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.