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.

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