UPDATED: August 12, 2021

In accordance with the latest announcement from the state of New Mexico, all limitations on gathering capacities have been lifted. Therefore there is no limit to group size indoor or outdoor, other than the 100% capacity limit of the location.

* For **indoor** events at NMSU, masks are required to be worn by everyone, regardless of vaccination status, at all times (regardless of social distancing).
* For **outdoor** events, masks are expected to be worn by individuals who have not been vaccinated, and it’s encouraged that you create signage at your event setting that expectation.
	+ “You, as individuals or supervisors, are within your rights to ask about someone’s vaccination status, but they are under no obligation to answer you. You are also within your rights to ask anyone who says they aren’t vaccinated or who declines to answer to follow protocols by wearing a mask and maintaining social distance.” – [NMSU Now, June 10, 2021](https://nam10.safelinks.protection.outlook.com/?url=https%3A%2F%2Fus14.campaign-archive.com%2F%3Fu%3D5559a66ba9234044320c2b72b%26id%3Dbfde9a3d06&data=04%7C01%7Cmkmontoy%40nmsu.edu%7C6f9645c9d7d0436f422908d93cafeaeb%7Ca3ec87a89fb84158ba8ff11bace1ebaa%7C1%7C0%7C637607548519435321%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=wItYKn%2FZCS9eiXW%2FJJf0GFiE2xk8PHd4ua0adZhG%2Buk%3D&reserved=0)
* Food is allowed at events, and we encourage you to take these guidelines into account as you decide what to offer:
	+ Where possible, pre-packaged grab and go items and single-serve meals are best practice.
	+ Buffet style food allowed, but for self-serve settings, please meet the following guidelines:
		- Require mask, properly worn while getting food. Masks are not required outdoors at this time, but please ensure social distancing while in line.
		- Social distance in line getting food.
		- Handwashing or sanitizer stations, before and after use of self-serve station.
		- If using as server (preferred), the server serving will be gloved and masked.
		- If not using server, provide barrier (if possible) and provide deli/wax paper, gloves, serving utensils for each diner (if possible).
		- Do not reuse or allow diners to share items (e.g., paper menus) that are difficult to clean, sanitize, or disinfect. If shared objects (e.g., utensils, tongs) are used, replace at an increased frequency (e.g., every 15 minutes, between cohorts). Ensure shared objects are easy to clean.
* Plan to provide disposable, single-use items such as cups, plates, cutlery, and napkins to participants so they aren't reusing or sharing their items.
* [All Together New Mexico](https://nam10.safelinks.protection.outlook.com/?url=https%3A%2F%2Findd.adobe.com%2Fview%2F3f732e94-0164-424d-9ac6-a0ace27e70c8&data=04%7C01%7Cmkmontoy%40nmsu.edu%7C6f9645c9d7d0436f422908d93cafeaeb%7Ca3ec87a89fb84158ba8ff11bace1ebaa%7C1%7C0%7C637607548519445314%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=fjr6lOl10ZCNEgOg7ivLuD4vQvL6bQk0fid0pQmHjBo%3D&reserved=0) is still an active guide that outlines parameters and expectations for specific kinds of events.  When planning your event, please make sure to consult the guide and if you’re planning an event, incorporate those guidelines into your planning process.

There are free NM Safe Certified Training Programs for Recreational Facilities, Entertainment Venues, Golf Courses, Retail, Restaurants, Office and Call Centers, GYMs. For more information about those who have been certified or how to get certified do to [https://nmsafecertified.org/](https://nam10.safelinks.protection.outlook.com/?url=https%3A%2F%2Fnmsafecertified.org%2F&data=04%7C01%7Cmkmontoy%40nmsu.edu%7C6f9645c9d7d0436f422908d93cafeaeb%7Ca3ec87a89fb84158ba8ff11bace1ebaa%7C1%7C0%7C637607548519445314%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=J4ruqRhd3cJ0XPt5x1h%2B7BzimI7K%2Bcw02U3zZwX%2B7JU%3D&reserved=0)​​​​​​​