



Official Return to Work Guidelines for Foodservice Establishments

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For questions or to receive the latest version, please contact [Angelo I. Amador](mailto:amador@restaurant.org), Executive Director of the Restaurant Law Center, at 202-492-5037 or via e-mail. at amador@restaurant.org. Special thanks to Michael J. Lotito and Walt Mullon from **Littler's Workplace Policy Institute** for their assistance in drafting this document.

Federal Guidelines

Jurisdiction	United States
Official Guidelines	Opening Up America Again Guidelines

State Guidelines

State	Alabama
Official Orders and Guidance	<ul style="list-style-type: none">• Stay at home order expiration date: 4/30/20• Reopening Alabama Guidance
Dine-In	<ul style="list-style-type: none">• Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none">• Employees may wear masks at their discretion
Employee Health Checks	<ul style="list-style-type: none">• Plan calls for monitoring the health of employees and sending home any employee who displays symptoms• All employees are required to report any fever or illness to supervisor
Customer Health Checks	<ul style="list-style-type: none">• N/A
Sanitation	<ul style="list-style-type: none">• Hand washing required; no provisions regarding frequency or breaks• High customer contact areas (e.g. door entrances) will be cleaned every two hours• Drink refills shall be in clean/unused glass/cups.



	<ul style="list-style-type: none"> Menus, if laminated, should be cleaned after each usage or paper menus shall be designed for single use and disposed of
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Tables must be distanced 6 feet apart with no more than 6 guests per table. Tables/booths may alternatively be separated by a physical barrier Staff will limit the number of customers in the restaurant to those that can be adequately distanced 6 feet apart Any indoor or outdoor waiting area must be marked so that social distancing standards are met. One member of a party may be allowed in waiting area while other members of their party wait in their car.
Changes to Payment Systems	<ul style="list-style-type: none"> Not specified
Other Operational Guidelines	<ul style="list-style-type: none"> Businesses open to the public should post a sign at the entrance stating that individuals who have a fever, cough or any sign of sickness should not enter, and should also post a description of their sanitation and social distancing measures Condiments are not to be left on tables; provided by request and sanitized after usage or disposable packets should be used Employees are encouraged to take ServSafe Food Handler class to learn more about food safety as it relates to COVID-19
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Alaska
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/21/20 Restaurant Reopening Guidance (Effective 4/24/20)
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions; delivery and curbside takeout encouraged
Employee PPE	<ul style="list-style-type: none"> Fabric face coverings must be worn by all employees
Employee Health Checks	<ul style="list-style-type: none"> Conduct pre-shift screening, maintain staff screening log No employee displaying symptoms of COVID-19 will provide services to customers – symptomatic or ill employees may not report to work No person may work within 72 hours of exhibiting a fever Employer must establish a plan for employees getting ill and a return-to- work plan following CDC guidance, which can be found here
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Employer must provide hand-washing or sanitizer at customer entrance and in communal spaces Frequent hand washing by employees, and an adequate supply of soap, disinfectant, hand sanitizer, and paper towels available Employer must provide for hourly touch-point sanitization (e.g. workstations, equipment, screens, doorknobs, restrooms) throughout work site Fully sanitize tables and chairs after each party Sanitize or provide disposable menus or menu board Provide sanitizer on each table or at customer entrance
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Indoors: <ul style="list-style-type: none"> Groups limited to household members only Limit maximum indoor capacity by 25%; business must determine, post, and enforce

	<ul style="list-style-type: none"> ○ Tables seating non-household members must be a minimum of ten feet apart ● Outdoors: <ul style="list-style-type: none"> ○ Groups limited to household members only ○ No more than 20 tables ○ Tables seating non-household members must be a minimum of ten feet apart
Changes to Payment Systems	<ul style="list-style-type: none"> ● Cashless and receipt-less transactions are encouraged
Other Operational Guidelines	<ul style="list-style-type: none"> ● Entryway signage stating that any customer who has symptoms of COVID-19 must not enter the premises ● Reservations only. Walk-in prohibited ● Groups limited to household members only ● Establish a COVID-19 Mitigation Plan addressing the practices and protocols to protect staff and the public ● Hard copy of written safety, sanitization, and physical distancing protocols (specific to COVID-19) on the business premises ● Disposableware should be used when available ● Condiments by request in single-use disposable packets or reusable condiments by request that are sanitized between parties
Local Exceptions	<ul style="list-style-type: none"> ● N/A
State	Arizona
Official Orders and Guidance	<ul style="list-style-type: none"> ● Stay at home expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> ● Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> ● N/A
Employee Health Checks	<ul style="list-style-type: none"> ● N/A
Customer Health Checks	<ul style="list-style-type: none"> ● N/A
Sanitation	<ul style="list-style-type: none"> ● N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> ● N/A
Changes to Payment Systems	<ul style="list-style-type: none"> ● N/A
Other Operational Guidelines	<ul style="list-style-type: none"> ● N/A
Local Exceptions	<ul style="list-style-type: none"> ● N/A
State	Arkansas

Official Orders and Guidance	<ul style="list-style-type: none"> • Restaurant restrictions ease starting 4/29/20; no formal guidance issued yet
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	California
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order in effect until rescinded.
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A

Local Exceptions	<ul style="list-style-type: none"> N/A
State	Colorado
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/26/20 Safer-at-home order to start in May (no firm timeline or guidance for restaurants)
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Connecticut
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/20/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A

Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Delaware
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/15/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
Jurisdiction	District of Columbia
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/15/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Florida
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Georgia
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order (for vulnerable populations as explained in order) expiration date: 5/13/20 Reviving a Healthy Georgia order (effective 4/27/20)
Dine-In	<ul style="list-style-type: none"> Permitted with restrictions; takeout and delivery methods encouraged
Employee PPE	<ul style="list-style-type: none"> Require all employees to wear face coverings at all times; such coverings shall be cleaned or replaced daily
Employee Health Checks	<ul style="list-style-type: none"> Screen and evaluate all workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath

	<ul style="list-style-type: none"> Require workers who exhibit signs of illness to not report to work or to seek medical attention. Per existing U.S. Food and Drug Administration Food Code requirements, employees who are sick should remain home. If an employee becomes ill or presents signs of illness at work, the operator should identify the employee's condition during a pre-work screening and send the employee home. Restaurants shall create, maintain, and follow established policies regarding when employees who have become ill are permitted to return to work. An employee with known or suspected COVID-19 must follow Centers for Disease Control and Prevention guidelines to self-isolate for at least seven (7) days after symptom onset and end isolation only after symptoms have improved and the employee has been fever-free and/or symptom-free for three (3) consecutive days without medication before returning to work
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Thoroughly detail, clean, and sanitize the entire facility prior to resuming dine-in services and continue to do so regularly, focusing on high contact areas shared by patrons and employees Train all employees on the importance and expectation of increased frequency of handwashing, the use of hand sanitizers with at least 60% alcohol, and provide clear instruction to avoid touching hands to face Between diners, clean and sanitize: table condiments, digital ordering devices, check presenters, self-service areas, tabletops and commonly touched areas, and discarding single-use items Use rolled silverware and eliminate table presets Remove items from self-service drink, condiment, utensil, and tableware stations and have workers provide such items to patrons directly wherever practicable The use of disposable paper menus is strongly encouraged, which should be discarded after each patron use. Otherwise, businesses subject to this Section shall clean and sanitize reusable menus between each use by a patron. Non-touch menus are also acceptable for use Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and ensure adequate supply of soap and paper towels at all times Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house. Avoid all food contact surfaces when using disinfectants Check restrooms regularly and clean and sanitize based on frequency of use Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Update seating arrangements to ensure at least 6 feet between tables with no more than 6 guests per table; physical barriers should be utilized for both seating when available Limit party size at tables to no more than six Enforce Social Distancing of non-cohabitating persons while present on such entity's leased or owned property Increase physical space between workers and patrons Limit contact between wait staff and patrons Do not allow patrons to congregate in waiting areas or bar areas. Design a process to ensure patron separation while waiting to be seated that can include floor markings, outdoor distancing, or waiting in cars Where practical, consider a reservations-only business model or call-ahead seating

	<ul style="list-style-type: none"> Remind third-party delivery drivers and any suppliers of your internal distancing requirements Where practicable, physical barriers such as partitions or Plexiglas at registers should be used Use technological solutions where possible to reduce person-to-person interaction: mobile ordering, mobile access to menus to plan in advance, text on arrival for seating, and contactless payment options If possible, use an exit from the facility separate from the entrance Mark ingress/egress to and from restrooms to establish paths that mitigate proximity for patrons and staff Where practicable, take-out and curbside pick-up services should be prioritized over dine-in services All restaurant or dining room playgrounds shall be closed
Changes to Payment Systems	<ul style="list-style-type: none"> Contactless payment options to be used when possible
Other Operational Guidelines	<ul style="list-style-type: none"> Discontinue use of salad bars and buffets Implement teleworking for all possible workers Implement staggered shifts for all possible workers Hold all meetings and conferences virtually, whenever possible Discourage workers from using other workers' phones, desks, offices, or other work tools and equipment; Where possible, stagger workstations to avoid employees standing adjacent to one another or next to each other. Where six (6) feet of separation is not possible, consider spacing options that include other mitigation efforts with increased frequency of cleaning and sanitizing surfaces Establish limit numbers to reduce contact in employee breakrooms Prohibit handshaking and other unnecessary person-to-person contact in the workplace Discard all food items that are out of date If providing a "grab and go" service, stock coolers to no more than minimum levels Ensure the Food Safety Manager certification of the person in charge is up-to-date and provide food handler training to refresh employees
Local Exceptions	<ul style="list-style-type: none"> Statewide order preempts any local orders
State	Hawaii
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/31/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Idaho
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery; restrictions set to ease on May 16
Employee PPE	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Illinois
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/30/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A

Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Indiana
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/1/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Iowa
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery

Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Kansas
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/3/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Kentucky

Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order (encouraged, but not enforced) in effect until rescinded
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Louisiana
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A

Local Exceptions	<ul style="list-style-type: none"> N/A
State	Maine
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Maryland
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order in effect until state of emergency is lifted
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> Yes. Required by current order for retail and food establishment employees.
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A

Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Massachusetts
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/4/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Michigan
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/15/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> Yes. All businesses and operations whose workers perform in-person work must, at a minimum, provide non-medical grade face coverings to their workers.
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Hand washing required; no provisions regarding frequency or breaks.

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Minnesota
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/3/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Mississippi
Official Orders and Guidance	<ul style="list-style-type: none"> "Safer" at home order expiration date: 5/11/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A

Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Hand washing required; no provisions regarding frequency or breaks
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Missouri
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/3/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Montana
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/27/20 Guidance for phased reopening of Montana (Phase 1 effective 5/4/20)
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions

Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • Employers should: <ul style="list-style-type: none"> ○ Develop and implement appropriate policies, in accordance with federal, state, and local regulations and guidance, and informed by industry best practices, regarding: <ul style="list-style-type: none"> ▪ Social distancing and protective equipment ▪ Temperature checks and/or symptom screening ▪ Testing, isolating, and contact tracing, in collaboration with public health authorities ○ Monitor workforce for indicative symptoms. Do not allow people with symptoms of COVID-19 to work ○ Collaborate with public health officials when implementing policies and procedures for workforce contact tracing following an employee’s COVID-19 positive test result
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • A specific cleaning plan must be implemented, and employees must be trained in proper sanitation practices; materials will be available on the Montana Department of Public Health and Human Services (DPHHS) food and consumer services website • All surfaces occupied must be cleaned between customers, including tables, chairs, booths, and highchairs • Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately cleaned between customers • Menus must be cleaned between customers
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Capacity must be limited to 50% of normal operating capacity to allow for adequate group spacing • Tables must be limited to six people per table • Establishments must provide for 6 feet of physical distancing between groups and or tables by: <ul style="list-style-type: none"> ○ Increasing table spacing, removing tables, or marking tables as closed; ○ Providing for a physical barrier between tables; or ○ Back-to-back booth seating provides adequate separation
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • In-house dining for quick service restaurants should remain closed, if all guidelines can’t be met, including the cleaning of every table between customers • Sitting or standing at bars or counters is not allowed • In bars, drinks and food must be served to customers at a table • 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
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Nebraska

Official Orders and Guidance	<ul style="list-style-type: none"> • Prohibits gatherings of 10 or more people: 4/30/2020
Dine-In	Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Nevada
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A

Local Exceptions	<ul style="list-style-type: none"> N/A
State	New Hampshire
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/4/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	New Jersey
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/7/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A

Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	New Mexico
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/15/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	New York
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/15/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	North Carolina
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/8/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	North Dakota
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A

Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Ohio
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/1/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Oklahoma
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order (for those 65 and older or with a serious medical condition) expiration date: 5/16/20 Open up and Recover Safety Plan; restaurants ease restrictions starting May 1
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery

Employee PPE	<ul style="list-style-type: none"> Employers "should consider" developing PPE policies consistent with CDC guidelines
Employee Health Checks	<ul style="list-style-type: none"> Employers "should consider" developing policies for temperature checks, symptom checks, ongoing monitoring, contact traces, consistent with CDC guidelines
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Employers "should consider" developing policies for disinfection and sanitation consistent with CDC guidelines
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Dining venues can operate using CDC distancing and sanitation protocols
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> All employers are recommended to create plans to allow employees to return to work in phases, close common areas or enforce social distancing protocols, minimize non-essential travel and honor requests of employees who are part of a vulnerable population for special accommodations
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Oregon
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order in effect until rescinded
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Pennsylvania

Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/8/20
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • N/A
Territory	Puerto Rico
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/3/20
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A

Local Exceptions	<ul style="list-style-type: none"> N/A
State	Rhode Island
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/8/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	South Carolina
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/27/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A

Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	South Dakota
Official Orders and Guidance	<ul style="list-style-type: none"> Order recommends, but does not mandate, that employers (1) suspend or modify business practices as recommended by CDC guidance that involve 10 or more people to be in an enclosed space where physical separation of at least six feet is not possible and (2) continue offering or consider offering business models that do not involve public gatherings, including takeout, delivery, drive-through, curb-side service, off-site services, social distancing models, or other innovative business practices that do not involve public gatherings in an enclosed space. Expiration date: 5/31/20.
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Tennessee
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/30/20 Restaurant reopening guidance
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> Have dedicated face coverings and dedicated gloves (i.e., only used by one person) worn by all employees, at all times <ul style="list-style-type: none"> Should not be N-95 or medical variety – these should be saved for use by healthcare workers
Employee Health Checks	<ul style="list-style-type: none"> Screen all employees reporting to work for COVID-19 symptoms with the following questions: <ul style="list-style-type: none"> Have you been in close contact with a confirmed case of COVID-19? Are you experiencing a cough, shortness of breath, or sore throat?

	<ul style="list-style-type: none"> ○ Have you had a fever in the last 48 hours? ○ Have you had new loss of taste or smell? ○ Have you had vomiting or diarrhea in the last 24 hours? ● Temperature screening employees: <ul style="list-style-type: none"> ○ Best practice: employers to take temperatures on site with a no-touch thermometer each day upon arrival at work. ○ Minimum: Temperatures can be taken before arriving. Normal temperature should not exceed 100.4 degrees Fahrenheit. ● Direct any employee who exhibits COVID-19 symptoms (i.e., answers yes to any of the screening questions or who is running a fever) to leave the premises immediately and seek medical care and/or COVID-19 testing, per CDC guidelines. ● Require all employees to report any symptoms of illness to supervisor and require notification of COVID-19 positive case in employee's household ● Provide ServSafe COVID-19 training for all food handlers as soon as possible ● Employers should maintain the confidentiality of employee health information.
Customer Health Checks	<ul style="list-style-type: none"> ● Screen customers for illness upon their entry into the restaurant: <ul style="list-style-type: none"> ○ Best practice: Temperature checks for every customer. Customers with temperatures above 100.4 degrees Fahrenheit should not be permitted on premise ○ Minimum: Question customers regarding COVID-19 symptoms <ul style="list-style-type: none"> ▪ Have you been in close contact with a confirmed case of COVID-19? ▪ Are you experiencing a cough, shortness of breath, or sore throat? ▪ Have you had a fever in the last 48 hours?
Sanitation	<ul style="list-style-type: none"> ● Implement workplace cleaning and disinfection practices, according to CDC guidelines, with regular sanitization of high-touch surfaces at least every two hours ● Place hand sanitizer stations in restaurant lobby and bathrooms, as well as at cashier stations ● Sanitize all front-of-house contact surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum ● Use menus that are disposable or sanitized between each use ● Use rolled silverware/napkins stored in sealed bins (gloves should be used by staff while rolling silverware in designated sanitary areas) ● Sanitize all tabletop items, including condiments, after each table turns (or use disposables) ● Sanitize chairs, especially where contact occurs, after each table turns ● Do not offer self-serve buffets, condiments on a counter for use by multiple tables, or beverage station re-use
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> ● Limit the number of customers in the restaurant to 50% of seating capacity ● Tables should be spaced at least 6 feet apart ● Limit tables to no more than 6 guests per table ● Mark any indoor or outdoor waiting area so that social distancing standards are met (options can include a text system to alert guests of available seating, an intercom system, or only one member of a party being allowed to wait in the waiting area) ● Mitigate exposure in the workplace by implementing social distancing guidelines and modify scheduling

Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> Bar areas should remain closed Live music should not be permitted Allow employees to work from home as much as possible Update the Employee Illness Policy to include the symptoms of "COVID-19" or create a COVID-19 specific policy. All staff should sign the policy, and the policy should be posted for confirmation Limit self-service options (customer samples, communal packaging, food/beverages, etc.) Post extensive signage on health policies, including the following documents in the workplace to help educate building occupants on COVID-19 best practices: <ul style="list-style-type: none"> CDC guidance to stop the spread of germs CDC guidance on COVID-19 symptoms
Local Exceptions	<ul style="list-style-type: none"> Davidson, Hamilton, Knox, Madison, Shelby, & Sullivan counties are permitted to develop their own reopening rules per the state order
State	Texas
Official Orders and Guidance	<ul style="list-style-type: none"> Order prohibiting gatherings of 10 or more people; requires "minimizing" of social gatherings and in-person contact with people who are not in the same household; expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Utah

Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home directive expiration date: 5/1/20
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Vermont
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/15/20 • Work Safe Guidance (4/24/20)
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • Employees must wear face coverings over their nose and mouth when in the presence of others
Employee Health Checks	<ul style="list-style-type: none"> • To the extent feasible, prior to the commencement of each work shift, pre-screening or survey shall be required to verify each employee has no symptoms of respiratory illness (fever, cough, and/or shortness of breath), including temperature checks
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Employees must have “easy and frequent access” to soap and water or hand sanitizer during duration of work • handwashing or hand sanitization should be required before entering, and leaving, job sites
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Employees must observe strict social distancing of 6 feet while on the job
Changes to Payment Systems	<ul style="list-style-type: none"> • None specified

Other Operational Guidelines	<ul style="list-style-type: none"> Signs must be posted at all entrances clearly indicating that no one may enter if they have symptoms of respiratory illness
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Virginia
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 6/10/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Washington
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/4/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	West Virginia
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order in effect until rescinded
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Wisconsin
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/26/20 Restaurants re-open in Phase 1 of Badger Bounce Back Plan (Phase 1 Date TBD)
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A

Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Wyoming
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home (urged, but not mandated) expiration date: 4/30/20
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A

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