

Reopening Guidance:

Bars, Taverns, Nightclubs and Other Drinking Establishments Primarily Serving Alcoholic Beverages

- May reopen beginning in Phase Two
- Should adhere to sanitation and disinfecting protocols and social distancing guidelines from the CDC.
 - If food is served please review employer guidance for restaurants for additional sanitation and disinfecting guidelines.

Recommended Guidelines for Temperature Checks & Employer Policies

Bars should consider use of a touchless infrared thermometer to check the temperature of employees each day. Employees with a temperature above 100.4°F are recommended to be sent home until they have no fever and no evidence of COVID-19 symptoms. Employers should consider implementing flexible sick leave and supportive policies and practices for employees and consider needs of employees older than 65 years or in other vulnerable populations. The employee conducting temperature checks should be wearing a mask.



Consider use of a touchless infrared thermometer

Sanitation & Disinfecting Guidelines

- You are encouraged to develop, implement, and maintain and revise a cleaning and disinfecting plan for your workplace.

Developing Your Plan

- Evaluate your business to determine what kinds of surfaces and materials make up that area. Most surfaces and objects will just need normal routine cleaning. Frequently touched surfaces and objects like light switches and doorknobs should be cleaned and then disinfected to further reduce the risk of germs on surfaces and objects.
 - First, clean the surface or object with soap and water.
 - Then, disinfect using an EPA-approved disinfectant.
 - If an EPA-approved disinfectant is unavailable, you can use 1/3 cup of bleach added to 1 gallon of water, or 70% alcohol solutions to disinfect. Do not mix bleach or other cleaning and disinfection products together.

Determine What Needs to be Cleaned

- If your business has been unoccupied for 7 days or more, it will only need your normal routine cleaning to reopen the area. This is because the virus that causes COVID-19 has not been shown to survive on surfaces longer than this time.

Determine What Needs to be Disinfected

- Following your normal routine cleaning, you can disinfect frequently touched surfaces and objects using a product from EPA's list of approved products that are effective against COVID-19.
- If you are cleaning or disinfecting a hard and non-porous material or item like glass, metal, or plastic, consult EPA's list of approved products for use against COVID-19. Examples of high-touch areas that need to be disinfected are:
 - Tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets and sinks, touch screens, and ATM machines.
 - Bar tops, bar stools, cash registers and points-of-sale.
- If you are cleaning or disinfecting a soft and porous material or items like carpet, rugs, or seating in areas, these soft and porous materials are generally not as easy to disinfect as hard and non-porous surfaces. EPA has listed a limited number of products approved for disinfection for use on soft and porous materials.
 - Soft and porous materials that are not frequently touched should only be cleaned or laundered, following the directions on the item's label, using the warmest appropriate water setting.

Implement Your Plan

- Clean visibly dirty surfaces with soap and water. Clean surfaces and objects using soap and water prior to disinfection. Always wear gloves appropriate for the chemicals being used for routine cleaning and disinfecting.

Maintain and Revise Your Plan

- Routine cleaning and disinfecting are an important part of reducing the risk of exposure to COVID-19. Normal routine cleaning with soap and water alone can reduce risk of exposure and is a necessary step before you disinfect dirty surfaces.
- Surfaces frequently touched by multiple people, such as door handles, desks, phones, light switches, and faucets, should be cleaned and disinfected at least daily.
- More frequent cleaning and disinfection may be required based on level of use.



Surfaces such as doorknobs, counters, and other items that are high-touch should be regularly cleaned and sanitized.

Additional Cleaning and Sanitation Practices

- Use disinfectants that are appropriate for use in food and beverage settings.
- Prior to reopening, deep clean all surfaces and touch points.
- Consider strategic placement of approved hand sanitizers for employees and guests on bar top, table tops and touch points.
- Consider designating one person to clean high-touch points at regular intervals.
- Encourage touchless payments and online ordering to further minimize touching of writing implements and high touch surfaces.
- Prior to reopening retrain employees on best practices to avoid contamination.
- If food is served, consider using single use condiment containers.
- Clean and disinfect bathrooms regularly, particularly high-touch surfaces, and ensure they have handwashing supplies.
- Ensure that access to handwashing/hand sanitizing supplies are available for employees and patrons.
- Employees are encouraged to use proper handwashing, observe respiratory etiquette, and avoid using other employees' phones, pens, notepads, or other work tools or equipment.

Maintain Social Distancing At All Times

Employees and visitors are encouraged to follow social distancing guidelines including maintaining a physical distance of at least 6 feet between individuals.

- Prior to reopening, examine bar layout and seating arrangements for how to best maintain the appropriate social distancing.
- Maintain six feet social distance between parties at bar tops.
- Consider designating an area where patrons can safely pick-up their drinks while maintaining social distancing.
- Limit the number of patrons allowed in standing areas or dance floors to maintain the 6 feet social distancing.
- Consider designated entrances and exits to minimize face-to-face exposure of patrons entering and exiting the establishment.
- No parties exceeding 10 people, unless seated in a private area.
- Consider displaying posters and signs in the bar to frequently remind patrons 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.
 - Using social distancing and maintaining at least six feet between individuals.
 - 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.
 - Avoiding touching eyes, nose, and mouth with unwashed hands.

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

Source: Oklahoma State Department of Health