

Attachment A: Restaurants

Restaurants are encouraged to continue to do business through take-out, delivery and curbside pickup. If restaurants so choose, they can provide limited dine-in service. Restaurants must take the necessary time to ensure each of the following is adequately addressed before opening to the public.

- Customers or patrons should be asked about symptoms before entering or participating in the activity, and service or participation should be declined if they are symptomatic.
- Operators are recommended to have the CDC sign posted at the door
https://www.cdc.gov/coronavirus/2019-ncov/downloads/316129-B-StayHomeFromWork_Poster.pdf
- Limit number of customers to 30% of normal seating capacity.
- Do not allow customers to wait in the lobby area or lines outside of the door. Implement a reservation system, notify customers via text/call when their table is ready.
- Provide handwashing stations or sanitizer for all customers.
- Post signs at entrances regarding face coverings, and post signs throughout the facility as needed to remind customers of social distancing and proper hygiene.
- Require customers to wear cloth face coverings in order to enter the business and keep them in place until they have reached their table.
- Make reasonable accommodations for vulnerable populations who are still under the Stay at Home advisement. (e.g. seating assistance, special hours)
- Ask customers if they are experiencing any symptoms prior to seating them in the dining area, and do not allow them to enter if they are.
- Group parties shall be limited to six members of a single household.
- Bars are to remain closed, including those that are part of a restaurant.
- Implement one-way entry/exit and directional walkways as much as possible.
- In-room dining shall follow strict physical distancing practices (6 feet). Tables shall be spaced at a distance that allows for customers to remain at a 6-foot distance.
- Self-service stations shall remain closed (drinking stations, bulk dry, etc.)
- Don't allow public sharing of utensils or condiment containers.
- Buffets shall have an employee serving the food, no self-service is to be allowed.
- Perform environmental cleaning and disinfection of bathrooms and high touch surfaces every 2 hours and maintain a cleaning log.
- Staff handling dirty dishes must wear gloves and an apron.
- Staff must wash and/or sanitize their hands between each customer.
- Monitor employees for one of the following symptoms:
 - Cough
 - Shortness of breath/difficulty breathingOr two or more of the following symptoms:
 - Fever
 - Chills
 - Repeated shaking with Chills
 - Muscle Pain
 - Headache

Sore throat

New loss of taste or smell

Symptomatic employees MUST be excluded from the workplace

- Employees and contracted workers shall be required to wear a non-medical cloth face covering over the nose and mouth. Individuals who cannot wear a mask shall not be permitted to work at this time.
- Implement or maintain physical barriers for high-contact settings (e.g. Cashiers)
- Implement touchless payment methods where possible.
- Stagger shifts if feasible to decrease employee numbers at the business.