

Safe Working Environment: Restaurant/Bar

The content in this document is not intended to be a substitute for professional advice. It is intended to offer guidance regarding best practices as prevention and support to re-open businesses. It is not intended and should not be used as a substitute for advice from federal and state health agencies and other professionals regarding COVID-19.

- ❑ Advertise that you are now open with signs and banners that draw attention from the street
- ❑ Offer curbside pickup with designated parking and/or contactless delivery
- ❑ Post signage at the door stating that any customer experiencing COVID-19 symptoms is not permitted to enter
- ❑ Post signage at the door indicating maximum occupancy levels
- ❑ Post a stanchion sign at your entrance or lobby with an overview of all service changes and safety measures put in place
- ❑ Encourage waiting outside with visual social distancing queues.
- ❑ Install plexiglass barrier around the host stand
- ❑ Remove furniture as needed to prevent congregating in waiting areas
- ❑ Encourage reservations whenever possible and consider party size limitations
- ❑ Update floor plans for dining and seating areas to ensure at least six feet of separation between parties
 - Where practical, especially in booth seating, plexiglass barriers can be used
- ❑ Utilize wayfinding visuals and architectural cues to direct customers through the foodservice experience
- ❑ Practice social distancing throughout the establishment with floor graphics
- ❑ Create one-way traffic through by utilizing a separate entrance and exit for each area marked prominently with distinctive signage
- ❑ Consider touchless ordering solutions such as one-time use only menus or QR codes to direct to an online menu
- ❑ Payment:
 - Payments should be processed via touchless systems where feasible
 - Cash payments should be facilitated via a tray versus direct contact
- ❑ Sanitize high customer contact areas with Environmental Protection Agency (EPA) approved cleaners frequently
- ❑ Provide hand sanitizer stations throughout the restaurant
- ❑ Provide visual guidelines to maintain social distancing if queuing in line to place orders
- ❑ Remove self service areas whenever possible. Have workers provide individually wrapped items to customers directly
- ❑ Restrooms:
 - Ensure a proper supply of soap and hand towels is available at all times and restrooms are cleaned/sanitized frequently
 - Update items like paper towel dispensers, hand sanitizers and trash cans to touchless models to reduce the spread of germs
 - Strong procedures for sanitizing surfaces should be implemented and prevention posters should be displayed
 - Cleaning logs should be used to ensure proper and timely cleaning occurs
- ❑ Workstations/food prep areas should be placed 6 feet apart when feasible. When that is not an option, dividers may be used to mitigate contact
- ❑ Per existing FDA Food Code requirements, employees who are sick should remain at home
- ❑ Provide employees with access to any new guidelines before returning to work
- ❑ Provide team members with protective supplies like masks, gloves and sanitizers. Consider branded facemasks
- ❑ Employers should certify employees in on-going ServSafe or similar approved food safety training guidelines
- ❑ Establish and prominently post guidelines for the receiving of products from vendors
- ❑ Designate one employee per shift responsible for monitoring all guidelines being adhered to by employees, customers, and vendors
- ❑ Utilize communication boards instead of in-person pre-shift meetings to prevent the congregation of employees
- ❑ Limit the number of employees allowed simultaneously in break rooms