

General Business Reopening Guidelines

PHASE ONE: ALL SETTINGS

- Health assessments must be conducted for all employees at the beginning of each shift. If they are experiencing symptoms of fever, shortness of breath, or a cough - they are not allowed to work
 - Employees will allow designated trained personnel to take their temperature at the beginning of each shift before being allowed to work
- In establishments where customers wait in a line, customers not within the same group to remain 6 feet distanced.
- Waiting areas where adequate physical distancing cannot be maintained must be closed.
- Customers should be encouraged to call for a reservation or an appointment, or establishments should use an online wait listing application.
- Physical distancing of 6 feet must be maintained between customers not in the same group. This may require:
 - A reduction in capacity;
 - A reduction of seating in service and waiting areas;
 - Management of waiting areas and waiting lines; or
 - Systems that reduce the amount of contact time between customers and staff.
- Determine your business occupancy for customers and staff to be at a safe distance and post it at the entrance.
- Be aware of others' personal space - Avoid hugs, kisses and handshakes
- Deliveries and vendors not allowed to enter unless escorted by employee, must wear mask and adhere to safety policies

Restaurant / Bar / Brewery / Food Truck Guidelines

ALL PHASES

- A specific cleaning plan must be implemented, and employees must be trained in proper sanitation practices. Materials are available at:
 - <https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>
 - <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html>
- All surfaces occupied must be cleaned between customers, including tables, chairs, booths, and highchairs
- Place mats must be disposable one time use. Table cloths must be changed between customers.
- Table items including, condiments, menus, napkins, and décor, should be removed from the table
- Utensils to be provided by server wrapped in napkins after guests are seated
- Menus must be single use disposable
- Refillable or reusable containers must be cleaned prior to being refilled
- Entry and exit doors, handles and push plates must be regularly cleaned hourly
- Restrooms to be cleaned every 2 hours of service
 - Sanitize using approved disinfectant toilet seat and handle, sinks, all fixtures, dispensers, door handles and push plates
- Deliveries and vendors not allowed to enter unless escorted by employee, must wear mask and adhere to safety policies
- Kitchen staff must wear face masks.

Restaurant / Bar / Brewery / Food Truck Guidelines Continued

PHASE ONE: RESTAURANT / BAR / BREWERY / FOOD TRUCK

- Diners are required to wear masks to and from seating for your staff and diners protection
- Capacity must be limited to allow for minimum of 6 feet spacing between table seating.
- Tables must be limited to six people per table and must be in the same group
 - Eliminate community seating
- Establishments must provide for 6 feet of physical distancing between groups and or tables by:
 - Increasing table spacing, removing tables, or marking tables as closed;
 - Providing for a physical barrier between tables; or
 - Exception is Back-to-back booth seating which provides adequate separation. If necessary install back of booth shield
- Quick Service restaurants and Food Trucks inside and outside dining should remain closed, if guidelines can't be met including cleaning of every table between customer seatings
- Sitting or standing at bars or counters is not allowed.
- In bars, drinks and food must be served to customers at a table.

Restaurant / Bar / Brewery / Food Truck Guidelines Continued

PHASE ONE: RESTAURANT / BAR / BREWERY / FOOD TRUCK CONTINUED

- Self-service buffets must be closed.
- Drink refills are not allowed.
- Self-service cups, straws and lids should be behind a counter and handed to customers
- Self-service condiments should be eliminated.
- Condiments at table should be eliminated
- Protect employees and customers:
 - Install see through barriers at cash register station or display counters where employees interact with customers
 - Train sales staff to keep a distance when working with customers at table side
 - Supply employees with face masks.
 - Train employees to regularly properly wash hands and give them time to do so.

Restaurant / Bar / Brewery / Food Truck Guidelines Continued

PHASE TWO: RESTAURANT / BAR / BREWERY / FOOD TRUCK

- Capacity must be limited to allow for minimum of 6 feet spacing between table seating.
- Tables must be limited to 10 people per table.
- Establishments must continue provide for physical distancing between groups and or tables but may increase capacity.
- Quick Service restaurants and Food Trucks inside and outside dining should remain closed, if guidelines can't be met including cleaning of every table between customer seatings
- Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately cleaned between customers.

PHASE THREE: RESTAURANT / BAR / BREWERY / FOOD TRUCK

- Continue to practice social distancing when practical.
- Establishments should begin to resume normal occupancy while continuing to follow the guidelines for all facilities.

**For your convenience
the following pages are signs to post at
customer and delivery entries**

Customer Guidelines for a Safe Dining Experience

- Masks are required to and from your table for you and our staff's protection
 - If you don't have a mask we'd be happy to assist you with take out service
- If you are experiencing symptoms of fever, shortness of breath or a cough do not enter. We will be happy to help you when you no longer have these symptoms
- Be aware of others' personal space - Avoid hugs, kisses and handshakes
- Wait until doorway or aisle is clear before entering and exiting.
- Keep distance from our staff
- Sneeze or cough to the inside of your elbow and turn away from others
- Thoroughly wash your hands after using the restroom
- Use hand sanitizer if available

We appreciate your cooperation in respecting the guidelines

Delivery / Vendor Guidelines

- Masks are required to enter for you and our staff's protection
 - If you don't have a mask we'd be happy to assist you outside but 6 feet distance is required
- If you are experiencing symptoms of fever, shortness of breath or a cough do not enter.
- Be aware of others' personal space - Avoid hugs, kisses and handshakes
- Wait until doorway or aisle is clear before entering and exiting.
- Keep distance from our staff
- No contact transactions whenever possible
- Sneeze or cough to the inside of your elbow and turn away from others
- Thoroughly wash your hands after using the restroom
- Use hand sanitizer if available

We appreciate your cooperation in respecting the guidelines