



Guidance for Restaurants and Bars Reopening during COVID-19 Pandemic

Manage Employee Health –

- Take temperatures and monitor symptoms of employees prior to starting to work.
- If an employee becomes sick at work, send them home and clean and disinfect workspace.
- Notify other employees of possible exposure to illness.
- Encourage employees to wear a mask or face covering.
- Practice social distancing from other people whenever possible.
- Assure employees are routinely washing their hands for at least 20 seconds after each customer.
- Remind employees to not touch their eyes, nose and mouth.
- If an employee coughs or sneezes encourage them to use a tissue, dispose of the tissue and wash hands immediately for at least 20 seconds.

Manage Operations –

- Wash, rinse, and sanitize food contact services every 15 minutes to 1 hour.
- Clean and sanitize frequently touched surfaces such as door handles, countertops, and touch pay pads after every customer.
- Clean and sanitize tables and chairs after each customer use.
- Clean and sanitize bathrooms every hour.
- Discontinue salad bars, buffets and self-service food and beverage stations that require customers to use utensils or dispensers. Convert these areas to areas where staff are preparing and serving food for the customer.
- Designate spacing for people waiting in line for check out – recommendation is 6 feet. Additionally, having one person from the group wait while everyone else either waits at the table or in the car.
- Increase spacing between tables to allow for social distancing between customers, seating between tables needs to be at least 6 feet apart.
- Assure adequate supply of soap and water are available for customers to wash hands before eating.
- Monitor health of customers and if showing visible symptoms of illness ask them to please get order to go and clean and sanitize areas where customer visited.
- Have designated pick up zones for pick-up of prepared food items to assist with social distancing.
- For delivery services clean and sanitize coolers and insulated bags after each food delivery.
- Menus should be disposable and changed in between customers.