s occupancy limit set for such venue. A venue may hold an event of up to 1,000 people if the venue has the ability to split the event’s attendees into separate rooms that hold no more than 250 people.

For the purposes of this Policy and enforcement thereof, a gathering for an event shall be defined as it is in sections 2 and 3 of Declaration of Emergency Directive 033. As established in section 5 of Directive 033, for the purposes of an event held pursuant to this Policy, a venue’s staff, employees, or performers are not included in the attendee or occupancy limit.

An event held pursuant to this policy must also comply with the provisions of the Nevada Guidance for Safe Gatherings: Celebrations, Ceremonies and Events.

Plan Approval:

A licensee intending to hold an event in excess of 250 and up to 1,000 people must submit a plan for a large gathering pursuant to the Large Gathering Venue COVID-19 Preparedness & Safety Plan Submission Guide. Such a plan must first be submitted and approved by the local health authority for the jurisdiction in which the event will be held before the plan is submitted for approval by the Board. The plan, along with its written approval from the applicable local health authority, may be submitted to Ops@gcb.nv.gov. Licensees are encouraged to use the checklist attached at the end of this Policy before submitting a plan for an event to the Board.

Arrival Procedures:

Upon arrival at an event, each attendee must have his or her temperature screened. A venue shall not admit an attendee who has a confirmed temperature of 100.4 degrees Fahrenheit using a contactless method to an event held pursuant to this Policy.

A venue hosting an event pursuant to this Policy shall ensure that a minimum of six feet of social distancing is observed by attendees while signing in or obtaining credentials for the event. Mobile or print-at-home credentials are encouraged and preferred to ensure that congestion among attendees is avoided.

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Floor Plan Restrictions:

Ingress and Egress. To ensure compliance with social distancing requirements, an event must have more than one entrance and exit to prevent congestion among attendees. Aisles between seating, to and from restrooms, or to other event locations must be clearly marked with directional instructions and social distancing reminders.

Table and Chair Spacing. Plans submitted for an event must depict appropriate social distancing between attendees when seated. There must be aisles of at least six feet in width for walking to and from seating.

Food & Beverage Limitations and Procedures:

Food Service. Guidance for food service may be found on page 15 of the Nevada Guidance for Safe Gatherings: Celebrations, Ceremonies, and Events. Buffet-style food service may be used if each buffet item is served by employees of the venue. Attendees must observe six feet of social distancing while in a queue for a buffet. Plated food service is highly encouraged and preferred.

Beverage Service. A walk-up bar may be utilized if employees and attendees maintain six feet of social distancing. If a walk-up bar is utilized, a plexiglass, plastic, or other partition must be used to separate the bartender from the event’s attendees. Congregation around a walk-up bar is prohibited. Tableside drink service is highly encouraged and preferred.

Staffing, Disinfections, and Face Covering Requirements:

Face Coverings. Pursuant to Governor Sisolak’s Emergency Directive 024, attendees at an event shall properly utilize face coverings, subject to the requirements in such Directive. This Policy fully incorporates Emergency Directive 024, including, without limitation, all of its requirements, conditions, limitations, and exceptions. A venue hosting an event pursuant to this policy shall have dedicated signage throughout the venue notifying attendees that face coverings are required at the event.

Staffing. A venue hosting an event pursuant to this Policy must have an employee exclusively assigned to such event to ensure that social distancing and every other requirement of this Policy are met.

Cleaning and Disinfection of High-Contact Surfaces and Areas. A venue hosting an event pursuant to this Policy must ensure the regular cleaning and disinfection of all high-contact surfaces utilized during an event, including, without limitation, chairs, tables, counters, railings, door handles, and bathrooms.
Signage. A venue hosting an event pursuant to this policy must post signage throughout the event space reminding and directing attendees of all social distancing, face coverings, symptom assessments, and all other applicable requirements contained within this Policy.

**CONCLUSION**

This Policy is subject to revision by the Board based on recommendations from federal, state, and local health authorities related to the spread of COVID-19. The Board will keep nonrestricted licensees apprised of any changes so that Plans can be updated.
Instructions:
A COVID-19 Preparedness & Safety Plan is required for large gatherings at:
- Events with 2,500 Fixed Seating Capacity or More that want to host an event or gathering for more than 250 people. These venues are capped at 10% of the venue’s total seated capacity.
- Trade Shows, Conferences, Conventions, Professional Seminars & Large Business Meetings in excess of 250 people, which are capped at a total of 1,000 total attendees and/or registrants.
This checklist will help event sponsors prepare for a successful event and draft an event-specific operational plan. This checklist is not intended to fully inform you of every provision regarding COVID-19 prevention and mitigation. Knowing those is your responsibility. The plan and any supporting documents must fully address all elements on the list. Failure to address all items may result in your event being delayed, disapproved or closed.

General Event & Venue information:
☐ Event Coordinator name(s) & contact information, including how they can be reached during the event.
☐ Event name, location & specific hours of operation (including set up and tear down)
☐ If your venue has been closed for an extended period of time, have you followed the reopening guidelines to prevent the transmission of non-COVID illnesses such as Legionnaire’s Disease?
☐ How does your plan address rules and guidance specific to your venue/industry?

Venue Capacity & Map
☐ Size of the venue in square feet and regular occupancy level
☐ Total number of attendees over the course of the event and maximum number of attendees at any one time
☐ Discuss how compliance with the maximum number of attendees will be achieved. For example, will attendees be together in one group, will there be separate sections, will you use pods, will people cycle in and out of the event?
☐ Discuss how the planned number of attendees will be enforced.
☐ Provide a map and/or plot plan of the venue that shows the following:

<table>
<thead>
<tr>
<th>Location of booths and/or stages</th>
<th>Traffic flow through event</th>
<th>Food service locations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toilet facilities</td>
<td>Screening station(s)</td>
<td>Distinct locations within venue with separate capacities</td>
</tr>
<tr>
<td>Handwashing/sanitizing stations</td>
<td>Isolation area</td>
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</tbody>
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Sanitation Schedule:
☐ What sanitizers and/or disinfectants from the [EPA "N" List](https://www.epa.gov/coronavirus/transportation) are you using?
☐ What is the required contact time for the chosen product and how will you ensure this is met?
☐ Who will be responsible for sanitizing each area identified including restrooms, concession stands, high-touch items such as door handles, shared equipment, etc.?
☐ How frequently will you sanitize or disinfect various surfaces/items?
☐ Where will hand sanitizer be placed, how often will it be checked for restocking and who will be responsible for restocking?

Use of Face Coverings and Personal Protective Equipment (PPE):
☐ Discuss how the event will comply with the face covering requirement for attendees, vendors and performers.
☐ What signage will you have in place informing attendees, vendors and performers of the face covering requirements?
☐ How will you enforce proper wearing of face coverings?
☐ What PPE will staff use for sanitizing?
☐ Do you have sufficient face coverings and PPE to distribute to staff?

Registration/Check-in:
☐ Describe the registration and check-in system you will use to avoid crowding at the entry point. If this cannot be accomplished online, provide a process that is deemed as least as effective.
☐ Identify the communication protocols with all attendees prior to arrival, upon arrival, and throughout the event.

Social Distancing:
☐ How will you ensure staff, attendees, vendors, and performers to remain at least 6 ft apart within the venue?
☐ Traffic arrows or guides ☐ Queuing within venue ☐ Barriers at vendor booths
☐ Scheduled entry ☐ Posters ☐ Sections within venue
☐ Restroom access/use ☐ PA reminders ☐ Pods within sections
☐ How will you space performers who are singing, playing wind instruments, engaging in physical activity, or similar performers at least 25 feet away from attendees?
☐ What other PPE or engineering controls (e.g. plexiglass partitions, stanchions, hedges) are you implementing to accomplish social distancing?
☐ How will you inform attendees, vendors, and performers of the social distancing requirements? (e.g. signage, announcements, etc.)
☐ Who will be responsible for enforcing social distancing requirements?

Risk Assessment Analysis:
☐ Who is attending/participating in the event? (any susceptible or at-risk populations?)
☐ Do your face covering, PPE and social distancing controls reasonably accommodate the needs of persons with disabilities?
☐ Will you require or recommend attendees, vendors and performers to download the COVID Trace app?
☐ Designate a primary contact from the event organizer that will be responsible for collecting and retaining contact information (name, phone, email, etc.) for all attendees for 60 days following the gathering or event to assist the local health authority with contact tracing should there be a positive case identified from the gathering or event.
Health Screenings & Isolation:
☐ Designate a medical professional who must always be located on-site (EMT, nurse, physician).
☐ Will you pre-screen staff, attendees, vendors, and/or performers? How? (e.g., testing, medical questionnaire or temperature checks)
☐ What will you do if someone on-site does not pass your screening requirements?
☐ What will you do if someone becomes ill with COVID-like symptoms on-site?

Employee/Staff Training & Enforcement:
☐ How will you train staff on cleaning, sanitizing, and disinfecting?
☐ If you will be using chemicals that are corrosive or flammable, what is your Hazard Communication program?
☐ How will you train staff on face covering and PPE use?
☐ How many staff/volunteers will you have to enforce capacity, social distancing and face covering requirements?
☐ What will you do when a staff member, attendee, vendor, or performer does not comply with face covering, PPE or social distancing requirements? Who will have authority to deny entry or remove a patron who is not complying with the requirements?

Health Authority Approval:
☐ Provide a letter from the applicable local health authority confirming that the plan meets local health guidelines and will not place an unacceptable burden on the local health system. This must be submitted with the plan.

Submission Instructions:
• For all large gathering events not regulated by the Gaming Control Board or Nevada Athletic Commission, submit the plan to the Department of Business and Industry, Division of Industrial Relations.
• Plans must be submitted to the Gaming Control Board 30 days prior to the event. Note that local health authorities may have other approval requirements.
• Phone: (702) 486-2020
• Email: OPS@gcb.nv.gov