



SUMMIT COUNTY PUBLIC HEALTH

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Appendix E: Restaurants & On-Premise Consumption **Stabilization Phase, Stage II**

Summit County COVID-19 Suppression Plan:

It should be understood these guidelines are part of a local public health COVID-19 Suppression Plan that is designed to protect public health in part by being responsive to current, local COVID-19 conditions and local health care capabilities. Accordingly, these guidelines anticipate the potential for the Summit County Public Health (SCPH) Director to decrease or increase elements of these public health requirements, such as maximum number of participants, based on changing conditions and evidence.

Purpose

To increase business interaction and opportunity for the local food and beverage industry, while protecting the health and safety of the public on May 21, 2020

Protective Measures

Restaurants and on-premise dining establishments that choose to open are required to demonstrate compliance with the local public health orders and the Summit County Public Health Suppression Plan, including this Appendix C prior to opening to on-premise dining customers.

Business Physical Distancing Protocol

Physical Distancing Protocol for the restaurant to be completed and posted and available to all guests and staff. Protocols required within the Physical Distancing Protocol will be ensured within the facility. Indoor capacity must be limited to 50% of fire department capacity. Outdoor capacity is limited to the 6-foot spacing requirements listed below. Consider use of to-go plates, plastic ware, etc., for outside dining in the event of rain.

Reopening of Restaurants that have been Closed

Restaurants that have been closed for a prolonged period of time will:

- Go through all perishable food items and discard any that were prepared prior to closing, that are out of date (expiration or opened more than 7 days), or out of temperature (above 41°F)
- Flush water (5 minutes) and soda lines
- Drain and clean any ice machines, and dump first load of new ice
- Deep clean facility. You can find COVID-19 cleaning guidance [here](#)
- Check for pests and signs of pests. Make arrangements with professional pest services if necessary
- Clean and sanitize all food contact surfaces
- Check all refrigeration equipment is holding food at or below 41°F

- Contact food distributor to see items available, including hand sanitizers and other cleaning and disinfection supplies
- Verify that ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers

Employee Health Screenings

Staff with symptoms of COVID-19 or other gastrointestinal illness, must not be allowed to work. Health screenings of all staff upon arrival for work each shift are required and must be logged and documented. At minimum, survey staff daily for any symptoms or known exposures to COVID-19. If staff indicates any sign of illness, they must be sent home. Symptoms to screen for include:

- Cough
- Shortness of breath or difficulty breathing
- Fever
- Chills
- Muscle pain
- Sore throat
- New loss of taste or smell
- Gastrointestinal symptoms like nausea, vomiting, or diarrhea.

Report clusters of illness to Summit County Public Health at 970-668-4015. Employers should not require COVID-19 testing for employees as a condition of employment nor otherwise require a negative test result. Consider implementing paid sick leave for employees. Perform daily health checks/temperature checks of staff and send home if symptomatic. Staff should call a healthcare provider for guidance on where and how to get tested for COVID-19. Keep documentation of screening by the manager on duty. [Here is a link to template employee screening form.](#) Check in with team members on their mental health and wellness. This is a tough time for all of us and the workplace can be a first line of support. More [behavioral health resources](#) are available at the Summit County Coronavirus webpage.

Physical Distancing

- A minimum of 6-8 ft must exist between customers seated at tables and high traffic areas. This may be achieved by true separation or placement of permanent barriers that provide 6-feet, or more, of travel person-to-person around the barrier over or around.
- Remove tables, create or use signage indicating that certain tables are not in use. If there are squeeze points, create barriers or buffers.
- For restaurants with bars, bar stools are to be removed and bar top signed indicating no walkup service available.
- Tables in bar areas available at allowable 50% capacity for service from a server.
- Limit group size to eight (8) people.
- Strongly suggest reservations. Designate positions for any guests waiting with markings on ground for any potential lines to ensure at least 6ft separation and proper physical distancing - also suggest use of technology to maximize contact free check ins, reservations, seating from wait list, etc.

- Consider an exit from the facility separate from the entrance to create one-way flow of customers. Set up one-way travel throughout the restaurant where reasonable, including staff areas and bathrooms.
- Implement physical barriers for high-contact settings (e.g. cashiers) when possible.

Face Coverings

All staff required to wear face covers at all times in indoor public spaces whether interacting with customers or other staff. Customers must also wear face covers when not seated and while talking to staff.

Staff/Operations

- Effective staff trainings in restaurant, county and state protocols for reopening are required, including appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette. Coordinate procedures and hold staff accountable to follow them.
- Staff must make every effort to accomplish proper physical distancing whenever possible.
- Efforts should be made to schedule 2 separate crews working opposite schedules when possible to avoid exposure to entire staff.
- Consider conducting a menu review and modification to most popular items to avoid overstock and waste. Consider modifying menu to create different workflows to "engineer" physical distancing in kitchens.
- Frequent, proper and scheduled hand washing required by all staff.
 - Establish strict guidelines for employees to wash hands, including when and [how](#) as required by the Colorado Retail Food Regulations and COVID-19 precautions
 - Use a hand sanitizer that contains at least 60% alcohol, where soap and water are not readily available, such as at point-of-sale systems, host stations, or to-go food stations. Cover all surfaces of your hands and rub them together until they feel dry
 - Avoid touching your eyes, nose, and mouth with unwashed hands

Signage

Signage must be posted at all public entrances to include the following information to staff and customers:

- Masks to be worn by persons entering the facility
- Signage also clearly posted prohibiting any staff and/or guests with COVID-19 symptoms from entering
- Signs must also include information about practicing good cough/sneeze etiquette, maintain 6-foot physical distance from others and no hand shaking
- A single approved sign is included in the Business [Physical Distancing Protocol](#) document.
- The Restaurant Association will work with members to generate and provide consistent signs for all Summit County Restaurants

Cleaning, Sanitizing and Disinfecting

- Know the difference between cleaning, sanitizing, and disinfecting:

- **Cleaning** removes dust, grease, and dirt from a surface by scrubbing, washing and rinsing. Clean with soap and water prior to sanitizing or disinfecting whenever the surface is soiled and as possible.
- **Sanitizing** reduces the bacteria identified on the product's label on surfaces, this is appropriate for food contact surfaces as it is low enough to dissipate, we don't want chemicals in our food.
- **Disinfecting** destroys or inactivates both the bacteria and viruses identified on the product's label (like influenza and rhinovirus) on hard, nonporous surfaces.
- Frequent, thorough and scheduled cleaning and proper disinfecting of all high touch areas required.
- Clean and disinfect reusable menus between customers, or use single-use paper menus that can be discarded. Consider sandwich boards, posters, or other replacement no-touch menu options.
- Check restrooms regularly and clean and disinfect based on frequency of use.
- Between seatings, clean and sanitize digital ordering devices, check presenters, self-service areas, tabletops, and common touch areas.
- Consider decreasing business hours to perform more frequent deep cleans.
- Food contact surfaces are not to be disinfected, rather they are to be cleaned and sanitized. Sanitization guidelines and chemical concentrations for food contact surfaces have not changed.

Customer Safety

- Make hand sanitizer readily available to guests, as product supplies are available.
- No self-service – buffets, beverages, condiments etc.
- Only single use condiments will be provided to customers.
- Limit customer time on premise to the minimum necessary to consume food purchased for dine-in. No gaming (arcade, darts, pool table, etc.). No loitering.

Other Precautions

- Restaurants will follow all standard food safety practices.
- Where applicable, ensure that ventilation systems operate properly.
- Table set ups are not placed until immediately prior to seating.

Each restaurant is strongly encouraged to have their own protocol which incorporates national, state and local best practices and specific protocol to their operation with the goal of protecting their guests and staff in every way possible.