



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:aamador@restaurant.org), Executive Director of the Restaurant Law Center, at 202-492-5037 or via e-mail at aamador@restaurant.org. Special thanks to Michael J. Lotito and Walt Mullon from **Little’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"> • Safer-at-home order expiration date: 5/15/20 • Reopening Alabama Guidance
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery until 5/15/20
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 to 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 • Reopening guidance expected 4/29/20
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	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"> Provide appropriate protective gear like gloves, masks, and face coverings and encourage appropriate use (Additional Guidance)
Employee Health Checks	<ul style="list-style-type: none"> Implement symptom monitoring protocols (including workplace temperature monitoring and symptom screening questions) where possible (Additional Guidance) Require employees showing any symptoms or signs of sickness, or who has been in contact with known positive cases to stay home
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Frequently sanitize all high-touch areas (Additional Guidance) 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) (Additional Guidance) Provide hand washing facilities/stations and hand sanitizer Encourage breaks to wash hands or use hand sanitizer
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Maintain 6-foot distancing when possible, and discourage shared spaces
Changes to Payment Systems	<ul style="list-style-type: none"> Use contactless payment solutions whenever possible
Other Operational Guidelines	<ul style="list-style-type: none"> Deputize workplace coordinator(s) charged with addressing COVID-19 issues Post signage for employees and customers on good hygiene
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 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

	<ul style="list-style-type: none"> 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 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 Reopening guidance
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery; restrictions set to ease on May 16 (tentative date)
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 • Reopening guidance • Iowa Restaurant Reopening Criteria/Operation Restrictions during COVID-19 • COVID-19: Frequently-Asked Questions for May 1, 2020, Restaurant Reopening
Dine-In	<ul style="list-style-type: none"> • Permitted (with restrictions) in most counties starting May 1 • 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
Employee PPE	<ul style="list-style-type: none"> • It is recommended that employees with direct customer contact be required to wear cloth or other mask that is laundered or replaced daily
Employee Health Checks	<ul style="list-style-type: none"> • Screen all employees each shift before entering the facility for symptoms (i.e., fever of 100°F or higher, cough, shortness of breath, runny or stuffy nose, sore throat, muscle aches, fatigue, diarrhea, or vomiting). <ul style="list-style-type: none"> ○ Immediately exclude anyone with symptoms from entering
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Disinfect tables and chairs after each customer use • Clean and sanitize table condiments, reusable menus, digital ordering devices, check presenters, pens, napkin dispensers, salt and pepper shakers, and other commonly-touched items between each customer use • Use prewrapped silverware and eliminate table presets including table tents, menus, salt and pepper shakers, napkin dispensers, and condiments • Eliminate refilling customer beverages from common containers (i.e., pitchers) • Discard single-use or paper articles, such as paper menus, after each use • Create and implement an enhanced cleaning/sanitizing schedule for all food contact surfaces, and cleaning/disinfecting of non-food contact surfaces • Disinfect commonly-touched surfaces throughout entire facility (both front and back-of-house) such as door handles, credit card machines, bathrooms, etc., at least once every hour • Frequently monitor employee handwashing and ensure no bare hand contact with ready-to-eat foods
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Limit the number of customers present at indoor or outdoor spaces to 50% of its normal operating capacity to ensure adequate spacing of groups • Party size limited to no more than six people • Ensure at least six feet of physical distance between each group or individual dining alone • Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers. Facilitate and designate social distancing for those waiting to enter your establishment • If possible, provide distinct walking lanes to minimize close contact as customers are being seated to conform to social distancing practices. For example, in a table/booth layout, central tables can be removed, and markings can be installed designating the path for seating.

Changes to Payment Systems	<ul style="list-style-type: none"> Use technological solutions where possible to reduce person-to-person interaction (contactless payment options)
Other Operational Guidelines	<ul style="list-style-type: none"> No self-service of food or beverages, including buffets or salad bars Notify customers by signage to report concerns of social distancing infractions to the restaurant manager Use technological solutions where possible to reduce person-to-person interaction (e.g. mobile ordering, mobile access to menus to plan in advance, text on arrival for seating, contactless payment options) Enhance employee safety training, emphasizing employee health, handwashing, and personal hygiene practices
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: 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"> Restaurants allowed to open outside seating areas for patrons to eat carry-out meals only, no tableside service
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 Maryland Roadmap to Recovery (restaurant restrictions start to ease in Phase 2; no timeline)
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 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: 5/18/20
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 Show Me State Recovery Plan Missouri Department of Health Guidance
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions Takeout and delivery encouraged
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"> Tables must be spaced at least six feet apart No more than 10 people in a party
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 • Restaurant Reopening Guidelines
Dine-In	<ul style="list-style-type: none"> • Permitted in specific counties, with restrictions, effective 5/4/20 (County list)
Employee PPE	<ul style="list-style-type: none"> • All employees should wear face coverings (cloth mask) that are washable and must be laundered or replaced daily <ul style="list-style-type: none"> ○ Employees must wash hands before and after putting on the face mask and after every time they touch it
Employee Health Checks	<ul style="list-style-type: none"> • Complete employee pre-screening (e.g., take temperature and assess for any symptoms consistent with COVID-19) prior to starting work <ul style="list-style-type: none"> ○ Consider using stickers after fever check and a confidential symptoms log • Communicate daily with staff that they must immediately inform a manager if they feel sick or experience any symptoms, including, but not limited to: onset of fever, cough, or shortness of breath • Employees who are well but who have a sick family member at home with COVID-19 (either lab-confirmed or clinical diagnosis) should notify their supervisor prior to the start of their work shift. The employer should consult with their local health department to assess whether there was an exposure to the family member at home (example: if the individual takes care of the sick family member) or if there is no exposure (example: individual resides in a separate room and bathroom) before determining if it is appropriate to come into work or needs to self-quarantine
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Disinfect tables and chairs after each customer use using an EPA-registered disinfectant • Disinfect all high touch surfaces at least once every four (4) hours • Create and implement an enhanced cleaning/sanitizing schedule for all food contact surfaces, and cleaning/disinfecting of non-food contact surfaces using an EPA-registered disinfectant. Increase disinfection frequency of commonly touched surfaces throughout entire facility (both front and back-of-house) such as door handles, credit card machines, bathrooms, etc. <ul style="list-style-type: none"> ○ Although the food code does not emphasize front-of-house sanitation, COVID-19 requires enhanced cleaning/disinfection of any frequently touched but non-food contact surface, in addition to enhanced sanitization of food contact surfaces • Have hand sanitizer and sanitizing products readily available for employees and customers <ul style="list-style-type: none"> ○ If possible, have an automated, touchless hand sanitizing station to avoid frequent touching of hand sanitizer device. Have employees use hand sanitizer between customers • Implement digital menu boards or tablets with anti-microbial screens in lieu of paper menus. If digital options are not available, switch to single use menus • Consider cleaning and disinfection of the POS terminal between transactions or when a different employee uses it
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Limit of 50% of maximum occupancy rating at a time • Each dining party must maintain a minimum of six (6) feet of separation from each dining party • Maximum of six individuals in each dining party (groups larger than six will need to split into multiple tables) • Each dining party must be seated at individual tables. Bar and counter seating are not permitted • Whenever possible, practice social distancing between staff. Redesign workflow, designate tasks and workstations to specific employees or contact pods to minimize comingling and maximize social distancing

	<ul style="list-style-type: none"> Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers. Facilitate and designate social distancing for those waiting to enter your establishment If possible, provide distinct walking lanes to minimize close contact as customers are being seated to conform with social distancing practices. <ul style="list-style-type: none"> For example, in a table/booth layout, central tables can be removed, and markings can be installed designating the path for seating If possible, implement partition walls to separate high traffic walking areas from tables and customers
Changes to Payment Systems	<ul style="list-style-type: none"> Implement touchless payment or pay-at-table options if possible For restaurants without touchless payment, consider disinfection of the credit card upon return to the customer
Other Operational Guidelines	<ul style="list-style-type: none"> Self-serve buffets and salad bars are prohibited. Restaurant staff must serve food directly to customers or implement buffet orders from the customer table; no customer self-service Patrons may only consume alcohol on premise if also consuming a meal Whenever possible, restaurant staff should not perform multiple roles (Example – servers should not also take money) <ul style="list-style-type: none"> Ensure proper training for food employees with new or altered duties and that they apply the training according to established procedures Pool tables, dart boards, shuffle board, arcades and other gaming areas in a restaurant must be kept closed
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"> Employees who are present in the workplace shall be provided and shall wear face coverings when in direct contact with customers or members of the public <ul style="list-style-type: none"> Businesses must provide, at their expense, such face coverings for their 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	North Carolina
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/8/20 Reopening plan; restaurant restrictions begin to ease in Phase 2 (no firm timeline 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	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 Restaurant guidance

Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions • Restaurants are encouraged to use takeout and delivery options
Employee PPE	<ul style="list-style-type: none"> • Recommend wearing masks for staff interacting with customers and for kitchen staff if unable to maintain physical distancing due to the workspace constraints (removed at Phase 3)
Employee Health Checks	<ul style="list-style-type: none"> • Recommend screening of employees and vendors for symptoms (cough, fever, shortness of breath, and close contact with someone who has tested positive for COVID-19) <ul style="list-style-type: none"> ○ If unable to take temperatures on-site at start of shift, verbal temperature acknowledgment screening can be taken if employee self-monitors temperatures at home • Workers that are possibly sick with COVID-19 symptoms (Fever over 100.4F) are required to stay home or be sent home immediately • Workers who have COVID-19 symptoms should not return to work until they are symptom free for 72 hours without taking any fever reducing medication
Customer Health Checks	<ul style="list-style-type: none"> • Inform customers to refrain from visiting the establishment if they feel sick, have been exposed to someone with COVID-19, or are exhibiting symptoms
Sanitation	<ul style="list-style-type: none"> • Limit or remove use of reused customer items (i.e. menus, condiment containers on tables, etc.) • Disposable menus or single use items preferred <ul style="list-style-type: none"> ○ Sanitize reusable items such as menus and condiment bottles after each table change (removed at Phase 3) • Increased cleaning of frequently touched surfaces (tables, restrooms, doors, menus, armrests, chair seats and backs, phones, etc.) in accordance with the CDC recommendations <ul style="list-style-type: none"> ○ Recommend sanitizing each dining area between guests • Make hand sanitizer bottles or stations available to customers • Employees need to increase washing of hands with soap and water for at least 20 seconds <ul style="list-style-type: none"> ○ Even with hand washing, recommend using barriers such as tongs, gloves, tissues, or other utensil to prevent direct hand contact with ready-to-eat foods • Employees need to be reminded to cover coughs and sneezes and use a disposable tissue when possible then follow immediately with washing hands for at least 20 seconds
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Proper distancing for customers (i.e. every other table occupied, 6 ft. spacing markings on floor at registers) <ul style="list-style-type: none"> ○ Recommend removing chairs from tables or blocking entrances to booths to ensure physical distancing requirements are met (removed at Phase 3) • Outdoor dining areas such as patios may resume regular capacity as long as the 6 ft. physical distancing can be maintained • In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor (removed at Phase 3)
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Encourage reservations and call ahead orders to reduce time in facility • During Phases 1-2, if the food service operational plan includes buffet or customer self-service dining options, provide designated staff and physical distancing (i.e. 6 ft. spacing markings on floor in these areas) • Limit use of high-risk staff (age 65+ or immunocompromised)

	<ul style="list-style-type: none"> ○ If assigned to work, have them perform duties with limited contact to others (removed at Phase 3) • Ensure that sick leave policies are flexible and consistent with public health guidance and that employees are aware of these policies • If an employee is confirmed to have COVID-19, employers should inform fellow employees of possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA) • Employees exposed to a co-worker with confirmed COVID-19 should refer to CDC guidance for how to conduct a risk assessment of their potential exposure • Cross-train personnel to perform essential functions so that the workplace is able to operate even if key staff members are absent
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"> • Requires enclosed retail businesses that promote public gatherings to "consider" (1) suspending or modifying 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, curbside service, off-site services, social distancing models, or other innovative business practices that do not involve public gatherings in an enclosed space • Minnehaha and Lincoln Counties: stay at home order for people over age 65 and medically vulnerable individuals. Expires 5/11. • Back to Normal Plan
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"> • Where appropriate, screen employees for symptoms prior to entering the workplace • Encourage employees to stay home when sick
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Encourage good hygiene and sanitation practices, especially in high-traffic areas
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Resume operations in a manner that allows for reasonable physical distancing, good hygiene, and appropriate sanitation • Consider restricting occupancy and continue innovating in this uncertain environment
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"> • Local municipalities have enacted stricter reopening guidelines
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? ○ 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

	<ul style="list-style-type: none"> 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 Texas Reopening Plan (Phase 1 effective 5/1/20) Restaurant Health Protocols Checklist Restaurant Customer Health Protocols Checklist
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> Consistent with the actions taken by many employers across the state, consider having all employees wear cloth face coverings (over the nose and mouth). If available, employees should consider wearing non-medical grade face masks
Employee Health Checks	<ul style="list-style-type: none"> Screen employees before coming into the business: <ul style="list-style-type: none"> 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"> Cough Shortness of breath or difficulty breathing Chills Repeated shaking with chills Muscle pain Headache Sore throat Loss of taste or smell Diarrhea Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit Known close contact with a person who is lab confirmed to have COVID-19 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"> 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 –

	<ul style="list-style-type: none"> ○ 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 – ○ 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. ● 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)
Customer Health Checks	<ul style="list-style-type: none"> ● N/A
Sanitation	<ul style="list-style-type: none"> ● Train all employees on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette ● Have employees wash or sanitize their hands upon entering the business ● Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs <ul style="list-style-type: none"> ○ Clean and disinfect the area used for dining (table, etc.) after each group of customers depart ● Regularly and frequently clean restrooms, and document the cleanings ● Disinfect any items that come into contact with customers ● Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees and customers <ul style="list-style-type: none"> ○ Make a hand sanitizing station available upon entry to the restaurant
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> ● Have employees maintain at least 6 feet separation from other individuals <ul style="list-style-type: none"> ○ If such distancing is not feasible, other measures such as face covering, hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced ● Parties maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated in the restaurant
Changes to Payment Systems	<ul style="list-style-type: none"> ● Contactless payment is encouraged. Where not available, contact should be minimized
Other Operational Guidelines	<ul style="list-style-type: none"> ● Consider having an employee manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles ● Place readily visible signage at the business to remind everyone of best hygiene practices
Local Exceptions	<ul style="list-style-type: none"> ●
State	Utah
Official Orders and Guidance	<ul style="list-style-type: none"> ● Stay at home directive expiration date: 5/1/20 ● Utah Leads Together 2.0 ● Phased Health Guidelines; official restaurant guidance pending
Dine-In	<ul style="list-style-type: none"> ● Permitted, with restrictions effective 5/1/20
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 • COVID-19 Recovery Plan
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 Reopening plan; outdoor dining to resume (with restrictions) in week 2 of plan
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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