



# RESTAURANTS & BAR FOR OUTDOOR DINING GUIDELINES

## GENERAL HEALTH

1. Wear face coverings in presence of others
2. Maintain social distance of at least 6-ft., arranging seating as necessary
3. Bar and restaurant employees should wash hands for 20 seconds every 30 minutes, upon arrival to work, prior to and during food preparation, when switching between tasks, before donning gloves, after using the restroom, after handling soiled dishes, when visibly soiled, after sneezing/coughing/touching face, after eating or drinking, after smoking/vaping, after using cell phone.
4. Wear gloves when preparing food per pre-COVID food handling protocols

## HR AND TRAVEL POLICIES

1. Employees should not report to, or be allowed to remain at, work if sick or symptomatic

## HEALTH MONITORING

1. Employers should make temperature checks available for employees and encourage their use
2. Have a wellness screening program for conducting in-person and mid-shift screenings of employees upon arrival
3. If employee contracts COVID-19, they should remain isolated at home for a minimum of 10 days after symptom onset until feverless and feeling well for at least 72 hours OR has 2 negative COVID-19 tests in a row, 24 hours apart
4. If an employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting should be performed

## DISINFECTING/CLEANING PROCEDURES

1. Cleaning and disinfecting of premises should be conducted in compliance with CDC protocols on a weekly basis
2. Clean and disinfect common areas (e.g., restrooms, cafeterias) and high-touch surfaces (e.g., entry/exit doorknobs, stair railings) frequently; every half hour for high-traffic areas
3. Sanitization of multi-use items (e.g., menus, if reuse, special cards, pens, check presenters, etc.) after each use
4. Disinfect tables and chairs between parties and at closing time
5. Discard single-use or paper articles (e.g., paper menus) after each use

## PHYSICAL WORKSPACE

1. Display signage at entry with face covering requirements, social distancing guidelines, and cleaning protocols, in multiple languages as needed
2. Configure space for at least 6-ft. of distance between tables/customer service areas
3. Close open congregate areas (e.g., waiting areas) and self-service food areas (e.g., buffets, salad bars, coffee station)
4. Use single packet condiments, disposable silverware, and disposable or touchless menus, if possible.
5. Eliminate table presets (e.g., table tents, menus, salt and pepper shakers, lemons, straws, shared condiments, etc.), refilling customer beverages, self-service beverage stations
6. Use single packet condiments, disposable silverware, disposable or touchless menus
7. Water fountains in employee breakrooms, except for touchless water bottle refill stations, should be made unavailable for use
8. Customers should handle their leftover food to be taken to-go
9. In case of inclement weather or emergency while customers are outdoor dining, food should be packaged to-go and customers encouraged to leave
10. Deliver items to table on service trays
11. Display visual markers 6-ft. apart at customer queue points
12. Eliminate seating at bars

## STAFFING AND ATTENDANCE

1. Limit occupancy of common areas
2. Live music is permitted with social distancing; performers should wear face coverings where possible and the use of barriers between singers and customers and employees is strongly encouraged

## EXTERNAL INTERACTIONS

1. Before allowing external supplier or non-customer visitor (excluding third-party visitors providing carry-out services only) to enter, ask if they are currently exhibiting COVID-19 symptoms
2. Keep log of all external suppliers who enter premises

## CUSTOMER BEHAVIORS

1. 6-person party limit
2. Reservation or call ahead model
3. Customers should wait for services off premises
4. Customers should wear face coverings over their nose and mouth while on premises, except while eating and drinking at table