

Food Establishment Reopening Guidance

“Bars” are listed to reopen during Phase 2 (goal of May 15) at reduced capacity with physical distancing measures. The definition of “Bars” are standalone establishments that primarily serve alcohol with 65% or more total sales deriving from alcohol). This does not prevent restaurant bars from operating as long as the following restaurant guidelines are followed:

- Prior to reopening, examine restaurant layout and seating chart for how to best maintain the appropriate social distancing of 6-feet and rearrange accordingly.
- Prior to reopening, deep clean all surfaces and touch points with [Environmental Protection Agency \(EPA\) approved sanitization products](#) and retrain employees on best practices to avoid contamination. Consider touchless payments and digital ordering to further minimize touching of writing implements and high touch surfaces.
- Continue encouraging use of carry out, curbside or delivery.
- Encourage reservations and call ahead orders to reduce time in facility.*
- A 6-foot distance must be maintained between parties, whether indoor or outdoor.
- Proper distancing for customers (i.e. Every other table occupied, 6 ft. spacing markings on floor near registers). Can ensure every other table requirement by removing chairs from tables or blocking entrances to booths.*
- Increased cleaning of frequently touched surfaces (tables, doorknobs, restrooms, doors, menus, chair seats and backs, personal phones, arm rests, etc.) in accordance with the CDC recommendations.
- Limit or remove use of reused or handled customer items (menus, condiment containers on tables, etc.) Disposable menus or single use items preferred.*
- Make hand sanitizer bottles or stations available to customers.
- During Phases 1–2, if food service operational plans includes buffet or customer self-service dining options, provide designated staff and ensure physical distancing (i.e. 6 ft. spacing markings on floor in these areas).**
- Inform customers to refrain from visiting the establishment if they feel sick, have been exposed to someone with COVID-19, or are exhibiting symptoms. Encourage curbside, delivery, or takeout options for those customers.
- Screen/question customers, employees and vendors for symptoms. (cough, fever, shortness of breath, close contact with someone who has tested positive for COVID-19).*
- Recommend staff wear masks when interacting with customers and also for kitchen staff that cannot maintain physical distancing due to the workspace constraints.*
- Stagger dining times in order to promote distancing at establishments like schools, daycares, retirement centers, or other community dining-based facilities.
- Remove or limit capacity of waiting areas to 10 or less people, preferably members of the same household.
- Consider designated entrances and exits to minimize face-to-face exposure of patrons entering and exiting the restaurant.
- Consider texting guests when tables are ready to avoid large gatherings in the lobby area.

*Can be discontinued at Phase 3.

Temperature Checks

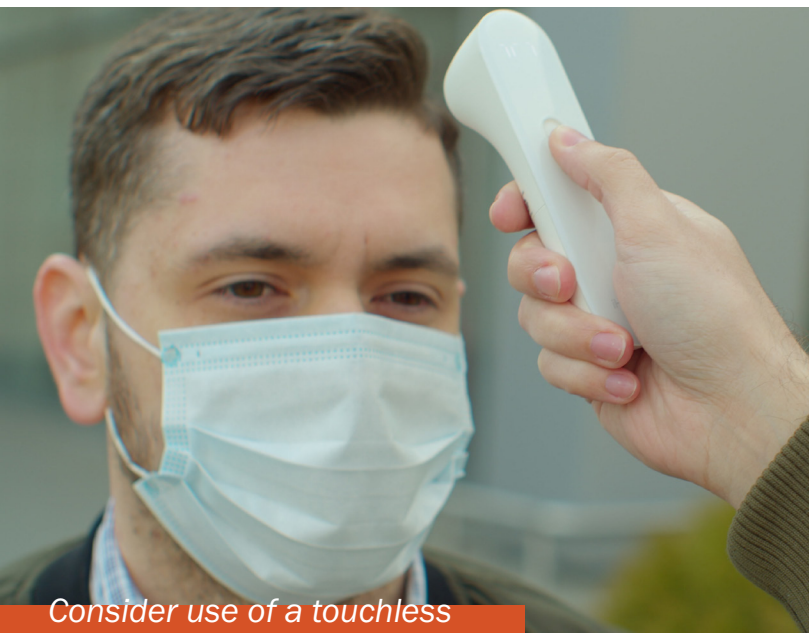
Consider use of a touchless infrared thermometer to check the temperature of employee each day. Any employee who has a temperature above 100.4°F should be sent home immediately and not allowed to return to the facility until they are 72 hours fever free (without taking fever-reducing medication) and no evidence of COVID-19 symptoms. The employee conducting temperature checks should be wearing a mask.

Employees

- Increased washing of hands with soap and water for at least 20 seconds.
- Even with hand washing, best practice is to use a barrier such as tongs, tissues, or other utensil to prevent direct hand contact with the prepared food.
- Remind employees to cover coughs and sneezes and use a tissue when possible then follow with an immediate hand wash of at least 20 seconds.
- Avoid touching eyes, nose, mouth or facemask (if applicable).
- Workers that are possibly sick with the symptoms matching COVID-19 should stay home.
- Workers who have symptoms should not return to work until they are symptom free and fever free for 72 hours without taking fever-reducing medication).

Employers

- Limit use of high-risk staff (Age 65+, immunocompromised). If working, assign duties that limit contact with others.
- Ensure that your sick leave policies are flexible and that employees are aware of these policies.
- If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA). Employees exposed to a co-worker with confirmed COVID-19 should refer to CDC guidance for how to conduct a risk assessment of their potential exposure.
- Cross-train personnel to perform essential functions so that the workplace is able to operate even if key staff members are absent.
- Consider displaying posters and signs to frequently remind guests to take steps to prevent the spread of COVID-19. These messages may include information about:
 - Staying home if you are sick or do not feel well, and what to do if you're sick or feel ill.
 - Reminders of facial hygiene and cleanliness, such as avoid touching eyes nose and mouth with unwashed hands.
 - Covering coughs and sneezes with a tissue, then throwing the tissue in the trash.
 - Washing hands often with soap and water for at least 20 seconds, especially after going to the bathroom, before eating and after blowing your nose, coughing, or sneezing.
 - Physical separation reminders.



Consider use of a touchless infrared thermometer

Please check with your local municipality for additional guidance or requirements for reopening.