



Official Return to Work Guidelines for Foodservice Establishments

Updated on 5/7/20 with revisions to Illinois, Nevada, North Carolina, and Virginia.

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• Alabama Restaurant & Hospitality Association Reopening Guidelines
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



	<ul style="list-style-type: none"> • Drink refills shall be in clean/unused glass/cups. • 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) • Alaska Cabaret, Hotel, Restaurant, and Retailers Association Reopening Guidance
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 ○ 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: 5/15/20 • Order to resume dining room operations, effective 5/11/20 <ul style="list-style-type: none"> ○ Accompanying restaurant guidance • Order allowing alcohol with to-go orders • Arizona Restaurant Association – “Welcome Back to the Table” Reopening Guidance
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions (effective 5/11/20)
Employee PPE	<ul style="list-style-type: none"> • Follow food code guidance on glove use • Use masks when employees cannot socially distance from each other or customers
Employee Health Checks	<ul style="list-style-type: none"> • Follow CDC guidance on employee health checks before each shift • Consider using contactless thermometers to do temperature checks
Customer Health Checks	<ul style="list-style-type: none"> • No such requirements, but consider posting signage at the entrance of the restaurant advising customers to not enter if they are experiencing any symptoms
Sanitation	<ul style="list-style-type: none"> • Restaurants should sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to: <ul style="list-style-type: none"> ○ Tables ○ Tablecloths ○ Chairs/booth seats ○ Table-top condiments and condiment holders

	<ul style="list-style-type: none"> ○ Any other surface or item a customer is likely to have touched • Enforce hand washing, covering coughs and sneezes • Ensure adequate supplies to support healthy hygiene practices for both employees and customers including soap, hand sanitizer with at least 60 percent alcohol (perhaps on every table, if supplies allow), and tissues • Intensify cleaning, disinfection and ventilation practices • Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use • Avoid using or sharing items such as menus, condiments, and any other food. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors • Avoid using or sharing items such as menus, condiments, and any other food. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors • Train all employees in the above safety actions • Implement comprehensive sanitation protocols, including increased sanitation schedules for bathrooms
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Operate with reduced occupancy and capacity based on the size of the business location with special attention to limiting areas where customers and employees can congregate • Ensure parties are at least 6-feet apart from each other in all directions • Maintain physical distancing, including limiting parties to no more than 10
Changes to Payment Systems	<ul style="list-style-type: none"> • Changes to payment systems: If possible, use touchless payment (pay without touching money, a card, or a keypad). If you must handle money, a card, or use a keypad, use hand sanitizer immediately after
Other Operational Guidelines	<ul style="list-style-type: none"> • Avoid instances where customers serve their own food
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 • Restaurant Reopening guidance – Phase 1
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions (effective 5/11/20)
Employee PPE	<ul style="list-style-type: none"> • All staff who come in contact with patrons must wear a face mask that completely covers their nose and mouth <ul style="list-style-type: none"> ○ Staff in the back are encouraged to wear a face mask • All staff are required to wear gloves <ul style="list-style-type: none"> ○ Gloves shall be changed out between each customer, customer group, or task
Employee Health Checks	<ul style="list-style-type: none"> • All staff shall be screened daily before entering the facility • Any employee with a cough, sore throat, fever, or shortness of breath shall be immediately excluded from the facility • Facilities with any employee testing positive shall be reported to the Arkansas Department of Health immediately
Customer Health Checks	<ul style="list-style-type: none"> • Patrons must wear a face covering upon entrance and while in the restaurant until the food or drink is served • Service may be declined to patrons not wearing masks

Sanitation	<ul style="list-style-type: none"> Following each meal service, the tables, chairs, menus and any other frequently contacted surfaces including, but not limited to, condiment containers, napkin holders and salt/pepper shakers shall be cleaned and disinfected prior to seating the next customer <ul style="list-style-type: none"> Products with an EPA-approved emerging viral pathogen claims are expected to be effective against COVID-19. Follow the manufacturer's instructions for these products. For a list of EPA-approved emerging pathogen sanitizers: https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2. (Non-food contact surfaces may be sanitized with 1/2 cup of regular, unscented bleach per gallon of water followed by a 5-minute contact time.) Food contact surfaces shall be sanitized in accordance with §4-501.114 of the <u>Rules Pertaining to Retail Food Establishments</u> Single-Use items including, but not limited to, disposable silverware, condiment packets, and straws shall be removed from public access and provided only upon request Restrooms and other high-touch areas shall be disinfected frequently based on customer volume
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Seating shall be limited up to 33% of total seating capacity. This includes indoor and outdoor dining areas Seating shall be adjusted to maintain 10-foot physical distancing between tables so occupied seats are six feet from seats at adjacent tables Groups shall be limited, not to exceed 10 people
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> Reservations should be encouraged when practical <ul style="list-style-type: none"> If reservations are not made, physical distancing must be maintained when customers are waiting to be seated Signage must be placed at the front of restaurants to alert patrons not to enter the facility if they are sick or have symptoms such as cough, sore throat, fever, or shortness of breath Encourage customers to pre-order meals to reduce time spent in the facility <ul style="list-style-type: none"> This includes for takeout services. Restaurants are encouraged to have a senior hour to provide exclusive access to these high-risk individuals Self-service operations, including, but not limited to, salad bars, buffets, and condiment bars shall remain closed for patron access Bars and entertainment operations (such as live music, in-seat gaming devices, or arcades) within restaurants are prohibited <ul style="list-style-type: none"> Normal service of alcohol within the restaurant seating area is allowed; this does not restrict the preparation of alcoholic beverages in the bar area
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"> Hand washing breaks required by current order
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 • Initial framework announcement
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 Phase 1: Safe. Smart. Step-by-Step. Plan for Florida's Recovery, effective 5/4/20 Florida Restaurant and Lodging Association suggested guidance
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"> 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"> • Limit indoor occupancy to no more than 25% of building occupancy • Maintain a minimum of 6 feet between tables (whether indoors or outdoors), only seating parties of 10 or fewer people •
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Keep bar counters closed to seating
Local Exceptions	<ul style="list-style-type: none"> • Miami-Dade, Broward, and Palm Beach counties limited to takeout and delivery
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) • Georgia Restaurant Association Reopening Guidance
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

	<ul style="list-style-type: none"> • The use of disposable paper menus is strongly encouraged, which should be discarded after each patron use. Otherwise, businesses subject to this Section shall clean and sanitize reusable menus between each use by a patron. Non-touch menus are also acceptable for use • Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and ensure adequate supply of soap and paper towels at all times • Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house. Avoid all food contact surfaces when using disinfectants • Check restrooms regularly and clean and sanitize based on frequency of use • Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Update seating arrangements to ensure at least 6 feet between tables with no more than 6 guests per table; physical barriers should be utilized for both seating when available • Limit party size at tables to no more than six • Enforce Social Distancing of non-cohabitating persons while present on such entity's leased or owned property • Increase physical space between workers and patrons • Limit contact between wait staff and patrons • Do not allow patrons to congregate in waiting areas or bar areas. Design a process to ensure patron separation while waiting to be seated that can include floor markings, outdoor distancing, or waiting in cars • Where practical, consider a reservations-only business model or call-ahead seating • 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

	<ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> ○ Restaurants to begin reopening dining rooms in Stage 2 (Est. 5/16 – 5/29)
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • Identify how personal use items such as masks, face coverings, and gloves may be required by employees, vendors, and/or patrons
Customer Health Checks	<ul style="list-style-type: none"> • N/A

Employee Health Checks	<ul style="list-style-type: none"> Identify strategies for addressing ill employees, which should include requiring COVID-19 positive employees to stay at home while infectious, and may include keeping employees who were directly exposed to the COVID-19 positive employee away from the workplace, and the closure of the business until the location can be properly disinfected
Sanitation	<ul style="list-style-type: none"> Provide adequate sanitation and personal hygiene for employees, vendors, and patrons Ensure frequent disinfection of the business as well as regular cleaning, especially of high-touch surfaces
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Maintain the six-foot physical distancing requirements for employees and patrons
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 Restore Illinois Reopening Plan <ul style="list-style-type: none"> Restaurant dine-in restrictions to ease in Phase 4 (est. late June)
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 • Back on Track Indiana – Phase 2, effective 5/4/20 • Back on Track Indiana General Guidelines for All Businesses • Back on Track Indiana Suggested Restaurant Guidelines
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • Provide non-surgical masks and require use by employees
Employee Health Checks	<ul style="list-style-type: none"> • Consider encouraging employees to do a self-assessment each day in order to check if they have any COVID-19 type symptoms (fever, cough or shortness of breath) • Actively encourage sick employees to stay home until they are free of fever (without the use of medication) for at least 72 hours (three full days) AND symptoms have improved for at least 72 hours AND at least seven days have passed since symptoms first began • Do not require a healthcare provider's note to validate the illness or return to work of employees who are sick with acute respiratory illness; healthcare provider offices and medical facilities may be extremely busy and not able to provide such documentation in a timely way
Customer Health Checks	<ul style="list-style-type: none"> • Post signage stating customers should not enter with a fever or symptoms of COVID-19 or develop a protocol to screen customers
Sanitation	<ul style="list-style-type: none"> • Frequently clean high-contact areas such as door handles, phones, pens, and keypads • Use electronic ordering or disposable menus, or sanitize menus after each use • Use disposable silverware or rolled silverware (and use gloves when rolling) • Sanitize all tabletops and chair arms after each table turns • Increase cleaning of restrooms • Enhance cleaning of facility after hours and use recommended disinfectants • Place hand sanitizer in lobby, at cashier stations, and in restrooms • Require employees to wash hands frequently • Provide food handling refresher training to all employees
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Limit the number of customers in the restaurant to 50% of the seating capacity • Tables or available booths should be spaced at least 6 feet apart (including outside seating areas) • Limit the number of customers at any table to 6 or less • Consider using a reservation and/or call ahead only process to ensure capacity and distancing requirements are not exceeded • Limit number of persons in a waiting area (consider using a text or intercom system or allowing only one member of a party to remain in waiting area with areas in the waiting area marked to ensure proper distance) • Consider installing shields at host/hostess stand and cashier stand
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A

Other Operational Guidelines	<ul style="list-style-type: none"> • Bar areas to remain closed • Live music not permitted • Do not offer self-serve buffets, beverage stations, or condiments on a counter for access by multiple users
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

	<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 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 A plan to reopen Kansas, effective 5/4/20 Kansas guidance recommends following National Restaurant Association plan
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"> Potentially Sick Employees: Any employees exhibiting symptoms should be required to stay at home and asked to call their health care provider
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Fundamental cleaning and public health practices must be followed. Businesses should follow industry-specific guidelines as provided on covid.ks.gov. <ul style="list-style-type: none"> Any additional best practices guidance from each business sector is strongly encouraged
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> On-site Operations: Avoid large gatherings of employees of 10 or more where social distancing protocols cannot be maintained except for infrequent or incidental moments of closer proximity and phase in employees on-site as possible while maintaining 6 feet of distance between employee workstations Maintain at least 6 feet of distance between consumers (individuals or groups) <ul style="list-style-type: none"> Restaurants or dining establishments may meet this requirement by using physical barriers sufficient to prevent virus spread between seated customers or groups of seated customers Restaurants must avoid any instances in which groups of more than 10 individuals are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity <ul style="list-style-type: none"> This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as tables, entrances, lobbies, break rooms, check-out areas, etc.

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"> State guidance recommends following county restrictions
State	Kentucky
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order (encouraged, but not enforced) in effect until rescinded 10 Rules to Reopening as Businesses Plan to Restart
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery Restaurants not included in first phase of reopening plan
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 Visit opensafely.la.gov to register your business Outdoor seating criteria Phase 1 to begin 5/15
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions for Phase 1 (Est. 5/15)
Employee PPE	<ul style="list-style-type: none"> Crowd Managers and employees are required to wear cloth face coverings while working. Refer to guidance offered by LDH here Employees should wear gloves for preparing and serving food and should change gloves between customers Crowd Managers and employees should wear gloves when handling chairs and other items as part of their duties

Employee Health Checks	<ul style="list-style-type: none"> • Employees shall be screened daily for fever or respiratory symptoms and shall be sent home if symptoms exist
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Employees shall: <ul style="list-style-type: none"> ○ Wash hands frequently ○ Not touch customers' hands when passing food or drinks ○ Use gloves for contact with money or credit cards. Gloves must be replaced between each customer interaction. If gloves are not available, then hand sanitizer between each customer interaction is acceptable ○ Clean and sanitize all frequently touched items in food preparation areas ○ Clean and sanitize tables, chairs, and high touch surfaces in dining areas after every customer. High touch surfaces include doorknobs/handles/plates, light switches, countertops, handles, etc. ○ Clean and disinfect restrooms regularly • Clean the area or item with soap and water or another detergent if it is dirty. Then, use disinfectant • Recommend use of EPA-registered household disinfectant. Follow the instructions on the label to ensure safe and effective use of the product. Many products recommend: <ul style="list-style-type: none"> ○ Keeping surface wet for a period of time (see product label) ○ Precautions such as wearing gloves and making sure you have good ventilation during use of the product • Diluted household bleach solutions may also be used if appropriate for the surface <ul style="list-style-type: none"> ○ Check the label to see if your bleach is intended for disinfection and ensure the product is not past its expiration date ○ Some bleaches, such as those designed for safe use on colored clothing or for whitening, may not be suitable for disinfection ○ Unexpired household bleach will be effective against coronaviruses when properly diluted. Follow manufacturer's instructions for application and proper ventilation. Never mix household bleach with ammonia or any other cleanser ○ Leave solution on the surface for at least 1 minute • To make a bleach solution, mix: <ul style="list-style-type: none"> ○ 5 tablespoons (1/3rd cup) bleach per gallon of water, or ○ 4 teaspoons bleach per quart of water • Alcohol solutions with at least 70% alcohol may also be used
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Maximum capacity to achieve 25% will be based upon 1 person per 60 square feet of net useable dining area, or 25% of the posted capacity by order of State Fire Marshal • Tables shall be arranged such that a minimum of 6 feet of distance between persons seated at other tables is maintained. An additional 2 feet shall be provided per person occupying the space between tables. Specifically: <ul style="list-style-type: none"> ○ Tables shall be placed a minimum of 6 feet apart, measured from the table edges, where movement or seating between tables is not necessary ○ Where movement between tables is necessary, or where one person is seated between tables, the tables shall be spaced a minimum of 8 feet apart from the table edges

	<ul style="list-style-type: none"> ○ Where persons are seated at each table back-to-back, the tables shall be spaced a minimum of 10 feet apart from the edges ● The maximum individual table seating shall be limited to 10 persons ● Human contact as part of table servicing shall be eliminated ● Buffets and other common food service stations shall remain closed ● Interior waiting spaces or queuing shall not be allowed. Waiting may be provided outside following distancing guidelines or in cars ● Eliminate gatherings in the building while entering, exiting, or moving about ● Kitchen and employee area capacity shall be reduced to allow for 6-foot distancing between employees ● Crowd Management: <ul style="list-style-type: none"> ○ Crowd Managers shall be provided to call for emergency evacuation, enforce the maximum capacity and social distancing requirements, assign seating, and further manage any movement of people at all times that the building is occupied. This function may be performed by management or assigned and trained staff ○ One Crowd Manager shall be provided for every 50 persons in attendance ○ In the event of a fire or other emergency, they must call for orderly evacuation and then call 911 ○ Crowd managers shall prevent the building from exceeding 25% of the normal building capacity as outlined above ○ Crowd managers shall maintain 6-foot distance between persons or between members of a household and others when entering, moving about, seating and exiting ○ Exterior queuing, stanchions, or other methods of control shall not block exits and shall be arranged to maintain social distancing requirements
Changes to Payment Systems	<ul style="list-style-type: none"> ● Employees shall wear gloves to handle money when clearing the register/cash drawer
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"> ● Safer-at-home order expiration date: 5/31/20 ● Restarting Maine's Economy; Restaurants in Stage 2 (tentatively. 6/1/20)
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	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 Guidance: temporary safety measures for food-selling establishments
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"> Prohibit employees who are sick from reporting to work and send employees home if they display symptoms of COVID-19 Employees who test positive for COVID-19 or who display one or more of the principal symptoms of COVID-19 should follow the procedures of Executive Order 2020-36 or any order that follows from it Develop and implement a daily screening program, as described herein, for all staff upon or just prior to reporting to work sites; the screening procedures must include the following questions: <ul style="list-style-type: none"> Do you have any of the following symptoms? <ul style="list-style-type: none"> Fever of 100.4 degrees or higher (as measured by a touchless thermometer if available, but a verbal confirmation of lack of fever is sufficient if a touchless thermometer is not available); Cough (excluding chronic cough due to a known medical reason other than COVID-19); Shortness of breath; or Sore throat Have you travelled internationally or outside of Michigan in the last 14 days, excluding commuting from a home location outside of Michigan? For purposes of this order, commuting is defined as traveling between one's home and work on a regular basis. Have you had any close contact in the last 14 days with someone with a diagnosis of COVID-19? Any affirmative response to screening questions requires the individual to be excluded:

	<ul style="list-style-type: none"> ○ For at least 72 hours with no fever (three full days of no fever without use of medicine that reduces fever) and other symptoms have improved (for example, when cough and shortness of breath have improved) and at least seven days have passed since symptoms first appeared ○ Except for necessary workers engaged in travel related to supply chain and critical infrastructure, for 14 days following travel unless that travel was due to commuting from a home location outside of Michigan ● An employee who provides an affirmative response to screening question may be allowed to continue work at the employer’s discretion provided they remain asymptomatic and the employer implements the following additional precautions to protect the employee and the community: <ul style="list-style-type: none"> ○ Employers should measure the employee’s temperature and assess symptoms each day before they start work. Ideally, temperature checks should happen before the individual enters the facility. A touchless thermometer, or a dedicated thermometer for the employee if not touchless, should be used. Sharing of any thermometer other than a touchless thermometer is strictly prohibited ○ As long as the employee does not have a fever or other symptoms, they should self-monitor under the supervision of their employer’s occupational health program or other programs in place to protect employee health and safety ○ If the employee begins to experience symptoms during the day, they should be sent home immediately ○ The employee should wear a face mask at all times while in the workplace for 14 days after last exposure. Employers can issue facemasks or can approve employees’ supplied cloth face coverings in the event of shortages ○ The employee should maintain at least six feet of distance from other people as work duties permit ○ Beyond standard cleaning protocol, clean and disinfect all areas such as offices, bathrooms, common areas, and shared electronic equipment routinely known to be impacted by the exposed employee for 14 days after last exposure ● If an employee at a food-selling establishment tests positive for COVID-19, the establishment must notify food vendors and other employees of the positive test result as soon as possible and in no case later than 12 hours after receiving the test result, without revealing the personal health-related information of any employee ● Strict compliance with sections 3119, 4109, 4113, and 4115 of the Food Law, 92 PA 2000, as amended, MCL 289.3119, MCL 289.4109, MCL 289.4113, and MCL 289.4115, is temporarily suspended to the extent necessary to extend the deadline for local health departments to submit fees under section 3119, and to extend the license and registration expiration dates under sections 4109 and 4115, until 60 days after the end of the declared states of emergency and disaster. Furthermore, late fees shall not be assessed under sections 4113 or 4115 during the 2020–2021 license year. ● Strict compliance with subsection 6137 of the Food Law, MCL 289.6137, is suspended to the extent necessary to make a license holder eligible for a special transitory temporary food unit for the 2020–2021 licensing year, even if the license holder received only 1 evaluation during the 2019–2020 licensing year.
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 ● Provide access to handwashing facilities, including those available in public restrooms ● Use best efforts to ensure checkout employees to disinfect their hands between orders to prevent cross-contamination

	<ul style="list-style-type: none"> • Use best efforts to provide employees and customers access to an alcohol-based hand sanitizer that contains at least 60% alcohol, as recommended by the Centers for Disease Control and Prevention (CDC) • Use best efforts to provide disinfecting wipes at cash registers and entrance points for customers, as well as at other appropriate locations • Adopt procedures to meet the environmental cleaning guidelines set by the CDC, including by cleaning and disinfecting frequent touchpoints throughout the day such as point of sale terminals at registers, shopping carts, and shopping baskets
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Ensure that both employees and customers remain at least six feet apart to the maximum extent possible, including during employee breaks, for example by reviewing floor plans, creating temporary barriers, designating aisles as one-way only, and demarcating queueing distances
Changes to Payment Systems	<ul style="list-style-type: none"> • Encourage cash transactions to be processed at self-checkout kiosks when possible
Other Operational Guidelines	<ul style="list-style-type: none"> • Any individual who enters a food-selling establishment who is able to medically tolerate a face covering must wear a covering over his or her nose and mouth, such as a homemade mask, scarf, bandana, or handkerchief • Close self-serve prepared food stations such as salad bars and buffets • Accommodate employees who fall within a vulnerable population by providing lower-exposure work assignments or giving them the option to take an unpaid leave of absence with a return date coinciding with the end of the declared states of emergency and disaster, or May 21, 2020, whichever is later •
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: 5/18/20 • Safely Returning to Work Guidance
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 Executive Order 1478 – Guidance for restaurants to resume in-house dining
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions (effective 5/7/20)
Employee PPE	<ul style="list-style-type: none"> Appropriate PPE shall be worn by all employees based on their duties and responsibilities and in adherence to state and local regulations and guidelines Every employee who comes into direct contact with customers shall be provided a cloth mask and required to wear that mask while on duty
Employee Health Checks	<ul style="list-style-type: none"> Restaurants and bars shall conduct a daily screening of all employees at the beginning of their shifts <ul style="list-style-type: none"> Such daily screening shall include the following questions, and any employee answering any question in the affirmative shall be sent home: <ul style="list-style-type: none"> Have you been in close contact with a confirmed case of COVID-19 in the past 14 days? 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? All employees shall be required to report any symptoms of COVID-19 to their supervisor, and any employee who exhibits any of the symptoms of COVID-19 during their shift shall be sent home immediately and advised to consult with their physician
Customer Health Checks	<ul style="list-style-type: none"> Signage shall be posted at each entrance stating no customer with a fever or other symptom of COVID-19 is permitted in the restaurant or bar Customers shall be screened for illness upon their entry into the restaurant or bar
Sanitation	<ul style="list-style-type: none"> Prior to resuming in-house dining, the entire restaurant and bar, including areas not open to the public, shall be deep cleaned, disinfected, and sanitized All employees shall be provided training regarding minimizing the spread of COVID-19, including the importance of frequent hand washing and personal hygiene, proper sanitation, cough and sneeze etiquette, use of PPE, and safe food-handling procedures Break rooms shall be thoroughly cleaned and sanitized Hand washing required; no provisions regarding frequency or breaks All front-of-house high contact surfaces shall be sanitized, at a minimum, every two hours. The use of disposable menus is encouraged <ul style="list-style-type: none"> All non-disposable menus shall be sanitized between each use Tables, chairs, and tabletop items shall be sanitized after each table turns

	<ul style="list-style-type: none"> • Hand sanitizer shall be placed at all points of entry and exit, the hostess station, in or near the bathrooms, and at the cashier station • All food service areas shall be deep cleaned daily
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Where possible, workstations should be staggered so employees can avoid standing next to each other <ul style="list-style-type: none"> ○ Where separation of workstations is not possible, the frequency of surface cleaning and sanitizing should be increased • The number of employees in a break room shall be limited to allow for strict social distancing (a minimum of six feet between employees and no gathering of more than ten employees) • The number of customers in the restaurant or bar shall be no greater than 50% of seating capacity • Floor plans shall be updated to ensure at least-six feet of separation between each party/group whether dining indoor or outdoor • Party sizes shall be limited to a maximum of six customers per table • Customers shall not be allowed to congregate in the waiting area or bar area; the restaurant shall adopt a process to ensure that a minimum of six feet separation is maintained between customers while waiting to be seated or in the bar area
Changes to Payment Systems	<ul style="list-style-type: none"> • The use of contactless payment options is encouraged
Other Operational Guidelines	<ul style="list-style-type: none"> • Restaurants and bars shall set hours of operations to close to the public no later than 10:00pm • Bars or bar areas that do not offer food services shall remain closed, and live music shall not be permitted • The use of technology solutions to minimize person-to-person contact is encouraged, including mobile reservations systems, text upon arrival, mobile ordering, and contactless payment options • Self-service buffets, food stations, and drink stations are prohibited <ul style="list-style-type: none"> ○ Cafeteria style (worker served) buffets and food stations are permitted with appropriate barriers in place
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 – Phase 1 • 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 • Do not use communal seating for parties that are not connected

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 ● 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 ● Reopening framework announcement ● Nevada United Roadmap to Recovery ● Southern Nevada Health District – Reopening Guidance and Checklist for Food Establishments During Phase 1
Dine-In	<ul style="list-style-type: none"> ● Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> ● Remind back-of-house employees of the need to use cloth face coverings

Employee Health Checks	<ul style="list-style-type: none"> • Each day, complete employee health screenings upon arrival (COVID-19 Screening Questionnaire for Food Establishment Employees)
Customer Health Checks	<ul style="list-style-type: none"> • Post a sign directing customers who have symptoms of COVID-19, have been exposed to the virus, or have underlying health conditions to use delivery options
Sanitation	<ul style="list-style-type: none"> • Provide touchless (when possible) hand sanitizer dispensers at entrance, customer restrooms and high-contact areas in the facility • For menus, consider using menu boards posted throughout facility, posting them electronically (on the internet or e-mailing to diners), or using disposable/paper menus • Remove all customer self-service condiments and utensils; provide them upon request • Provide utensils to the table while seating the customers, do not preset tables • Do not remove glasses from table for refills. Provide new glasses or leave a bottle or pitcher at the table • If you have not already done so, flush each of the hot and cold water fixtures for five minutes prior to reopening to replace the stale water in the facility’s plumbing with a fresh and safe water supply • Develop a cleaning and disinfecting plan for high-touch surfaces and access areas. Train staff to clean and disinfect the table and chairs between each meal served <ul style="list-style-type: none"> ○ High-touch surfaces include waiting area, tables, chairs, floors, walls, equipment, and restroom areas. ○ Visit the CDC’s website “Environmental Cleaning and Disinfection Recommendations” for information on how to clean and disinfect; use a disinfectant on the EPA’s List N • Switch to disposable utensils, cups, and plates when possible. Alternately, tableware should be disinfected, washed, rinsed, and sanitized before using again • Provide touchless (when possible) hand sanitizer dispensers for employees at entrances and high-contact areas, such as a timeclock or schedule board
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Create an adjusted floor plan to reduce occupancy to State and Federal guidelines allowing for social distancing of at least 6 feet between tables (for example, posting a “DO NOT USE” sign, block booths with caution tape, remove tables or chairs, and install partitions) • Post social distancing signage (multiple languages) in areas where guests gather, such as host stand, front counter, customer lines, registers, and food stations • Provide markings on the floor to ensure that people in the waiting area are maintaining 6 feet of social distancing (waiting area can be for customers waiting to be seated or waiting for pick-up) • Encourage reservations and limit the number of people in all indoor and outdoor waiting areas to maintain social distance between parties <ul style="list-style-type: none"> ○ Limit parties to five people or less • Remind employees to practice social distancing and avoid gathering in groups • Stagger employee shifts to minimize large groups in back-of-house corridors and service elevators • Post social distancing signage (multiple languages) and clearly mark cues for appropriate physical distancing in any area where employees gather, such as, timeclock, locker room, breakroom, and employee dining
Changes to Payment Systems	<ul style="list-style-type: none"> • Encourage electronic payment

Other Operational Guidelines	<ul style="list-style-type: none"> • Post signage throughout the establishment on the proper use of cloth face coverings • Buffets, customer self-service, and bars continue to be suspended until further notice <ul style="list-style-type: none"> ○ Alternate food service options during Phase 1: <ul style="list-style-type: none"> ▪ Close bar areas for seating, but alcohol may be served at the table ▪ Position food handlers at each station of the buffet, to serve items requested by the customer ▪ If proper temperature can be maintained, pre-portion food items for faster delivery to customers ▪ Offer an all-you-can-eat menu <ul style="list-style-type: none"> • Have the server take the customer’s order from the table and then serve the food to the customer • For employees, conduct pre-shift meetings, virtually or in areas that allow for social distancing of a minimum of 6 feet, to review: <ul style="list-style-type: none"> ○ Proper use and care of required cloth face coverings for all staff following the Centers for Disease Control and Prevention (CDC) recommendations on “Use of Cloth Face Coverings.” ○ Hand hygiene protocols including washing frequency, no bare hand contact with ready-to-eat food, use of hand sanitizer, and proper glove use ○ The difference between sanitizer and disinfectant, and the appropriate use for each
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: 5/31/20 • Governor’s Economic Reopening Task Force
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 • New Jersey Restaurant and Hospitality Association's "Safe Dining" Re-Opening 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	New Mexico
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/15/20 • "Preparation Phase" Announcement
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 order – Phase 1; effective 5/8/20 through 5/22/20 <ul style="list-style-type: none"> Restaurant restrictions begin to ease in Phase 2 (est. end of May)
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> Recommend workers wear cloth Face Coverings; provide workers with Face Coverings; <ul style="list-style-type: none"> Provide information on proper use, removal, and washing of cloth Face Coverings A Face Covering functions to protect other people more than the wearer Use of Face Coverings, when providing carry-out, drive-through, and delivery services, is encouraged These coverings function to protect other people, more than the wearer
Employee Health Checks	<ul style="list-style-type: none"> Encourage sick workers to stay home and provide support to do so with a sick leave policy Follow the CDC guidance if a worker has been diagnosed with COVID-19

Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Promote hygiene, including frequent hand-washing and use of hand sanitizer
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Restaurants should follow social distancing and transmission reduction recommendations
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 ND Smart Restart Protocols Restaurant Guidance
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> Encourage use of cloth face coverings to employees and contracted workers whose duties require close contact (within six feet for ten minutes or more) with other employees and/or the public
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"> Provide hand sanitizer, soap and water or effective disinfectant at or near the entrance of the facility and in other appropriate areas for use by the public and employees, and in locations where there is high frequency employee interaction with members of the public (e.g. cashiers) Restrooms normally open to the public shall remain open to the public Regularly disinfect other high-touch surfaces according to industry standard operating procedures in conjunction with Personal Protective Equipment (PPE) use for staff
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Capacity will be limited to 50% of normal operating capacity Allow for 6 feet of spacing between groups: increase table spacing by removing tables, marking tables closed or provide a physical barrier between tables <ul style="list-style-type: none"> Back to back booth seating is allowed Waiting areas (indoor or outdoor) must be marked so physical distancing standards are met <ul style="list-style-type: none"> Restaurants can determine policy for wait areas Tables must be limited to 10 people per table

	<ul style="list-style-type: none"> Mark six-foot increments where lines form
Changes to Payment Systems	<ul style="list-style-type: none"> Provide for contactless payment systems or, if not feasible, provide for disinfecting all payment portals, pens and styluses after each use
Other Operational Guidelines	<ul style="list-style-type: none"> Post signage (state provided) at all entrances of the facility informing all employees and customers that they should: <ul style="list-style-type: none"> avoid entering the facility if they have a cough or fever maintain a minimum six-foot distance from one another sneeze and cough into one's elbow not shake hands or engage in any unnecessary physical contact Develop policies and procedures for prompt identification and isolation of sick staff and customers Encourage customers to download the Care19 App to increase success levels with contact tracing Hand-held entertainment or reservation notification devices are not allowed Dance floors are closed
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Ohio
Official Orders and Guidance	<ul style="list-style-type: none"> Stay Safe Ohio Order: 5/29/20 Responsible Restart Ohio
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

	<ul style="list-style-type: none"> • 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)

	<ul style="list-style-type: none"> 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 Essential framework for reopening Oregon
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 Plan for Pennsylvania Process to Reopen Pennsylvania
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 • Executive Order 2020-038 <ul style="list-style-type: none"> ○ Assuming there is no rebound in COVID-19 cases, the government will assess if industries such as retail, restaurants, barbers and beauty salons will be allowed to reopen in the weeks of May 18 and 25, 2020
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 • South Carolina Reopening Guidance for Businesses • South Carolina Restaurant and Lodging Association Temporary Outdoor Seating Guidelines • South Carolina Restaurant and Lodging Association Suggested Guidelines for Reopening
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to outdoor seating only
Employee PPE	<ul style="list-style-type: none"> • Avoid sharing indoor space unless it is essential <ul style="list-style-type: none"> ○ In that scenario, employees should be encouraged to wear masks or cloth face coverings
Employee Health Checks	<ul style="list-style-type: none"> • People who have symptoms should stay at home until symptoms resolve. Be sure your leave policies reinforce this as well as encourage self-isolation when symptoms are present <ul style="list-style-type: none"> ○ Employees should be considered sick if they have symptoms of acute respiratory illness like shortness of breath, coughing and/or fever of 100.0 °F or greater ○ Negative COVID-19 testing is not recommended or required for people to return to work ○ Even workers who were confirmed to have COVID-19 do not have to have negative testing to return to work

	<ul style="list-style-type: none"> ○ Instead, DHEC recommends that employees not come to work until 7 days have passed since their symptoms began AND they are free of fever (100.0° F [37.8° C] or greater using an oral thermometer) for 3 days without the use of fever-reducing medicines AND their other symptoms have improved
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Tables, chairs, and seats should be cleaned/sanitized after every customer • Continue to follow the advice of public health officials, including: <ul style="list-style-type: none"> ○ frequent hand washing with soap & water or use of approved hand sanitizers ○ regular cleaning of frequently touched surfaces (door handles, phones, keyboards, etc.) ○ removing frequently touched surfaces that can be removed (for example trash can lids)
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Existing approved outdoor seating areas, to include open air patio, balcony, rooftop, parking lots and sidewalks, must maintain operating features per approved Fire Marshal occupancy <ul style="list-style-type: none"> ○ The following modifications are required: <ul style="list-style-type: none"> ▪ Space tables a minimum of 8 feet from each other (measured from all edges of the table) ▪ Limit table groups to 8 individuals ▪ Eliminate gatherings in the building when entering or exiting outdoor seating area ▪ Maintain strict social/physical distancing guidelines • Open Areas and temporary tents utilized by existing, permitted restaurants, must have all sides of the tent open <ul style="list-style-type: none"> ○ The following conditions are required: <ul style="list-style-type: none"> ▪ Space tables a minimum of 8 feet from each other (measured from all edges of the table) ▪ Limit table groups to 8 individuals ▪ State approved fire extinguisher within 75 feet of tent area ▪ Minimum 7-foot 6-inch head room (ceiling height)
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

	<ul style="list-style-type: none"> • 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.

	<ul style="list-style-type: none"> Require all employees to report any symptoms of illness to supervisor and require notification of COVID-19 positive case in employee's household Provide ServSafe COVID-19 training for all food handlers as soon as possible Employers should maintain the confidentiality of employee health information.
Customer Health Checks	<ul style="list-style-type: none"> Screen customers for illness upon their entry into the restaurant: <ul style="list-style-type: none"> Best practice: Temperature checks for every customer. Customers with temperatures above 100.4 degrees Fahrenheit should not be permitted on premise Minimum: Question customers regarding COVID-19 symptoms <ul style="list-style-type: none"> Have you been in close contact with a confirmed case of COVID-19? Are you experiencing a cough, shortness of breath, or sore throat? Have you had a fever in the last 48 hours?
Sanitation	<ul style="list-style-type: none"> Implement workplace cleaning and disinfection practices, according to CDC guidelines, with regular sanitization of high-touch surfaces at least every two hours Place hand sanitizer stations in restaurant lobby and bathrooms, as well as at cashier stations Sanitize all front-of-house contact surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum Use menus that are disposable or sanitized between each use Use rolled silverware/napkins stored in sealed bins (gloves should be used by staff while rolling silverware in designated sanitary areas) Sanitize all tabletop items, including condiments, after each table turns (or use disposables) Sanitize chairs, especially where contact occurs, after each table turns Do not offer self-serve buffets, condiments on a counter for use by multiple tables, or beverage station re-use
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Limit the number of customers in the restaurant to 50% of seating capacity Tables should be spaced at least 6 feet apart Limit tables to no more than 6 guests per table Mark any indoor or outdoor waiting area so that social distancing standards are met (options can include a text system to alert guests of available seating, an intercom system, or only one member of a party being allowed to wait in the waiting area) Mitigate exposure in the workplace by implementing social distancing guidelines and modify scheduling
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> Bar areas should remain closed Live music should not be permitted Allow employees to work from home as much as possible Update the Employee Illness Policy to include the symptoms of "COVID-19" or create a COVID-19 specific policy. All staff should sign the policy, and the policy should be posted for confirmation Limit self-service options (customer samples, communal packaging, food/beverages, etc.)

	<ul style="list-style-type: none"> 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 – 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 –

	<ul style="list-style-type: none"> ○ 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 (Orange-Moderate Risk)
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions effective 5/1/20 • Takeout, curbside pickup, or delivery options encouraged
Employee PPE	<ul style="list-style-type: none"> • Staff must wear face coverings at all times • Employers provide personal protection equipment such as face coverings, hair nets, gloves, overalls
Employee Health Checks	<ul style="list-style-type: none"> • Manager checks each employee for symptoms before every shift with temperatures taken and asks if any member of the employee’s household has tested positive for COVID-19 in the past 14 days

	<ul style="list-style-type: none"> ○ Log must be kept and available for inspection by the local health officer
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Staff must perform hand hygiene between interactions with each table • Cups, lids, napkins and straws must be handed directly to customers by staff • Do not place utensils on table until patron is seated • Staff avoid touching items that have been placed on the table (menus, plates, utensils, pens, cups, etc.) <ul style="list-style-type: none"> ○ The table will be cleared by a dedicated staff member once all guests have left ○ Dedicated staff member sanitizes the area occupied by customers upon departure including tables, menus, pens, salt and pepper shakers, etc.; consider use of disposable items if necessary • Hand sanitizer must be available immediately adjacent to bathrooms • Close restaurant for cleaning and disinfecting in the morning, afternoon, and evening. Cleaning and disinfecting includes all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces • Buffet and self-serve restaurants will provide utensils, cups, plates and other service items only from the counter where food is ordered <ul style="list-style-type: none"> ○ None of these items will be accessible to the public ○ Buffet style restaurants will provide servers who will serve the meals from buffet to limit exposure ○ Patrons will not be allowed within 6 feet of the food serving area • To-go boxes, pizza boxes, paper cups, and any other paper product that touches food must be treated as food • Staff must use gloves when handling ready-to-eat foods (including ice) <ul style="list-style-type: none"> ○ Gloves are not required when handling foods that have yet to be cooked • Hosts preferably open doors for customers and guide them to their seats to prevent traffic or congregating
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Limit tables to groups of 6, preferably members of the same household • Must maintain 6 feet between parties at all times. Either move tables or mark off tables not to be used • In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor • Maintain signage to remind individuals from separate parties to stand at least 6 feet apart; waiting area has floor markers to indicate proper spacing • Stagger workstations so employees are not facing one another and are 6 feet apart
Changes to Payment Systems	<ul style="list-style-type: none"> • Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use • Staff must sanitize hands between handling payment options and food/containers
Other Operational Guidelines	<ul style="list-style-type: none"> • Playgrounds in restaurants remain closed
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) • Protecting the Safety and Health of Workers – Vermont Department of Labor
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 <ul style="list-style-type: none"> ○ Restaurant reopening guidance expected 5/8/20 ○ Restaurants expected to be allowed to open with limited dine-in operations for Phase 1 • Forward Virginia Blueprint
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: 5/31/20 Safe Start Washington <ul style="list-style-type: none"> Restaurants can re-open for dine-in services at 50% capacity starting in Phase 2 (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	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 Restaurant guidance; effective after official executive order to be issued week of 5/4/20
Dine-In	<ul style="list-style-type: none"> Outdoor dining to be permitted, with restrictions Takeout and curbside pick-up encouraged
Employee PPE	<ul style="list-style-type: none"> Face coverings: Require all employees to wear cloth face coverings at all times. Such coverings shall be cleaned or replaced daily
Employee Health Checks	<ul style="list-style-type: none"> Post signage: Post signage on entrances that no one with a fever or symptoms of COVID-19 is permitted at the facility

Customer Health Checks	<ul style="list-style-type: none"> • Post signage: Post signage on entrances that no one with a fever or symptoms of COVID-19 is permitted at the facility
Sanitation	<ul style="list-style-type: none"> • Preparation: Thoroughly detail, clean, and sanitize the entire facility and continue to do so regularly, focusing such cleaning and sanitation on high contact areas that would be touched by employees and patrons • Sanitizing between each customer: Between diners, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops, chairs and commonly touched areas <ul style="list-style-type: none"> ○ Discard any single-use items left by the last patron • Back-of-house cleaning: Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house <ul style="list-style-type: none"> ○ Avoid all food contact surfaces when using disinfectants • Restroom cleaning: 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 • Hand sanitizers: Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available • Menus: The use of non-touch or disposable paper menus discarded after each patron use is strongly encouraged <ul style="list-style-type: none"> ○ If not feasible, reusable menus should be cleaned and sanitized between use by each patron • Disposable plates and utensils: The use of disposable containers and utensils is strongly encouraged <ul style="list-style-type: none"> ○ If disposable utensils are not available, silverware must be pre-rolled • Trash bins: Where restaurants use disposable containers and utensils, restaurants must place designated trash bins outside where patrons can dispose of all trash at the completion of their meal to minimize contact with wait staff. Bins should be placed in areas that do not create lines for patrons practicing proper social distancing • Beverages: Drinks should be served in cans or bottles. If cans or bottles are not available, disposable cups are strongly encouraged • Install barriers: Where practicable, physical barriers such as partitions or Plexiglass at cash registers or ordering windows should be used
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Distance: Update plans for outdoor dining areas, redesigning seating arrangements to ensure at least six (6) feet of separation from seating to seating. Clear paths must be designated to allow diners to enter and exit the outdoor dining area without breaking the six feet social-distancing barriers • Party size: Limit outdoor dining party size at tables to no more than six (6) • Party type: Enforce social distancing of those not residing together while present on such entity's leased or owned property • Waiting areas: Do not allow patrons to congregate in waiting areas. Design a process to ensure patron separation while waiting to be seated outside or pick up their take-away order that can include ground markings, distancing, or waiting in cars • No entry: Patrons are not permitted to enter or exit restaurants except to access restrooms, pick up a take-out order, or to access outdoor seating areas. <ul style="list-style-type: none"> ○ Mark ingress/egress to and from restrooms to establish paths to restrooms and outdoor dining areas to establish paths that mitigate proximity for patrons and staff • Limit contact with outdoor dining guests: Limit contact between workers and patrons by reducing the number of visits wait staff makes to each outdoor table
Changes to Payment Systems	<ul style="list-style-type: none"> • Use contactless payment options where possible to reduce person-to-person contact

Other Operational Guidelines	<ul style="list-style-type: none"> • Reservations: Where practical, implement a call-ahead seating model • No buffets: Do not offer self-serve salad bars or buffets in outdoor dining areas • No self-service: No self-service food, drink, condiment or utensil stations are permitted for outdoor dining • ABCA Regulations: To facilitate restaurants offering outdoor dining, in addition to their takeaway and delivery services, the West Virginia Alcohol Beverage Control Administration (“ABCA”) is developing a streamlined process with no fees for a restaurant to temporarily expand their floor space to include new or expanded outdoor dining space. Additional guidance on this process will be issued by the ABCA • Dining only: Limit activity to outdoor dining or pickup of food or beverages to be taken away <ul style="list-style-type: none"> ○ No live music, and all restaurant playgrounds shall remain closed.
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 • Plan to ease COVID-19 Restrictions • Restaurant Operating Restrictions through 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"> Management shall ensure, on a daily basis, that no employee who presents symptoms of illness, or has had close contact with a person with COVID-19 infection during the previous 14 days, will be permitted to work
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"> In offering food or beverage, a place of public accommodation may permit up to 5 members of the public at one time in the place of public accommodation for the purpose of picking up their food or beverage orders, so long as those individuals are at least 6 feet apart while on the premises
Changes to Payment Systems	<ul style="list-style-type: none"> Staff who handle cash or credit cards may not be involved in the preparation, handling, or delivery of food
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> Individual counties are responsible for applying for variances in order to lift operating restrictions

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