

Food Establishment Reopening Guidance

Phase Three

- Continue use of carry out, curbside or delivery dining options where feasible.
- Continue to encourage proper social distancing for customers. Six feet separation recommended.*
- Outdoor dining areas such as patios may resume regular capacity while still allowing for 6 ft. distancing for groups/families.
 - Prioritize outdoor seating when available as much as possible.
- For customer confidence, maintain increased cleaning of frequently touched surfaces (tables, restrooms, doors, menus, armrests, chair seats and backs, phones, etc.) in accordance with the [CDC recommendations](#).
 - Recommend sanitizing each dining area between guests.
- To prevent reuse of utensils by the public, designate staff to serve at buffet or customer self-service areas.*
- Continue to encourage 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 dining options for these customers.
- If the 6 ft. physical distancing cannot be maintained for employees interacting with customers or for kitchen staff, proper use of facial coverings, as recommended by [CDC](#), may continue as an option at the discretion of the business.
- Recommend making hand sanitizer bottles or stations available to customers.
- If possible, use phone app technology to alert patrons when their table is ready to avoid use of “buzzers” or similar devices.
- Banquet space and meeting venues may operate while continuing to follow local requirements for group sizes. Events and meetings should maintain 6ft distancing between groups or families.*
- For classroom style seating in hotels or meeting spaces chairs should be placed to maintain 6 ft. spacing between parties/groups.
- Outdoor and enclosed large venues such as ballparks and arenas should maintain spaced seating between groups that do not share a household such as every other row empty, staggered seating, or at least two seats empty between parties.*
- Outdoor and enclosed large venues such as ballparks and arenas should develop signage or markings to reduce close contact while customers may be waiting in lines at or in restrooms, concession stands, ticket counters and other similar places.
- Recommend each outdoor and enclosed large venue develop a plan to provide for proper physical distancing throughout their facility. Each venue can collaborate with their local health department for guidance.
- Recommend increasing the amount of outdoor air provided through the establishments HVAC system.

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**Can be discontinued at the end of Phase 3.*

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 ready-to-eat 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. If you don't have a tissue, cough or sneeze into your elbow, not your hands.
- Avoid touching eyes, nose, mouth or facemask.
- Workers that are possibly sick with COVID-19 symptoms (Fever over 100.4F) are required to stay home or be sent home immediately. Employee temperatures can be taken at the establishment or self-monitored at home by the employee.
- 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

- 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.

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