



Safer at Home

FOOD SERVICES INDUSTRY

COVID-19 REOPENING GUIDANCE

GOVERNOR'S ECONOMIC REOPENING TASKFORCE



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suspected or confirmed with COVID-19, or who report one of the traveled-related risk factors should [self-quarantine](#) for 10c days from their last exposure or return from travel.

- iii. **NOTE:** Healthcare workers caring for COVID-19 patients while wearing appropriate personal protective equipment should answer “no” to this question

12) Require all employees to report any symptoms of COVID-19, or close contact to a person with COVID-19 to a supervisor. Employees who are sick or not feeling well must stay home or, if at work already, must leave work immediately, isolate at home, and contact their healthcare provider for COVID-19 testing. Persons who do not have a primary care provider should seek out COVID-19 testing through one of the many local [COVID-19 testing options](#). Person(s) with suspect or confirmed COVID-19 must stay home until symptom-based criteria are met for [discontinuation of isolation](#):

- a. At least 10 days have passed since symptoms first appeared
AND
- b. At least 3 days (72 hours) have passed since recovery (recovery is defined as resolution of fever off any fever reducing medications plus improvement in other symptoms)

Consumer Protection:

- 1) As an extension of the curbside and delivery model, permit outdoor dining. Restaurants are permitted to expand outside wherever an outdoor area can be set up safely, such as parking spaces close to entrances, sidewalks, existing patios, lawn areas. Outdoor areas must be able to be cleaned and disinfected, as appropriate. The outdoor space must be clearly delineated and distanced from people walking by. If expansion is in a shared space, coordinate and seek approval from local authorities.
- 2) Outdoor seating under tents can continue with the tent sides to be partially closed on the following conditions:
 - a. Local officials who approved/permitted the outdoor seating areas must be consulted and must agree with the actions for partially closing the tents that each restaurant wants to take prior to the restaurant implementing those actions;
 - b. Cross-ventilation must be established through the tents;
 - c. Spacing of 6 feet between the guests at each table must be maintained; and
 - d. Guests shall not stand/mingle inside the tent area.
- 3) Limit tables to no more than six (6) adults per table and no more than ten (10) individuals total.
- 4) Table spacing (both indoors and outdoors) should be maintained so people sitting at adjacent tables are more than 6 feet apart, and servers and waiters/waitresses should be able to maintain social distance while interacting with tables (e.g. taking orders). People moving between tables (e.g. customers going to the restroom)



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allowed to stand/mingle in the bar area and must be seated (no groups interacting with each other). Games and other bar functions (e.g. pool/billiards, darts, arcade games, etc.) are not allowed.

- 8) Disc jockeys and solo artists, consisting of one artist either singing or singing and playing an instrument, are allowed to perform inside a restaurant or function hall as long as they can maintain physical distance of 8 feet apart from each other and any table. Customers must remain seated throughout the performance unless entering, exiting or using restrooms.
- 9) Small group bands are allowed to perform outside only, as long as they can maintain physical of 6 feet apart from each other and any table. No bands are allowed to perform indoors at restaurants or function halls.
- 10) Signage must be prominently posted throughout the venue to ask customers if they are experiencing COVID-19 symptoms, including:
 - a. Fever
 - b. Respiratory symptoms such as sore throat, runny nose, nasal congestion, cough, or shortness of breath
 - c. General body symptoms such as muscle aches, chills, and severe fatigue
 - d. Changes in a person's sense of taste or smell
 - e. If you answered yes to any of these questions, please do not put our employees and other guests at risk and come back another day when you feel better.

Business Process Adaptations:

- 1) Ordering food and alcohol orders to go are still allowed per Emergency Order 6 and Emergency Order 40 Restaurant Guidance.
- 2) Place hand sanitizer stations in restaurant lobby, reception, cashier stations, bathrooms, and other frequently used areas throughout the establishment.
- 3) Restrooms should be monitored and routinely cleaned and disinfected, and soap dispensers should be regularly filled.
- 4) Clean and disinfect all front-of-house surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum.
- 5) To the extent possible, use menus that are disposable or sanitized between each use. A disposable ordering system is also advisable when possible to limit guest interaction with wait staff.
- 6) Use of 'self-serve' utensils, plates or napkins, are not allowed. Consider using rolled silverware and eliminating table presets.
- 7) Sanitize all tabletop items, including condiments, after each table turns (or use disposables).
- 8) Disinfect chairs, especially where contact occurs, after each table use.
- 9) No self-serve buffets, appetizers, condiments on a counter for use by multiple tables, or beverage station re-use are allowed.



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distance of at least 6 feet between individuals and a distance of 6 feet between household groups. Outdoor venues may operate within any existing occupancy limits, as long as social distancing can be maintained.

- 2) Indoor events in venues may operate at 50 percent of their normal operating seating capacity. **This 50 percent capacity limit applies statewide notwithstanding the Food Service Guidance that allows for 100% capacity in restaurants in certain counties.**
- 3) There should be a limit of 6 individuals at a single table.
- 4) Crowding should be minimized, and organizers should consider using distancing measures to reduce close contact among people during the gathering. This includes staggering of arrivals and departures and minimizing congregation at sanitary stations, rest rooms, and water/drink distribution areas.
- 5) Dancing within 6 feet of another individual is discouraged, with the exception of family members and individuals from the same household.
- 6) Face coverings should be worn when social distancing is not possible between household groups.
- 7) Consider displaying posters and signs around the venue to remind attendees and staff to take steps to prevent the spread of COVID-19.
- 8) Other applicable provisions of the Food Service Guidance must be followed.



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