

Guidelines for Health and Safety

Reopening: Restaurants

Health & safety is the utmost importance when reopening a business during COVID-19 Pandemic. The following guidance is being provided to help restaurant owner/operators prepare their facility and their employees for reopening in a manner that provides a safe and sanitary environment for their patrons.

** Please check with any State Licensing Boards for additional restrictions, provision, and requirements.*

Signage:

- Place signage at any entrance to instruct patrons and employees that they **cannot** enter if they have been diagnosed with COVID-19, had symptoms of COVID-19 in the past 10 days, or had contact with a person that has or is suspected to have COVID-19.
- Post signage throughout the facility to instruct patrons of the enhanced sanitation procedures, cover coughs and sneezes, physical distancing requirements, and other instructions and limitations, as applicable.

Employees should:

- Be screened upon entering the facility entrance. Ask if any symptoms or signs of illness or have had sustained exposure to a person with COVID-19.
 - If yes to any of these screening questions, the person should be asked to leave.
 - If an employees has symptoms of COVID-19, they should be sent home for a period of no less than 7 days from onset of symptoms, or 3 days past fever whichever is longer.
- Wash their hands or use hand sanitizer upon entering the facility.
- Wear masks, as appropriate.

Operation:

- **Limit occupancy to 50% or less**
 - Physical distancing should be maintained as much as possible to limit the number of exposures.
 - Tables should be no less than 6 feet apart.

- Booths that provide high partitions (above head height) are preferred.
- Booths that do not provide coverage of head height, must be staggered for use.
- Limit table size to no more than 6 customers per table.
- Limit one server per table to decrease number of interactions.
- Consider reservations to limit the number of clients at a given time during busy meal times.
- Do not allow patrons to congregate in waiting areas or bar areas.
- Encourage use of outdoor, open air, and patio seating.
- Continue to promote the use of takeout and delivery options.
- Thoroughly detail, clean, and sanitize the entire facility prior to resuming dine-in option.
- Thoroughly clean and sanitize the facility each day.
- Clean frequently touched surfaces.
- Provide hand sanitizer to staff and patrons.
- Ensure the chairs and tables are properly sanitized between patrons.
- Staff should sanitize bathroom facilities regularly and frequently.
- Remove condiments from the table.
- Do not pre-place silverware and dishes on the table.
- Utilize disposable whenever possible. Disposable menus are highly encouraged.