

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.

- 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 breathing
 - Or 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.