



# Official Return to Work Guidelines for Foodservice Establishments

Last Updated on 4/28/20

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

## Federal Guidelines

<b>Jurisdiction</b>	<b>United States</b>
<b>Official Guidelines</b>	<a href="#">Opening Up America Again Guidelines</a>

## State Guidelines

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



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

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

<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Restaurant restrictions ease starting 4/29/20</a></li> <li>• Reopening guidance expected 4/29/20</li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>State</b>	<b>California</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order in effect until rescinded.</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>

<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Colorado</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 4/26/20</a></li> <li><a href="#">Safer-at-home order to start in May</a> (no firm timeline or guidance for restaurants)</li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>Provide appropriate protective gear like gloves, masks, and face coverings and encourage appropriate use (<a href="#">Additional Guidance</a>)</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>Implement symptom monitoring protocols (including workplace temperature monitoring and symptom screening questions) where possible (<a href="#">Additional Guidance</a>)</li> <li>Require employees showing any symptoms or signs of sickness, or who has been in contact with known positive cases to stay home</li> <li></li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>Frequently sanitize all high-touch areas (<a href="#">Additional Guidance</a>)</li> <li>Eliminate or regularly sanitize any items in common spaces (i.e., break rooms) that are shared between individuals (i.e., condiments, coffee makers, vending machines) (<a href="#">Additional Guidance</a>)</li> <li>Provide hand washing facilities/stations and hand sanitizer</li> <li>Encourage breaks to wash hands or use hand sanitizer</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>Maintain 6-foot distancing when possible, and discourage shared spaces</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>Use contactless payment solutions whenever possible</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>Deputize workplace coordinator(s) charged with addressing COVID-19 issues</li> <li>Post signage for employees and customers on good hygiene</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Connecticut</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 5/20/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>

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

Employee Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Other Operational Guidelines	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Local Exceptions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
State	<b>Florida</b>
Official Orders and Guidance	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 4/30/20</a></li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Other Operational Guidelines	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Local Exceptions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
State	<b>Georgia</b>
Official Orders and Guidance	<ul style="list-style-type: none"> <li><a href="#">Stay at home order (for vulnerable populations as explained in order) expiration date: 5/13/20</a></li> </ul>

	<ul style="list-style-type: none"> <li>• <a href="#">Reviving a Healthy Georgia order</a> (effective 4/27/20)</li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Permitted with restrictions; takeout and delivery methods encouraged</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• Require all employees to wear face coverings at all times; such coverings shall be cleaned or replaced daily</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• Screen and evaluate all workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath</li> <li>• 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</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• 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</li> <li>• 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</li> <li>• 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</li> <li>• Use rolled silverware and eliminate table presets</li> <li>• Remove items from self-service drink, condiment, utensil, and tableware stations and have workers provide such items to patrons directly wherever practicable</li> <li>• 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</li> <li>• 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</li> <li>• Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house. Avoid all food contact surfaces when using disinfectants</li> <li>• Check restrooms regularly and clean and sanitize based on frequency of use</li> <li>• Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• 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</li> <li>• Limit party size at tables to no more than six</li> <li>• Enforce Social Distancing of non-cohabitating persons while present on such entity's leased or owned property</li> </ul>



	<ul style="list-style-type: none"> <li>• Increase physical space between workers and patrons</li> <li>• Limit contact between wait staff and patrons</li> <li>• 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</li> <li>• Where practical, consider a reservations-only business model or call-ahead seating</li> <li>• Remind third-party delivery drivers and any suppliers of your internal distancing requirements</li> <li>• Where practicable, physical barriers such as partitions or Plexiglas at registers should be used</li> <li>• 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</li> <li>• If possible, use an exit from the facility separate from the entrance</li> <li>• Mark ingress/egress to and from restrooms to establish paths that mitigate proximity for patrons and staff</li> <li>• Where practicable, take-out and curbside pick-up services should be prioritized over dine-in services</li> <li>• All restaurant or dining room playgrounds shall be closed</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• Contactless payment options to be used when possible</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• Discontinue use of salad bars and buffets</li> <li>• Implement teleworking for all possible workers</li> <li>• Implement staggered shifts for all possible workers</li> <li>• Hold all meetings and conferences virtually, whenever possible</li> <li>• Discourage workers from using other workers' phones, desks, offices, or other work tools and equipment;</li> <li>• 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</li> <li>• Establish limit numbers to reduce contact in employee breakrooms</li> <li>• Prohibit handshaking and other unnecessary person-to-person contact in the workplace</li> <li>• Discard all food items that are out of date</li> <li>• If providing a "grab and go" service, stock coolers to no more than minimum levels</li> <li>• Ensure the Food Safety Manager certification of the person in charge is up-to-date and provide food handler training to refresh employees</li> <li>•</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• Statewide order preempts any local orders</li> </ul>
<b>State</b>	<b>Hawaii</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 5/31/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>

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

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

<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Iowa</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 4/30/20</a></li> <li><a href="#">Reopening guidance</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Permitted (with restrictions) in most counties starting May 1</li> <li>Restaurants limited to takeout and delivery in the following counties through May 15: Allamakee, Benton, Black Hawk, Bremer, Dallas, Des Moines, Dubuque, Fayette, Henry, Iowa, Jasper, Johnson, Linn, Louisa, Marshall, Muscatine, Polk, Poweshiek, Scott, Tama, Washington, and Woodbury</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>Implement reasonable measures under the circumstances of each restaurant to ensure social distancing of employees and customers, increased hygiene practices, and other public health measures to reduce the risk of transmission of COVID-19 consistent with guidance issued by the Iowa Department of Inspections and Appeals and the Iowa Department of Public Health</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>Limit the number of customers present at indoor or outdoor spaces to 50% of its normal operating capacity to ensure adequate spacing of groups</li> <li>Party size limited to no more than six people</li> <li>Ensure at least six feet of physical distance between each group or individual dining alone</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>No self-service of food or beverages, including buffets or salad bars</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Kansas</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 5/3/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>

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

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

	<ul style="list-style-type: none"> <li>• <a href="#">Maryland Roadmap to Recovery</a> (restaurant restrictions start to ease in Phase 2; no timeline)</li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• Yes. Required by current order for food establishment employees</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>State</b>	<b>Massachusetts</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 5/4/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>

State	Michigan
Official Orders and Guidance	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 5/15/20</a></li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>• Yes. All businesses and operations whose workers perform in-person work must, at a minimum, provide non-medical grade face coverings to their workers.</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>• Hand washing required; no provisions regarding frequency or breaks.</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Other Operational Guidelines	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Local Exceptions	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
State	Minnesota
Official Orders and Guidance	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 5/3/20</a></li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>• N/A</li> </ul>



Other Operational Guidelines	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Local Exceptions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
State	<b>Mississippi</b>
Official Orders and Guidance	<ul style="list-style-type: none"> <li><a href="#">"Safer" at home order expiration date: 5/11/20</a></li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>Hand washing required; no provisions regarding frequency or breaks</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Other Operational Guidelines	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Local Exceptions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
State	<b>Missouri</b>
Official Orders and Guidance	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 5/3/20</a></li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>N/A</li> </ul>

<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Montana</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 4/27/20</a></li> <li><a href="#">Guidance for phased reopening of Montana</a> (Phase 1 effective 5/4/20)</li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Permitted, with restrictions</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>Employers should: <ul style="list-style-type: none"> <li>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"> <li>Social distancing and protective equipment</li> <li>Temperature checks and/or symptom screening</li> <li>Testing, isolating, and contact tracing, in collaboration with public health authorities</li> </ul> </li> <li>Monitor workforce for indicative symptoms. Do not allow people with symptoms of COVID-19 to work</li> <li>Collaborate with public health officials when implementing policies and procedures for workforce contact tracing following an employee's COVID-19 positive test result</li> </ul> </li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>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</li> <li>All surfaces occupied must be cleaned between customers, including tables, chairs, booths, and highchairs</li> <li>Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately cleaned between customers</li> <li>Menus must be cleaned between customers</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>Capacity must be limited to 50% of normal operating capacity to allow for adequate group spacing</li> <li>Tables must be limited to six people per table</li> <li>Establishments must provide for 6 feet of physical distancing between groups and or tables by: <ul style="list-style-type: none"> <li>Increasing table spacing, removing tables, or marking tables as closed;</li> <li>Providing for a physical barrier between tables; or</li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>○ Back-to-back booth seating provides adequate separation</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• 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</li> <li>• Sitting or standing at bars or counters is not allowed</li> <li>• In bars, drinks and food must be served to customers at a table</li> <li>• Self-service buffets must be closed</li> <li>• Drink refills are not allowed</li> <li>• Self-service cups, straws and lids should be behind a counter and handed to customers</li> <li>• Self-service condiments should be eliminated</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>State</b>	<b>Nebraska</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Prohibits gatherings of 10 or more people: 4/30/2020</a></li> </ul>
<b>Dine-In</b>	Restaurants limited to takeout and delivery
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>State</b>	<b>Nevada</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 4/30/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>

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

<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 5/7/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>State</b>	<b>New Mexico</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 5/15/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>

Local Exceptions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
State	<b>New York</b>
Official Orders and Guidance	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 5/15/20</a></li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Other Operational Guidelines	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Local Exceptions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
State	<b>North Carolina</b>
Official Orders and Guidance	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 5/8/20</a></li> <li><a href="#">Reopening plan</a>; restaurant restrictions begin to ease in Phase 2 (no firm timeline yet)</li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>N/A</li> </ul>

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

<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Oklahoma</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order (for those 65 and older or with a serious medical condition) expiration date: 5/16/20</a></li> <li><a href="#">Open up and Recover Safety Plan</a>; restaurants ease restrictions starting May 1</li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>Employers "should consider" developing PPE policies consistent with CDC guidelines</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>Employers "should consider" developing policies for temperature checks, symptom checks, ongoing monitoring, contact traces, consistent with CDC guidelines</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>Employers "should consider" developing policies for disinfection and sanitation consistent with CDC guidelines</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>Dining venues can operate using CDC distancing and sanitation protocols</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>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</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Oregon</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order in effect until rescinded</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>



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

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

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

<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Tennessee</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 4/30/20</a></li> <li><a href="#">Restaurant reopening guidance</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Permitted, with restrictions</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>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"> <li>Should not be N-95 or medical variety – these should be saved for use by healthcare workers</li> </ul> </li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>Screen all employees reporting to work for COVID-19 symptoms with the following questions: <ul style="list-style-type: none"> <li>Have you been in close contact with a confirmed case of COVID-19?</li> <li>Are you experiencing a cough, shortness of breath, or sore throat?</li> <li>Have you had a fever in the last 48 hours?</li> <li>Have you had new loss of taste or smell?</li> <li>Have you had vomiting or diarrhea in the last 24 hours?</li> </ul> </li> <li>Temperature screening employees: <ul style="list-style-type: none"> <li>Best practice: employers to take temperatures on site with a no-touch thermometer each day upon arrival at work.</li> <li>Minimum: Temperatures can be taken before arriving. Normal temperature should not exceed 100.4 degrees Fahrenheit.</li> </ul> </li> <li>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.</li> <li>Require all employees to report any symptoms of illness to supervisor and require notification of COVID-19 positive case in employee’s household</li> <li>Provide ServSafe COVID-19 training for all food handlers as soon as possible</li> <li>Employers should maintain the confidentiality of employee health information.</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>Screen customers for illness upon their entry into the restaurant: <ul style="list-style-type: none"> <li>Best practice: Temperature checks for every customer. Customers with temperatures above 100.4 degrees Fahrenheit should not be permitted on premise</li> <li>Minimum: Question customers regarding COVID-19 symptoms <ul style="list-style-type: none"> <li>Have you been in close contact with a confirmed case of COVID-19?</li> <li>Are you experiencing a cough, shortness of breath, or sore throat?</li> <li>Have you had a fever in the last 48 hours?</li> </ul> </li> </ul> </li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>Implement workplace cleaning and disinfection practices, according to CDC guidelines, with regular sanitization of high-touch surfaces at least every two hours</li> <li>Place hand sanitizer stations in restaurant lobby and bathrooms, as well as at cashier stations</li> </ul>

	<ul style="list-style-type: none"> <li>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</li> <li>Use menus that are disposable or sanitized between each use</li> <li>Use rolled silverware/napkins stored in sealed bins (gloves should be used by staff while rolling silverware in designated sanitary areas)</li> <li>Sanitize all tabletop items, including condiments, after each table turns (or use disposables)</li> <li>Sanitize chairs, especially where contact occurs, after each table turns</li> <li>Do not offer self-serve buffets, condiments on a counter for use by multiple tables, or beverage station re-use</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>Limit the number of customers in the restaurant to 50% of seating capacity</li> <li>Tables should be spaced at least 6 feet apart</li> <li>Limit tables to no more than 6 guests per table</li> <li>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)</li> <li>Mitigate exposure in the workplace by implementing social distancing guidelines and modify scheduling</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>Bar areas should remain closed</li> <li>Live music should not be permitted</li> <li>Allow employees to work from home as much as possible</li> <li>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</li> <li>Limit self-service options (customer samples, communal packaging, food/beverages, etc.)</li> <li>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"> <li>CDC guidance to stop the spread of germs</li> <li>CDC guidance on COVID-19 symptoms</li> </ul> </li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>Davidson, Hamilton, Knox, Madison, Shelby, &amp; Sullivan counties are permitted to develop their own reopening rules per the state order</li> </ul>
<b>State</b>	<b>Texas</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">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</a></li> <li><a href="#">Texas Reopening Plan (Phase 1 effective 5/1/20)</a></li> <li><a href="#">Restaurant Health Protocols Checklist</a></li> <li><a href="#">Restaurant Customer Health Protocols Checklist</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Permitted, with restrictions</li> </ul>

<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>Consistent with the actions taken by many employers across the state, <i>consider</i> having all employees wear cloth face coverings (over the nose and mouth). If available, employees should consider wearing non-medical grade face masks</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>Screen employees before coming into the business: <ul style="list-style-type: none"> <li>Send home any employee who has any of the following new or worsening signs or symptoms of possible COVID-19: <ul style="list-style-type: none"> <li>Cough</li> <li>Shortness of breath or difficulty breathing</li> <li>Chills</li> <li>Repeated shaking with chills</li> <li>Muscle pain</li> <li>Headache</li> <li>Sore throat</li> <li>Loss of taste or smell</li> <li>Diarrhea</li> <li>Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit</li> <li>Known close contact with a person who is lab confirmed to have COVID-19</li> </ul> </li> </ul> </li> <li>Do not allow employees with the new or worsening signs or symptoms listed above to return to work until: <ul style="list-style-type: none"> <li>In the case of an employee who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed since recovery (resolution of fever without the use of fever-reducing medications); and the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and at least 7 days have passed since symptoms first appeared; or –</li> <li>In the case of an employee who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or –</li> <li>If the employee has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional’s note clearing the individual for return based on an alternative diagnosis.</li> </ul> </li> <li>Do not allow an employee with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until the end of the 14 day self-quarantine period from the last date of exposure (with an exception granted for healthcare workers and critical infrastructure workers)</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>Train all employees on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette</li> <li>Have employees wash or sanitize their hands upon entering the business</li> <li>Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs <ul style="list-style-type: none"> <li>Clean and disinfect the area used for dining (table, etc.) after each group of customers depart</li> </ul> </li> <li>Regularly and frequently clean restrooms, and document the cleanings</li> <li>Disinfect any items that come into contact with customers</li> </ul>

	<ul style="list-style-type: none"> <li>• Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees and customers <ul style="list-style-type: none"> <li>○ Make a hand sanitizing station available upon entry to the restaurant</li> </ul> </li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• Have employees maintain at least 6 feet separation from other individuals <ul style="list-style-type: none"> <li>○ If such distancing is not feasible, other measures such as face covering, hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced</li> </ul> </li> <li>• Parties maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated in the restaurant</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• Contactless payment is <b>encouraged</b>. Where not available, contact should be minimized</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• <b>Consider</b> having an employee manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles</li> <li>• Place readily visible signage at the business to remind everyone of best hygiene practices</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>•</li> </ul>
<b>State</b>	<b>Utah</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home directive expiration date: 5/1/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>State</b>	<b>Vermont</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 5/15/20</a></li> <li>• <a href="#">Work Safe Guidance (4/24/20)</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>

<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>Employees must wear face coverings over their nose and mouth when in the presence of others</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>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</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>Employees must have “easy and frequent access” to soap and water or hand sanitizer during duration of work</li> <li>handwashing or hand sanitization should be required before entering, and leaving, job sites</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>Employees must observe strict social distancing of 6 feet while on the job</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>None specified</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>Signs must be posted at all entrances clearly indicating that no one may enter if they have symptoms of respiratory illness</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Virginia</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 6/10/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>



State	Washington
Official Orders and Guidance	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order expiration date: 5/4/20</a></li> <li>• <a href="#">COVID-19 Recovery Plan</a></li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Other Operational Guidelines	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Local Exceptions	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
State	West Virginia
Official Orders and Guidance	<ul style="list-style-type: none"> <li>• <a href="#">Stay at home order in effect until rescinded</a></li> <li>• <a href="#">Reopening plan</a>; outdoor dining to resume (with restrictions) in week 2 of plan</li> </ul>
Dine-In	<ul style="list-style-type: none"> <li>• Restaurants limited to takeout and delivery</li> </ul>
Employee PPE	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Employee Health Checks	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Customer Health Checks	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Sanitation	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
Changes to Payment Systems	<ul style="list-style-type: none"> <li>• N/A</li> </ul>

<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Wisconsin</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home order expiration date: 5/26/20</a></li> <li>Restaurants re-open in Phase 1 of <a href="#">Badger Bounce Back Plan</a> (Phase 1 Date TBD)</li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>State</b>	<b>Wyoming</b>
<b>Official Orders and Guidance</b>	<ul style="list-style-type: none"> <li><a href="#">Stay at home (urged, but not mandated) expiration date: 4/30/20</a></li> </ul>
<b>Dine-In</b>	<ul style="list-style-type: none"> <li>Restaurants limited to takeout and delivery</li> </ul>
<b>Employee PPE</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Employee Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Customer Health Checks</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>
<b>Sanitation</b>	<ul style="list-style-type: none"> <li>N/A</li> </ul>

<b>Distancing and Occupancy Restrictions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Changes to Payment Systems</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Other Operational Guidelines</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>
<b>Local Exceptions</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>

**For questions or to receive the latest version, please contact:**

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