



Guidelines for Reopening: Restaurant

For Every Sector:

- Employers should give special consideration to high-risk employees (Over 65, Diabetic, Hypertension, Compromised Immune System, etc)
- Each worker and guest should maintain a physical distancing of a minimum of 6ft.
- Wear a mask when interacting with people: coworkers or guests/customers/vendors
- Wash your hands thoroughly and often
- Use Gloves if you are handling items for the public. Change them often to prevent cross contamination
- Keep a clean and disinfected workspace; especially in high-traffic areas
- Cover your mouth and nose when you cough or sneeze
- If you don't feel well, go home.
- Consider: Using a local high-speed testing to make sure that staff is Covid-19 free before returning to work.
- Consider: Have staff prove a normal temperature upon entry to work
- Deep clean the entire facility, especially if the business has been closed
- Explore Touch-Free Checkout options
- Consider a Grab & Go Section of prepared food

Phase One:

- Establish a Cleaning Schedule to Clean All Common/High Touch Areas

- Limited Staff to fulfil orders, Keeping 6ft apart; Access to facemasks; Frequent handwashing/hand sanitizer
- Delivery & Curbside Pick-Up (try to utilize the passenger side window instead of driverside to add more physical distance between the two parties)

Phase Two: Stores Open with established safety guidelines

- Staff: Access to Facemasks; Frequent handwashing/hand sanitizer with allotted time to do so throughout the day; Consider either staggering employees or shorting hours to alleviate worker stress.
 - Consider revising sick-leave policies to ensure that workers who are sick feel they can stay home instead of working while ill.
 - Make sure that each and every employee knows your policies and where they can access this information.
- Seating - Spread out seating to create a 10ft buffer between tables.
- Limit the number of diners with each party to 10 individuals
- Limit the number of diners to no more than 25% of your former occupancy rate.
- Clean tables, chairs, table condiments, between each seating
- Menus: Clean reusable menus between use or switch to one-time use paper menus.
- Continue to offer delivery and curbside service* (consider using a separate location in the parking lot or near a separate door for curbside)
- Display signs at entrances to remind guests to keep physically distant
- Provide access to hand sanitizer for guests and employees
- Dedicate an employee to sanitizing the facility throughout the day i.e. cart handles, door handles, point-of-sale, etc.
- Discontinue self-serve bars/salad stations, uncovered, cut lemons and unwrapped utensils and straws
- Point-of-Sale
 - For restaurants with points-of-sale, consider plexiglass screens to keep cashiers and guests safe when under the 6 feet of separation (*We have several Chamber SWLA members who can help you with this task. Contact the Chamber SWLA at 433-3632 for suggestions.*)
 - Add floor markers to showcase how far apart guests should be at the point-of-sale