Official Return to Work State Guidelines for Foodservice Establishments

Updated on 5/20/2021 with updates to Minnesota and Texas.

- ***Minnesota - Updated Guidance.*** *On 5/18 the State Department of Health issued the following updated guidance:*
  - *COVID-19 Preparedness Plan Requirements for Restaurants and Bars - Updated 5/18*
  - *Frequently Asked Questions: Bars, Restaurants, and Other Places of Public Accommodation - Updated 5/18*
- ***Texas – Local Mask Orders Banned****. On May 18, Governor Abbott announced the release of Executive Order GA 36, which prohibits "governmental entities in Texas — including counties, cities, school districts, public health authorities, or government officials — from requiring or mandating mask wearing.*

Official Return to Work Guidelines for Foodservice Establishments is also available online or you may contact **Angelo I. Amador**, Executive Director of the Restaurant Law Center, at 202-492-5037 or via e-mail at aamador@restaurant.org with questions or to request a copy of the latest version. Special thanks to Michael J. Lotito and Walt Mullon from Littler's Workplace Policy Institute for their assistance in drafting this document.

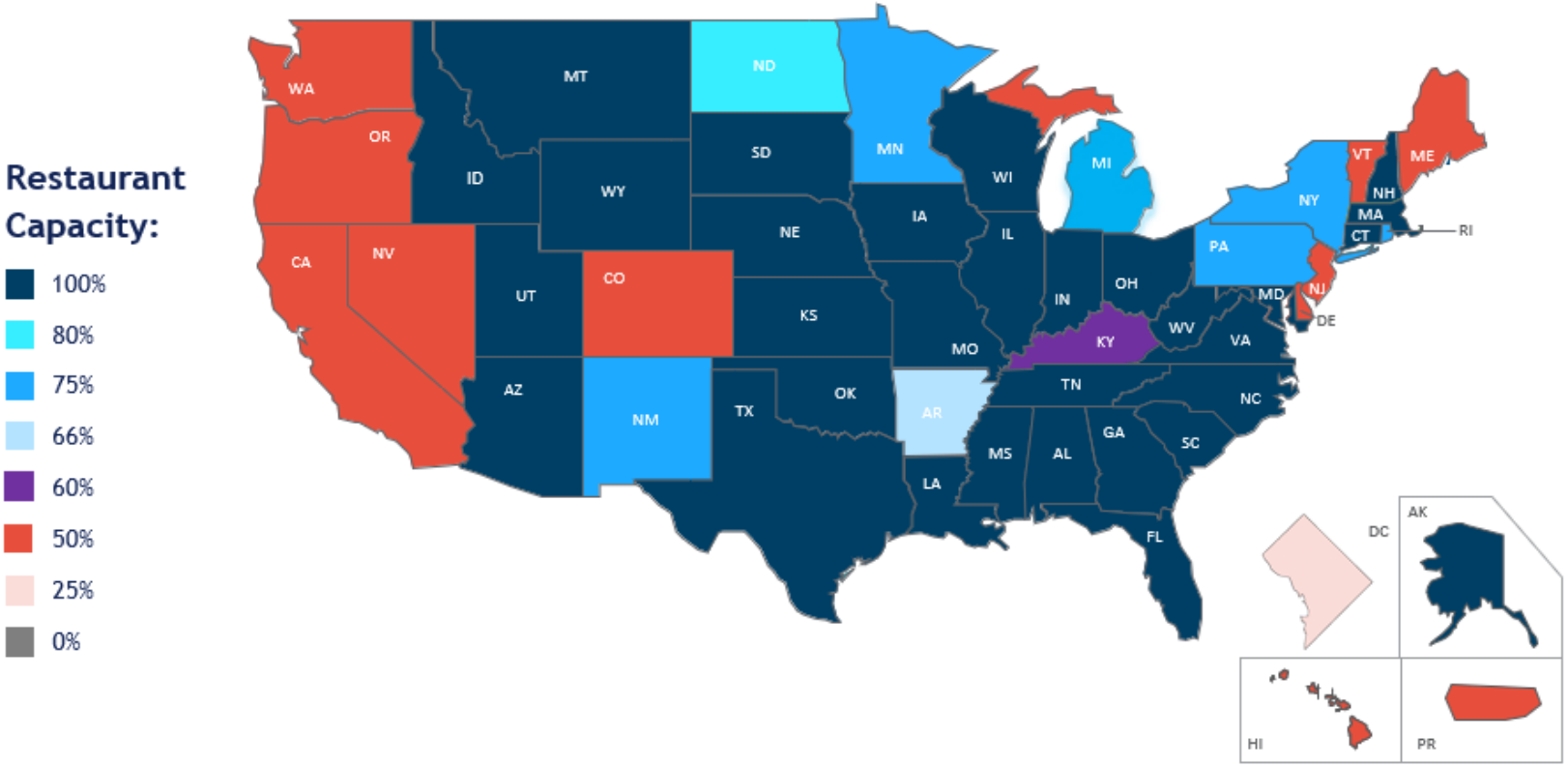
In addition, the ServSafe Compliance team has created this document on State Reopening Training & Certification Requirements/Recommendations. This document is updated regularly and covers all training and certification requirements for restaurants by state as each enters new reopening phases—outlined below. It also covers any state food protection manager and food handler certificate expiration extensions and required recertification deadlines.

Finally, on the issue of vaccines, restaurants should encourage all employees to get the COVID-19 vaccine. The Restaurant Law Center has published Restaurant Guidance on Legal Issues to Consider Regarding COVID-19 Mandatory Vaccine Policies and is making available a Restaurant Industry State Vaccine Tracker, from our the ServSafe Compliance team with links to each state vaccine website.

Federal Guidelines

Jurisdiction	United States
Official Guidelines	• Opening Up America Again Guidelines • CDC Considerations for Restaurants and Bars • Limiting Workplace Violence Associated with COVID-19 Prevention Policies in Retail and Services Businesses • EEOC FAQ - What You Should Know About COVID-19 and the ADA, the Rehabilitation Act, and Other EEO Laws • OSHA COVID-19 Guidance for Restaurants Resuming Dine-In Service

State Indoor Dining Occupancy Map



Note: The percentages shown represent the maximum allowable indoor dining occupancy in a particular state. However, there are many other state restrictions, such as number of patrons allowed, mandatory table distancing, and others, plus city and county limitations, which need to be taken into account. Please refer to the details below for complete and accurate information for your state.

RESTAURANT LawCenter
National Restaurant Association

State Guidelines

State	Alabama
Official Orders and Guidance	• Reopening Alabama Guidance • Alabama Department of Health Guidelines • Alabama Restaurant & Hospitality Association Reopening Guidelines
Dine-In	• Permitted, with restrictions
Employee PPE	• Each employee shall wear a mask or other facial covering that covers his or her nostrils and mouth at all times while in regular interaction with patrons or guests
Employee Health Checks	• 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 / PPE	• N/A
Sanitation	• Hand washing required; no provisions regarding frequency or breaks • High customer contact areas (e.g. door entrances) will be cleaned every two hours • Drink refills shall be in clean/unused glass/cups • Menus, if laminated, should be cleaned after each usage or paper menus shall be designed for single use and disposed of • Use single-use items as much as possible, such as packets of ketchup or salt • Have hand sanitizer and sanitizing products readily available for employees and guests • Create a plan for and checklist of all surfaces your staff and guests will come in contact with ○ Train your staff on these surfaces and prepare procedures for elevated cleaning and sanitizing of these surfaces • Dedicate staff members on each shift to sanitizing surfaces in dining areas and restrooms

Distancing and Occupancy Restrictions	• Tables must be distanced 6 feet apart
	• Staff will limit the number of customers in the restaurant to those that can be adequately distanced 6 feet apart
	• Adhere to social distancing guidelines in bar areas
	• Avoid gathering of guests at entrances and exits and designate appropriate social distancing spacing
	• Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers
	  ○ Spacing should be illustrated, as much as possible, in a waiting area, kitchen, back of the house, laundry, and prep area
	• 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	• Where practicable, use physical barriers such as partitions or plexiglass at registers.
Other Operational Guidelines	• 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	• N/A
State	**Alaska**
Official Orders and Guidance	• Alaska Cabaret, Hotel, Restaurant, and Retailers Association Reopening Guidance
Dine-In	• Permitted
Employee PPE	• N/A
Employee Health Checks	• Consider pre-shift screening of staff for symptoms (while protecting staff privacy) • Encourage sick staff to stay home and provide a sick leave policy that is flexible and non-punitive, as well as telework policies where possible • Establish an action plan in the event that someone becomes sick – this should include contact tracing and notifications, notification of authorities, and closing and properly disinfecting affected areas
Customer Health Checks / PPE	• N/A

Sanitation	• Promote social distancing and healthy hygiene practices, such as handwashing and cloth face coverings; examples include:
	  ○ Use touch-free methods of communication, such as replacing "buzzers" with text notifications of table availability and allowing dine-in customers to order ahead
	  ○ Avoid any self-serve food or drink options such as buffets, salad bars, and drink stations
	• Maintain high standards for cleaning, disinfection, and ventilation; important actions include:
	  ○ Cleaning and disinfecting frequently touched surfaces at least daily, and shared objects between use
	  ○ Use products that met EPA's criteria for use against SARS-CoV-2
	  ○ Avoid sharing items as much as possible – use disposable or digital menus, single serving condiments, touchless payment methods, and disposable food service items
	  ○ Sanitize pens between use
	  ○ Ensure that ventilation systems operate property and where possible, increase circulation of outdoor air

Distancing and Occupancy Restrictions	• Provide drive-through, delivery, or curbside pick-up options, and provide outdoor seating as much as possible • Provide physical guides to ensure that customers remain six feet apart, and physical barriers where maintaining distance is difficult (such as sneeze guards and partitions at host stands)
Changes to Payment Systems	• N/A
Other Operational Guidelines	• Implement a comprehensive and operations plan to prevent spread of the virus
Local Exceptions	• N/A
State	**Arizona**

Official Orders and Guidance	• Arizona Restaurant Association – "Welcome Back to the Table" Reopening Guidance • Executive Order 2021-06 – Guidance Requirements now Recommendations

Dine-In	• Permitted, with recommendations below
	  ○ The guidance below is no longer required by the state, but is generally recommended
	  ○ Restaurants may continue to require masks and social distancing

Employee PPE	• If the local government has not mandated mask or cloth face covering requirements, cloth masks are required for all servers, host staff and employees that interact with customers ○ Develop and enforce standards for the use of non-medical grade masks or cloth face coverings by employees when near other employees and customers
Employee Health Checks	• Implement symptom screening for employees prior to the start of their shift ○ Wellness/symptom checks, including temperature checks for all restaurant personnel, as they arrive on premises and before the opening of a restaurant
Customer Health Checks / PPE	• Post physical and/or electronic signage posting at the restaurant entrance of public health advisories prohibiting individuals who are symptomatic from entering the premises

Sanitation	• Restaurants should sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to:
	  ○ Tables
	  ○ Tablecloths
	  ○ Chairs/booth seats
	  ○ Table-top condiments and condiment holders
	  ○ 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
	  ○ 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
	• Develop and enforce handwashing policy for servers as it exists in the Food Code

Distancing and Occupancy Restrictions	• Enforce physical distancing of at least 6 feet between customers • Maintain physical distancing of at least 6 feet in between tables, including limiting parties to no more than 10 ○ Clearly mark tables and chairs that are not in use • Maintain clearly marked 6-foot spacing marks and/or signage along entrances, waiting areas, hallways, patios, and restrooms and any other location within a restaurant where queues may form or patrons may congregate

	• Bar top or counter seating is not allowed, unless each party is spaced approximately 6 feet apart • 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
Changes to Payment Systems	• 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	• Avoid instances where customers serve their own food
Local Exceptions	• N/A
State	**Arkansas**
Official Orders and Guidance	• Restaurant Reopening Guidance – Phase 2, modified 9/9/20
Dine-In	• Permitted, with restrictions

Employee PPE	• All staff who come in contact with patrons must wear a face mask that completely covers their nose and mouth
	  ○ Staff in the back are encouraged to wear a face mask
	• All staff are required to wear gloves
	  ○ Gloves shall be changed out between each customer, customer group, or task

Employee Health Checks	• 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 / PPE	• 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	• 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 ○ 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 Rules Pertaining to Retail Food Establishments • 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	• Seating shall be limited up to 66% of total seating capacity. This includes indoor and outdoor dining areas • Seating shall be adjusted to maintain 6-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	• N/A

Other Operational Guidelines	• Reservations should be encouraged when practical
	  ○ 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
	  ○ This includes for takeout services.
	• Restaurants are encouraged to have a senior hour to provide exclusive access to these high-risk individuals
	• Bars and entertainment operations (such as live music, in-seat gaming devices, or arcades) within restaurants are prohibited
	  ○ Normal service of alcohol within the restaurant seating area is allowed; this does not restrict the preparation of alcoholic beverages in the bar area
	• Self-service operations, including, but not limited to, salad bars, buffets, and condiment bars may operate with the following requirements:
	  ○ Capacity of the buffet area will be dependent on the ability of customers to maintain six (6) feet physical distance from each other at all times
	  ○ Facility should provide an employee to monitor physical distancing of six (6) feet is maintained
	  ○ Masks are required for all persons within the customer self-service area
	  ○ Hand sanitizer and single-use food service gloves 2 shall be located at all entrances to the customer selfservice area along with signage stating: "Use of hand sanitizer and food service gloves is required for all patrons in this area—Please use a new plate and a new glove for each trip to the buffet/salad bar"
	  ○ Serving utensils shall be replaced every sixty (60) minutes and/or every time a food item is replaced on the buffet

Local Exceptions	• N/A
State	**California**
Official Orders and Guidance	• Guidance for restaurants, updated 11/24 • Specific guidance for restaurants providing takeout, drivethru, or delivery • Regional Stay at Home Order, 12/3

Dine-In	• Outdoor dining permitted
	• Indoor dining:
	  ○ On 8/28, Governor Newsom unveiled a new color-coded, county-specific framework with four tiers for assessing and publicizing the status of the recovery. Under the Blueprint for a Safer Economy, each county will be assigned a tier based on local case and positivity rates
	  ○ "Purple" counties: restaurants remain restricted to outdoor dining only
	  ○ "Red" counties can open at 25% indoor capacity or 100 customers, whichever is fewer
	  ○ "Orange" counties can operate at 50% or 200 customers
	  ○ "Yellow" counties do not have a maximum number of diners, so long as capacity remains at 50%

Employee PPE	• Employers should provide and ensure workers use all required protective equipment, including face coverings and gloves where necessary
	• Employers should consider where disposable glove use may be helpful to supplement frequent handwashing or use of hand sanitizer; examples are for workers who are screening others for symptoms or handling commonly touched items
	  ○ Workers should wear gloves when handling items contaminated by body fluids
	• Face coverings are strongly recommended when employees are in the vicinity of others
	  ○ Workers should have face coverings available and wear them when at work, in offices, or in a vehicle during work-related travel with others
	  ○ Face coverings must not be shared
	• Servers, bussers, and other workers moving items used by customers (dirty cups, plates, napkins, etc.) or handling trash bags should use disposable gloves (and wash hands before putting them on and after removing them) and provide aprons and change frequently
	• Dishwashers should use equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields
	  ○ Dishwashers must be provided impermeable aprons and change frequently. Reusable protective equipment such as shields and glasses should be properly disinfected between uses

Employee Health Checks	• Provide temperature and/or symptom screenings for all workers at the beginning of their shift and any vendors, contractors, or other workers entering the establishment. Make sure the temperature/symptom screener avoids close contact with workers to the extent possible. Both screeners and employees should wear face coverings for the screening • If requiring self-screening at home, which is an appropriate alternative to providing it at the establishment, ensure that screening was performed prior to the worker leaving the home for their shift and follows CDC guidelines
Customer Health Checks / PPE	• Guests and visitors should be screened for symptoms upon arrival, asked to use hand sanitizer, and to bring and wear a face covering when not eating or drinking • Appropriate signage should also be prominently displayed outlining proper face covering usage and current physical distancing practices in use at all entrances and throughout the property

Sanitation	• Provide disposable menus to guests and make menus available digitally so that customers can view on a personal electronic device, if possible
	  ○ If disposable menus cannot be provided, properly disinfect menus before and after customer use
	  ○ Consider options for customers to order ahead of time
	• Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc.
	  ○ These should be supplied individually to customers as needed
	  ○ Do not leave card stands, flyers, napkin holders, or other items on tables
	• Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible
	  ○ Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use
	• Pre-roll utensils in napkins prior to use by customers

	○ Employees must wash hands before pre-rolling utensils in napkins ○ The pre-roll should then be stored in a clean container ○ After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands • Reusable customer items including utensils, food ware, breadbaskets, etc., must be properly washed, rinsed, and sanitized • Cleaned flatware, stemware, dishware, etc., must be properly stored away from customers and personnel until ready for use ○ Use disposable items if proper cleaning of reusable items is infeasible • Takeout containers must be filled by customers and available only upon request • Perform thorough cleaning in high traffic areas, such as customer waiting areas and lobbies, break rooms, lunch areas and areas of ingress and egress including host stands, entry ways, stairways, stairwells, escalators, handrails, and elevator controls • Frequently disinfect commonly used surfaces including doors, door handles, crash bars, light switches, waiting area chairs, credit card terminals, ATM PIN pads, receipt trays, bus tubs, serving trays, water pitcher handles, phones, toilets, and handwashing facilities • Frequently clean items touched by patrons, especially those that might attract contact from children including candy and toy vending machines, decorative fish tanks, display cases, decorative fountains, etc. • Dirty linens used at dining tables such as tablecloths and napkins should be removed after each customer use and transported from dining areas in sealed bags ○ Employees should wear gloves when handling dirty linens • Thoroughly clean each customer dining location after every use ○ This will include disinfecting tables, chairs, booster seats, highchairs, booths, etc. and allowing adequate time for proper disinfection, following product instructions ○ Many EPA-approved disinfectants require minimal contact time (seconds to one minute) against human coronavirus • Close areas where customers may congregate or touch food or food ware items that other guests may use ○ Provide these items to guests individually and discard or clean and disinfect after each use, as appropriate. ○ This includes but is not limited to: ▪ Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc. ▪ Self-service machines including ice, soda, frozen yogurt dispensers, etc. ▪ Self-service food areas such as buffets, salsa bars, salad bars, etc. • Clean touchable surfaces between shifts or between users, whichever is more frequent, including but not limited to working surfaces, phones, registers, touchpads/touchscreens, tablets, timeclocks, appliances, kitchen and bar utensils and implements, oven doors, grill and range knobs, carts and trolleys, keys, etc. • Avoid sharing audio equipment, phones, tablets, laptops, desks, pens, and other work supplies wherever possible • Discontinue shared use of audio headsets and other equipment between employees unless the equipment can be properly disinfected after use ○ Consult equipment manufacturers to determine appropriate disinfection steps, particularly for soft, porous surfaces such as foam earmuffs

	• Provide time for workers to implement cleaning practices during their shift. Cleaning assignments should be assigned during working hours as part of the employees' job duties
	• Procure options for third-party cleaning companies to assist with the increased cleaning demand, as needed
	• Equip spaces such as dining rooms, bar areas, host stands, and kitchens with proper sanitation products, including hand sanitizer and sanitizing wipes to all staff directly assisting customers
	• Ensure that sanitary facilities stay operational and stocked at all times and provide additional soap, paper towels, and hand sanitizer when needed
	• When choosing cleaning chemicals, employers should use products approved for use against COVID-19 on the Environmental Protection Agency (EPA)-approved list and follow product instructions
	  ○ Use disinfectants labeled to be effective against emerging viral pathogens, diluted household bleach solutions (5 tablespoons per gallon of water), or alcohol solutions with at least 70% alcohol that are appropriate for the surface
	  ○ Provide employees training on manufacturer's directions and Cal/OSHA requirements for safe use
	  ○ Workers using cleaners or disinfectants should wear gloves as required by the product instructions
	• Restaurants should increase fresh air circulation by opening windows or doors, if possible to do so
	• Consider installing portable high-efficiency air cleaners, upgrading the building's air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in all working areas
	• Discontinue tableside food preparation and presentation such as food item selection carts and conveyor belts, guacamole preparation, etc.
	• Do not leave out after-meal mints, candies, snacks, or toothpicks for customers; offer them with the check or provide only on request.
	• Install hand sanitizer dispensers, touchless if possible, at guest and employee entrances and contact areas such as driveways, reception areas, in dining rooms, near elevator landings, etc.
	• Discontinue use of shared entertainment items such as board games, pool tables, arcade games, vending machines, etc
	  ○ Close game and entertainment areas where customers may share items such as bowling alleys, etc.
	• Continue to follow existing codes regarding requirements for sanitizing (rather than disinfecting) food contact surfaces

Distancing and Occupancy Restrictions	• Prioritize outdoor seating and curbside pickup to minimize cross flow of customers in enclosed environments
	• Restaurants, bars, and wineries can expand their outdoor seating if they comply with local laws and regulations
	• Remove tables and chairs from dining areas so that six feet of physical distance can be maintained for customers and employees
	  ○ If tables, chairs, booths, etc., cannot be moved, use visual cues to show that they are not available for use or install Plexiglas or other types of impermeable physical barriers to minimize exposure between customers
	• Bar areas should remain closed to customers
	• Discontinue seating of customers where customers cannot maintain six feet of distance from employee work and food and drink preparation areas
	• Adjust maximum occupancy rules inside the establishment based on its size to limit the number of people inside and/or use impermeable barriers between service tables to protect customers from each other and employees
	  ○ For outdoor seating, maintain physical distancing standards outlined above
	• Limit the number of patrons at a single table to a household unit or patrons who have asked to be seated together

	○ People in the same party seated at the same table do not have to be six feet apart ○ All members of the party must be present before seating and hosts must bring the entire party to the table at one time • Limit the number of employees serving individual parties, in compliance with wage and hour regulations • Face coverings are strongly encouraged for all employees, however, they are required for any employee (e.g., server, manager, busser, food runner, etc.) who must be within six feet of customers ○ All restaurant workers should minimize the amount of time spent within six feet of guests • Close breakrooms, use barriers, or increase distance between tables/chairs to separate workers and discourage congregating during breaks ○ Where possible, create outdoor break areas with shade covers and seating that ensures physical distancing • Reconfigure kitchens to maintain physical distancing in those areas where practical and if not practical staggers shifts if possible to do work ahead of time • Discourage food preparation employees from changing or entering others' work stations during shifts • Discourage employees from congregating in high traffic areas such as bathrooms, hallways, bar areas, reservation and credit card terminals, etc. • Implement measures to ensure physical distancing of at least six feet between workers and customers ○ This can include use of physical partitions or visual cues (e.g., floor markings or signs to indicate to where employees and/or guests should stand) • Install physical barriers or partitions at cash registers, bars, host stands, and other areas where maintaining physical distance of six feet is difficult • Any area where guests or employees queue should also be clearly marked for appropriate physical distancing ○ This includes check-stands and terminals, deli counters and lines, restrooms, elevator lobbies, host stands and waiting areas, valet drop off and pickup, and any other area where customers congregate • Physical distancing protocols should be used in any office areas, kitchens, pantries, walk-in freezers, or other high-density, high-traffic employee areas ○ Face coverings are required where employees cannot maintain physical distancing including in kitchens, storage areas, etc. • Employee pre-shift meetings and trainings should be conducted virtually or in areas that allow for appropriate physical distancing between employees ○ Food, beverages, food ware, etc., should not be shared • Prioritize outdoor seating and curbside pickup to minimize cross flow of customers in enclosed environments ○ Restaurants can expand their outdoor seating, and alcohol offerings in those areas, if they comply with local laws and regulations • Provide takeout, delivery, and drive through options for customers when possible • Encourage reservations to allow for time to disinfect restaurant areas and provide guidance via digital platforms if possible to customers for physical distancing while at the restaurant • Consider allowing dine-in customers to order ahead of time to limit the amount of time spent in the establishment • Ask customers to wait in their cars or away from the establishment while waiting to be seated

	○ If possible, alert patrons through their mobile phones when their table is ready to avoid touching and use of "buzzers." • Establish directional hallways and passageways for foot traffic, if possible, to eliminate employees from passing by one another • Require employees to avoid handshakes and similar greetings that break physical distance • Eliminate person-to-person contact for delivery of goods whenever possible ○ Designate drop-off locations to receive deliveries away from high traffic areas ○ Maintain physical distance of at least six feet with delivery drivers ○ Guests should enter through doors that are propped open or automated, if possible ▪ Hand sanitizer should be available for guests who must touch door handles • Implement peak period queueing procedures, including a host to remind guests to queue with at least six feet of distance between parties outside or in waiting areas • Takeout food items should be made available using contactless pick-up and delivery protocols
Changes to Payment Systems	• N/A
Other Operational Guidelines	• Display a set of clearly visible rules for customers and restaurant personnel at the restaurant entrance(s) that are to be a condition of entry ○ The rules could include instructions to use hand sanitizer, maintain physical distance from other customers, avoid unnecessary touching of restaurant surfaces, contact information for the local health department, and changes to restaurant services ○ Whenever possible, the rules should be available digitally, include pictograms, and included on/with menus • Establish a written, worksite-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person at each establishment to implement the plan • Identify contact information for the local health department where the restaurant is located for communicating information about COVID-19 outbreaks among employees or customers • Train and communicate with employees and employee representatives on the plan • Investigate any COVID-19 illness and determine if any work-related factors could have contributed to risk of infection; update the plan as needed to prevent further cases • Identify close contacts (within six feet for 15 minutes or more) of an infected employee and take steps to isolate COVID-19 positive employee(s) and close contacts • Regularly evaluate the establishment for compliance with the plan and document and correct deficiencies identified
Local Exceptions	• Information and county specific restaurant reopening plans can be found here • On 12/5, the State reported the following Regions fell below the 15% ICU availability, thus subject to further restrictions as outlined in the Regional Stay Home Order: ○ Southern California Region (which reported 12.5% ICU availability): Imperial, Inyo, Los Angeles, Mono, Orange, Riverside, San Bernardino, San Diego, San Luis Obispo, Santa Barbara, and Ventura Counties. ○ San Joaquin Valley Region (which reported 8.6% ICU availability): Calaveras, Fresno, Kern, Kings, Madera, Mariposa, Merced, San Benito, San Joaquin, Stanislaus, Tulare, and Tuolumne Counties

	○ For these regions under 15%, the Regional Stay Home Order goes into effect Sunday, 12/6 at 11:59 p.m.
State	**Colorado**
Official Orders and Guidance	• Public Health Order 20-38 • Restaurant guidance effective 6/18/20 • Face Covering Order • Temporary Outdoor Structures for Restaurants and Events
Dine-In	• Permitted, with restrictions • Restaurants are encouraged to continue curbside pick-up/delivery, options and recommend for vulnerable individuals
Employee PPE	• All employees must wear facial coverings that cover the nose and mouth, except where doing so would inhibit that individual's health, in which case reasonable accommodations should be pursued to maintain the safety and health of all parties, or when the work space allows for 6 feet distancing at all times • Employees may utilize disposable gloves as normally required by their governing regulations ○ Employees that are directly involved with disinfecting equipment and surfaces within critical business and/or have direct contact with customers shall wear gloves when involved in these activities
Employee Health Checks	• 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 • Appoint one employee per shift to monitor staff and public for adherence to safety measures
Customer Health Checks / PPE	• Facial coverings must be worn by customers when not seated for dining

Sanitation	• Post clear signs notifying patrons and employees of hygiene and sanitation expectations, including not entering if they or anyone in their household is experiencing any symptoms of illness
	• Cleaning and disinfection of all shared surfaces must be done between seatings
	• Minimize objects touched by multiple patrons including:
	  ○ Remove/close games and dance floors that require or encourage standing around (darts/pool tables/shuffleboard, arcade games); remove board games
	  ○ Discontinue use of tablecloths, or move to single-use, or remove and replace laundered tablecloths between patrons
	• Disinfect any shared objects such as check presenters and POS machines thoroughly between uses
	• Increase cleaning and disinfection protocols and track with publicly posted cleaning logs including:
	  ○ Use disposable single-use menus, menu boards, or create online menus for guests to review from their electronic device
	  ○ Provide single-use or single serving condiments
	  ○ Disinfect restrooms every hour
	  ○ Block off stalls and urinals with proper signage to support 6 feet between patrons
	  ▪ This may require reduced bathroom capacity or even only one person in a bathroom at a time
	• Provide hand sanitizer at check-in area and throughout the venue.
	• 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 • Require gloves or frequent handwashing ○ Encourage frequent breaks to wash hands (at least every 30 minutes) including upon arrival and departure

Distancing and Occupancy Restrictions	• Indoor dine-in service can be held at a 50% of the posted occupancy code limit and a maximum of 50 patrons, not to exceed 175 people excluding staff, whichever is less, per room if the following requirements can be met:
	  ○ Patrons in different parties must be a minimum of 6 feet apart
	  ○ The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties
	  ○ Ensure maximum ventilation by opening windows and minimizing air conditioning to the extent possible
	  ○ Deep clean and disinfect all shared surfaces between parties/at each turnover
	  ○ Keep parties together, and do not allow them to mingle with each other
	• Indoor and outdoor in-person services
	  ○ Patrons in different parties must be a minimum of 6 feet apart
	  ▪ The spacing of tables should be a minimum of 6 feet to ensure proper distancing
	  ○ Limit party size to 8 people or less
	• Restaurants may also use any existing, licensed outdoor space for in-person dining with the same group limit of 10 and minimum spacing of 6 feet apart
	• Restaurants must have or obtain approval from their local government's permitting, building and fire code oversight agency for any new outdoor dining space prior to use
	• Limit party size to ten people or fewer
	  ○ Make efforts to reduce congregating inside and outside the establishment including:
	  ▪ Encouraging reservations, and preferably requiring reservations, if feasible
	  ▪ Waiting parties must not congregate in entrance areas and should wait in their cars or off premises until seating is available
	  ▪ No communal seating
	  ▪ No self-service stations or buffets
	  ▪ No seat-yourself options to ensure that a table has been disinfected prior to a new patron
	  ▪ Do not seat people in the bar if it is being used to prepare food or drink
	  • If the bar area is not being used to prepare food or drink, parties could sit there under the same distancing requirements as a regular table
	  ▪ Clearly mark floor and ground to delineate 6 -foot spacing for people in lines, and mark how foot traffic should move
	  ▪ Clearly mark closed tables not available for seating customers

	• Provide appropriate signs or markings within the Restaurant or Bar to space lines, indicate which tables are unavailable, prohibit games and dance floors that encourage gatherings, and direct foot traffic
	• Ensure 6 foot distancing at all times by implementing the following:
	  ○ Block of lobbies or waiting areas completely, or establish customer waiting areas that maintain proper social distancing from other guests, and
	  ○ Restrict standing or congregating in public spaces such as the bar area, entrance or exit;
	• Employers must implement the following measures for employees to minimize disease transmission:
	  ○ Establish a minimum of 6 foot physical distancing standards and train employees on maintaining distancing between employees to the greatest extent possible
	  ▪ Consider implementing workflow requirements, dividers at pay counters and hostess areas, and modifying the menu to free up kitchen space
	  ▪ Limit group interactions including staggering of shift changes, breaks, no consumption of family or shift meals onsite, etc
	  ▪ Conduct virtual staff meetings whenever possible, any all staff meetings must meet 6 foot distancing requirements

Changes to Payment Systems	• Use contactless payment solutions whenever possible • Provide contactless payment or prepayment options whenever possible
Other Operational Guidelines	• Alcohol sales are prohibited after 12:00 a.m. and 7:00 a.m. each day • Provide an option for customers to "sign in" to facilitate notifying them if an exposure occurs • Establish customer waiting areas, outdoors if possible, that maintain proper physical distancing from other guests • Restrict standing and/or congregating in the bar area, entrance/exit, and any interior spaces • Continue curbside pickup/delivery options and recommend them for vulnerable individuals • Request customers to wear face coverings when not eating or drinking, e.g., walking past other tables to get to delivery areas or • restrooms • Consider refusing service to customers who refuse to adhere to hygiene and physical distancing requirements • Make accommodations for individuals unable to adhere to masking and physical distancing requirements, such as takeout, curbside or delivery
Local Exceptions	• N/A
State	**Connecticut**
Official Orders and Guidance	• EXECUTIVE ORDER NO. 7ZZ • Sector Rules and Certification for Reopen
Dine-In	• Permitted, with restrictions

Employee PPE	• PERSONAL PROTECTION FOR EMPLOYEES
	  ○ All employees are required to wear a facemask or other cloth face covering that completely covers the nose and mouth, unless doing so would be contrary to his or her health or safety due to medical conditions
	  ○ Employees may utilize their own cloth face covering over that provided by their employer if they choose

	○ Gloves are required for table servers, and must be replaced frequently ○ Gloves and eye protection are required when using cleaning chemicals ○ Kitchen workers shall follow FDA guidelines on usage of gloves where appropriate • EMPLOYERS ARE RESPONSIBLE FOR PROVIDING PERSONAL PROTECTION TO THEIR EMPLOYEES ○ If businesses do not have adequate personal protection, they cannot open
Employee Health Checks	• DAILY HEALTH CHECK • Ask employees resuming on-premise work to confirm they have not experienced COVID-19 CDC-defined symptoms; and to monitor their own symptoms, including cough, shortness of breath, or any two of the following symptoms: ○ Fever ○ Chills ○ Repeated shaking with chills ○ Muscle pain ○ Headache ○ Sore throat ○ New loss of taste or smell • Employees shall stay home if sick • IN THE EVENT OF A POSITIVE COVID-19 CASE ○ Employees shall inform their employers, and follow state testing and contact tracing protocols
Customer Health Checks / PPE	• PERSONAL PROTECTION FOR CUSTOMERS ○ Customers are required to bring and wear masks or cloth face coverings that completely cover the nose and mouth unless doing so would be contrary to his or her health or safety due to a medical condition or when eating in the restaurant
Sanitation	• HAND SANITIZER ○ Hand sanitizer shall be made available at entrance points and common areas, where possible • HANDWASHING ○ Ensure employees wash their hands routinely using soap and water for at least 20 seconds • CLEANING, DISINFECTANT PRODUCTS, AND/OR DISPOSABLE DISINFECTANT WIPES ○ Make available near commonly used surfaces where possible (e.g., tables and chairs, bathrooms, self-service areas) • CLEANING AND DISINFECTING ○ Follow federal guidelines (CDC, EPA) on what specific products should be used and how: ▪ Use products that meet EPA's criteria for use against SARS-CoV-2 and that are appropriate for the surface • Prior to wiping the surface, allow the disinfectant to sit for the necessary contact time recommended by the manufacturer • Train staff on proper cleaning procedures to ensure safe and correct application of disinfectants ▪ Disinfectants are irritants and sensitizers, and should be used cautiously ▪ Avoid all food contact surfaces when using disinfectants; these surfaces should be sanitized instead ▪ Clean and disinfect common areas, high transit areas, and frequently touched surfaces on an ongoing basis (at least daily) and more frequently if used more often

	▪ Clean and disinfect shared objects after each use, examples include: • Entrances and exits • Payment devices (e.g., PIN pad) • Chairs • MENUS ○ Offer paper menus and dispose after guests have ordered, or display menu on a wall/white board, and/or encourage customers to view the menu on their phone • SILVERWARE ○ Use rolled or packaged silverware • CONDIMENTS ○ Use single use packets or containers • TOUCHLESS APPLIANCES ○ Install touchless appliances wherever possible, including: ▪ Contactless payments, paper towel dispensers, soap dispensers, and trash cans • SEATING AREA AND TABLES ○ Sanitize seating area, tables, and common items after each seating • KITCHEN ○ Sanitize kitchen and kitchen equipment on an ongoing basis (at least daily) and more frequently if used more often • SHARED EQUIPMENT ○ Ensure employees do not share equipment to the extent possible (e.g., cooking equipment, trays, etc.) • BATHROOMS ○ Clean frequently, implement use of cleaning log for tracking
Distancing and Occupancy Restrictions	• INDOOR CAPACITY ○ 100% of its regular indoor seating capacity, effective 3/19 • ENTRY & EXIT ○ Consider an exit from the facility separate from the entrance to allow for one-way foot traffic • SOCIAL DISTANCING MARKERS ○ Install visual social distancing markers to encourage customers to remain 6 ft apart (e.g., the entrance to the restaurant, lines to be seated, lines to make payments, lines to use the restroom) • SEATING/TABLE ARRANGEMENT ○ 8 people to table max ○ Rearrange space to maintain at least 6 feet of distance between customers ○ Ensure tables are at least 6+ ft apart ○ If customers are sitting in booths or seating is fixed, groups of customers must still be 6+ ft apart ○ This may require keeping some booths or seats empty ○ Distance shall be measured from the closest chair at one table to the closest chair at another table • DISCRETE WORK ZONES FOR SERVERS

	○ Servers shall serve specific zones in the restaurant to minimize overlap, where possible • IN THE KITCHEN ○ Rearrange workstations so that food workers do not face one another and are 6 ft apart where possible (e.g., stagger workstations on either side of processing lines)
Changes to Payment Systems	• Use contactless payment systems whenever possible
Other Operational Guidelines	• Beginning May 1, 2021, restaurants may stay open until 12:00 a.m. • Institute a training program and ensure employee participation in the program prior to reopen ○ Training shall include: ▪ The rules contained in this document ▪ Protocols on how to clean and use cleaning products (including disinfectants) safely ▪ Additional guidance can be found here • SIGNAGE Post clear signage that supports new policies, like: ○ Social distancing protocols ○ Cleaning and disinfection protocols ○ Personal protection (face masks, gloves) ○ Employees shall stay home if sick/experiencing symptoms ○ Customers shall not enter if they are experiencing symptoms • BUFFETS ○ Eliminate buffet self-serve stations; only permit employees to serve from food counters • NON-ESSENTIAL AMENITIES ○ Close or remove amenities non-essential to business' main function (e.g., dance floors, pool tables, playgrounds, etc.) • VENTILATION ○ Increase ventilation rates and increase the percentage of outdoor air that circulates into the system where possible ▪ Note: This only applies to operational indoor areas (e.g. the kitchen), given customers will only be outside • HOTLINE FOR VIOLATIONS ○ Post clear signage that includes the state hotline (211) for employees and customers to report potential violations of these rules • WHISTLEBLOWER PROTECTION ○ Employers may not retaliate against workers for raising concerns about COVID-related safety and health conditions ○ Additional information can be accessed at www.OSHA.gov ○ Additional information for the public sector can be accessed at www.connosha.com
Local Exceptions	• N/A
State	**Delaware**
Official Orders and Guidance	• State of Emergency Order • Reopening Guidance

	○ Phase 2 Guidance • Tenth Revision to the Omnibus Order 4/27/2021
Dine-In	• Restaurants may offer indoor dining at a maximum of 50% occupancy, Beginning May 21, all capacity limitations are lifted, so long as social distancing may be maintained. • Restaurants may apply to expand their outdoor seating for serving food and drinks by submitting to the appropriate political subdivision a plan that meets the following minimum requirements: ○ The plan must consider local traffic patterns and parking capacity needs, but may extend the boundaries of seating beyond current property boundaries, subject to the discretion of the appropriate political subdivision and applicable property owners on all local right of ways; ○ The plan must not, at any time, intrude upon the State right of way, unless otherwise approved by the Delaware Department of Transportation ("DelDOT") in writing; ○ The plan must maintain current access, unless otherwise approved by DelDOT in writing; ○ The plan must maintain proper access to the property for all emergency services; ○ With the exception of the 60% indoor fire code capacity limitation, the plan must follow all additional requirements for food and drink establishments outlined in the Phase 1 Business Guidelines, including any subsequent amendments, including but not limited to requiring social distancing between individuals from different households; ○ The plan must comply with the Americans with Disabilities Act ("ADA"); ○ The plan must adhere to all local noise ordinances; ○ The plan must allow for proper control over the distribution of alcoholic beverages, including a clear property boundary to prevent beverages from being removed from the premises; ○ The plan may allow for the service of drinks (alcoholic or otherwise) without the requirement to serve food; and ○ The plan may not result in total outdoor seating capacity that exceeds the indoor seating capacity that the establishment was authorized to have prior to the State of Emergency
Employee PPE	• Staff must follow the general guidance on the wearing of cloth face coverings at all times
Employee Health Checks	• All employees required to go to work should perform a daily health check as prescribed by the Delaware Division of Public Health
Customer Health Checks / PPE	• Customers must follow the general guidance on the wearing of cloth face coverings at all times, except for customers seated at a table to eat or drink, who may remove the cloth face covering while seated at the table in order to do so
Sanitation	• All employees should wash hands regularly with soap and water throughout the work day, and in particular after any time they come into contact with a customer • Hand sanitizer should be used to supplement hand washing throughout the day • Businesses must make hand sanitizer or handwashing stations readily available for all employees and customers • All surfaces touched by customers, including doors, restrooms, and point of sale infrastructure must be disinfected using an EPA-approved disinfectant every 15 minutes to 2 hours • Tables must be disinfected in between each party • Guests should be provided with single use, paper, disposable menus

	• All condiments (salt, pepper, ketchup, mustard, mayo, sugar, etc.) must be provided directly to diners in single-use disposable containers or reusable containers that are cleaned between each party • Cups, lids, napkins, and straws must be delivered to the table after the party has been seated • Proper precautions must be taken when handling ready-to-eat foods • Variances or other allowances for bare hand contact are void until these restrictions are lifted • Any to-go containers for food guests bring home after dining must be protected from possible contamination

Distancing and Occupancy Restrictions	• The total number of guests within a facility shall at no time exceed 50% of the fire code occupancy (lifting May 21)
	• Tables and booths must be arranged in a way that ensures seated customers at one table are at least six feet apart from seated customers at another table. Beginning May 21, only 3 feet is required.
	  ○ For booths, this typically will mean seating customers at every other booth
	  ○ For freestanding tables (with pull out chairs), there should be eight feet apart to ensure that a seated guest is six feet from seated guests at other tables
	  ○ Inside and outside seating must both comply with these standards
	• Outside seating areas must be confined to their pre-State of Emergency footprints
	• Outdoor table size is increased to parties of 10 people
	• Only members of the same household unit may be seated at a table, and guests must all have seats, be seated, and remain seated unless going to the restroom
	• Orders must be placed from the table, and both food and drink must be delivered to the table by the staff of the facility, a guest should not leave the table to retrieve food or drink
	• For restaurants that do not provide table service: Counter service locations must be spaced 6 feet apart
	• Signage and floor markings must be present to guide patrons in appropriately spacing while in line
	• Staff must be designated to monitor patrons entering facility, monitor lines and ensure social distancing throughout facility
	• Customers should be guided to seats by staff to control traffic in, out, and through restaurant to ensure that safe social distancing is maintained as much as possible
	  ○ If guiding to a table is not practical or safe, restaurant should provide clear signage and instructions to control the flow of traffic through the facility
	• Employees must also social distance from each other while working; this can be accomplished through spacing or moving workstations, staggering shifts or other means

Changes to Payment Systems	• N/A
Other Operational Guidelines	• Food and Drink establishments are required to give customers the option to leave information on file to help with contact tracing in the event of a positive case being linked to the establishment ○ Such establishments are not required to deny service to customers who choose not to provide such information • Employers should post signs on how to stop the spread of COVID-19, hand hygiene, and properly wear a cloth face covering • Every restaurant is expected to have its own reopening plan and must follow DPH guidance

	• For restaurants that provide table service: diners must have a reservation in order to sit down in a facility (takeout can still continue under pre-Phase 1 guidelines, but should be done without those ordering entering the dining facility when picking up order)
	• Signage must be posted to remind people not to enter restaurant without a reservation and provide a number to call from their car in order to place a reservation
	• Self-service food and buffet options may not reopen
	• Bar service and seating at a bar may not reopen
	  ○ The bar of a restaurant may open to prepare drinks to be brought to diners at their tables
	• No activities, outside of those guests engage in while seated at a table, may take place, and any common areas where people would typically stand must be off limits if not otherwise occupied by tables with seated guests
	  ○ This includes dance floors, arcade/bar game areas, pool tables, and similar spaces

Local Exceptions	• N/A
Jurisdiction	**District of Columbia**
Official Orders and Guidance	• Restaurant Guidance, updated 4/26/21 • Announcement Re-Allowing Indoor Dining at 25%, 1/21/21
Dine-In	• Permitted, with restrictions
Employee PPE	• N/A

Employee Health Checks	• Screen employees by assessing symptoms of workers (including fever) with a questionnaire, at the beginning of their shift, ideally before entering the facility or operation
	  ○ Sick employees should not report to work
	• Inform all employees in writing that they should not come to work if sick and of applicable paid leave provision
	  ○ Implement leave policies that are flexible and non-punitive, and allow sick employees to stay home

Customer Health Checks / PPE	• Post signage stating that nobody with a fever or symptoms of COVID-19 is permitted to enter the facility and that individuals must wear a mask or face covering

Sanitation	• Clean and disinfect surfaces that are frequently touched or used by employees (e.g., door handles, work stations, computers) at least every four to six hours, and shared objects and surfaces (e.g., ordering and payment terminals, cash registers, tables, countertops/bars, receipt trays) between uses
	• Hand sanitizer must be made easily accessible at the entrance of every establishment
	• The use of disposable paper menus is strongly encouraged. Disposable menus should be discarded after each patron use. If reusable menus are used, they should be cleaned and disinfected between each use
	• Items from self-service areas such as drink stations, condiment stations, and utensil and napkin stations should be removed, and employees should instead provide these items directly to patrons
	  ○ The use of single use items is strongly encouraged
	• All table items must either be single use and disposed of after use, or cleaned and sanitized between uses/table seatings
	  ○ This includes digital ordering screens, utensils, dinnerware, drinkware, tablecloths, and napkin and condiment containers (i.e., any items that may have been touched by customers)

	• Tables and chairs must be cleaned and disinfected after each seating, and check presenters are to be cleaned and disinfected after every use
	  ○ Ensure that cleaning or disinfecting product residues are not left on table surfaces
	• Restrooms must be cleaned and disinfected frequently and appropriately marked and monitored to ensure social distancing guidelines are followed
	  ○ Ensure an adequate supply of soap and paper towels is present at all times
	• All food contact surfaces must be cleaned and sanitized at least every 2 hours
	  ○ Cleaning procedures throughout the restaurant must be developed in advance of opening and shared with employees so that they can be properly trained
	• Verify that dishwashing machines are operating at the required wash and rinse temperatures and ensure adequate supplies of appropriate detergents and sanitizers
	• For more information about disinfectants that are effective against the virus that causes COVID19, see the CDC website

Distancing and Occupancy Restrictions	• Indoor dining permitted at 25% capacity or no more than 250 people, whichever is fewer
	• Tables must be place so that patrons are at least 6 feet apart
	• Bar areas where a bartender is present must remain closed to patrons for seating and standing
	  ○ Bar areas where a bartender will not be present may seat patrons with proper social distancing and table style service
	  ○ Establishments with multiple bar areas must designate each bar area as either for staff use for bartending or for patron seating. No standing is permitted at the bar area
	• Tables are still limited to 6 persons, preferably from the same household. Beginning May 1, table size may increase to 10 people.
	• Reservations are encouraged and customers should provide names and contact information and record time of arrival. Dining records must be saved for at least 30 days

Changes to Payment Systems	• N/A
Other Operational Guidelines	• Restaurants can stay open until midnight • Buffets, salad bars and other communal serving areas are prohibited
Local Exceptions	• N/A
State	**Florida**
Official Orders and Guidance	• Florida Restaurant and Lodging Association suggested guidance • Best Practices for Food Service Workers – Florida Department of Health • Updated FAQ for Restaurants and Food Service Establishments • Executive Order 20-244 (indoor capacity at 100%)
Dine-In	• Permitted, with restrictions
Employee PPE	• Use Personal Protective Equipment (PPE) such as face masks, gloves, aprons, shoe coverings, or goggles, if needed • Wear gloves or use utensils when handling ready to eat foods; change gloves often

Employee Health Checks	• Employees should stay home if you are sick or caring for an ill individual • Employees should cover infected wounds, cuts, or boils with an impermeable bandage or cover ○ If on the hand or wrist, use an impermeable bandage or cover and disposable glove
Customer Health Checks / PPE	• N/A
Sanitation	• Employees should wash hands often with soap and water for at least 20 seconds and use hand sanitizer with at least 60% alcohol as an additional safety level • Clean and sanitize food contact surfaces after each use • Disinfect non-food contact surfaces such as doorknobs, light switches, etc. • Use EPA registered chemicals for sanitizing and disinfecting (i.e. chlorine or quaternary ammonia)
Distancing and Occupancy Restrictions	• Indoor occupancy set to 100% • Maintain a minimum of 6 feet between tables (whether indoors or outdoors), only seating parties of 10 or fewer people • Bartop seating permitted with appropriate social distancing • Utilize social distancing measures are taken to restrict when and where people can gather to stop or slow the spread of infectious diseases
Changes to Payment Systems	• N/A
Other Operational Guidelines	• Keep bar counters closed to seating
Local Exceptions	
State	**Georgia**
Official Orders and Guidance	• Georgia Restaurant Association Reopening Guidance, updated 12/30/20 • Executive Order- Empowering a Healthy Georgia, issued 4/30/21
Dine-In	• Permitted, with restrictions
Employee PPE	N/A
Employee Health Checks	• 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 / PPE	• N/A
Sanitation	• Thoroughly detail, clean, and sanitize the entire facility prior to resuming dine-in services and continue to do so regularly, focusing on high contact areas shared by patrons and employees • Train all employees on the importance and expectation of increased frequency of handwashing, the use of hand sanitizers with at least 60% alcohol, and provide clear instruction to avoid touching hands to face • Between diners, clean and sanitize: table condiments, digital ordering devices, check presenters, self-service areas, tabletops and commonly touched areas, and discarding single-use items • Use rolled silverware and eliminate table presets • Remove items from self-service drink, condiment, utensil, and tableware stations and have workers provide such items to patrons directly wherever practicable • The use of disposable paper menus is strongly encouraged, which should be discarded after each patron use. Otherwise, businesses subject to this Section shall clean and sanitize reusable menus between each use by a patron. Non-touch menus are also acceptable for use • Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and ensure adequate supply of soap and paper towels at all times • Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house. Avoid all food contact surfaces when using disinfectants • Check restrooms regularly and clean and sanitize based on frequency of use • Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available • Verify that ware-washing machines are operating at the required wash and rinse temperatures and ·with the appropriate detergents and sanitizers
Distancing and Occupancy Restrictions	N/AA
Changes to Payment Systems	• Contactless payment options to be used when possible
Other Operational Guidelines	• For salad bars and buffets, a worker can use cafeteria-style service to serve patrons or the establishment can provide hand sanitizer, install a sneeze guard, enforce social distancing, and regularly replace shared utensils to allow patron self-service • Implement staggered shifts for all possible workers • Hold all meetings and conferences virtually, whenever possible • Discourage workers from using other workers' phones, desks, offices, or other work tools and equipment;

	• Where possible, stagger workstations to avoid employees standing adjacent to one another or next to each other. Where six (6) feet of separation is not possible, consider spacing options that include other mitigation efforts with increased frequency of cleaning and sanitizing surfaces • Establish limit numbers to reduce contact in employee breakrooms • Prohibit handshaking and other unnecessary person-to-person contact in the workplace • Discard all food items that are out of date • If providing a "grab and go" service, stock coolers to no more than minimum levels • Ensure the Food Safety Manager certification of the person in charge is up-to-date and provide food handler training to refresh employees
Local Exceptions	• Statewide order preempts any local orders
State	**Hawaii**
Official Orders and Guidance	• Beyond Recovery: Reopening Hawai'i • State Guidance for Restaurants • The Hawaii Restaurant Association is asking its members to follow the 'COVID-19 Re-Opening Guidance' from the National Restaurant Association with a few adjustments
Dine-In	• Permitted, with restrictions, effective 6/5/20
Employee PPE	• Staff with direct customer contact should wear a cloth face mask or other types of masks at all times • Identify a workplace coordinator to be responsible for COVID-19 assessment and control planning ○ Plan should include when face coverings are to be used by employees

Employee Health Checks	• Before starting their shift, all staff should be screened and evaluated for signs of illness, such as:
	  ○ Cough
	  ○ Shortness of breath or difficulty breathing
	  ○ Fever
	  ○ Chills
	  ○ Muscle Pain
	  ○ Sore throat
	  ○ Recent loss of the sense of taste or smell
	  ○ This is not a comprehensive list of all possible signs of illness
	• Any employee who exhibit signs of illness should not be allowed to report to work
	• Any employee who develops signs of illness while at work should be immediately separated from other employees and customers and sent home for self-isolation or seek medical attention as appropriate

Customer Health Checks / PPE	• Customers should wear a cloth face mask or other types of masks at all times which should only be removed while actively eating • Post signage at the entrance that states that no one with a fever or symptoms of COVID-19 is to be permitted in the restaurant
Sanitation	• Employees should be trained on the importance of frequent hand washing with soap and water, the use of hand sanitizers with at least 60% alcohol content and the importance of avoiding touching hands to face • Clean and sanitize restrooms based on the frequency of use and ensure adequate supply of soap and paper towels at all times

	• Thorough cleaning and disinfection of frequently contacted surfaces after each meal service to include but not limited to tables, chairs, partitions, condiments, reusable menus, etc. • Use only sanitizers and disinfectants that are EPA approved and labeled specifically for use on food contact surfaces and within food establishments • For non-food contact surfaces, use only disinfectants and cleaning products that are EPA approved and clearly labeled for use within food establishments

Distancing and Occupancy Restrictions	• Gradually allow dine-in service to reopen while still maintaining a physical distance of 6 feet between tables
	• It is further recommended to have no more than 50% or 1/2 of the total seating capacity be available for use while keeping dining tables at least 6 feet apart
	• Outdoor seating does not count toward the building occupancy limit
	• Maintain a physical distance of 6 feet between groups for those waiting for dine-in using floor markings, signage, etc. to reinforce physical distancing
	• Customer seating per table limits:
	  ○ Maximum of 6 customers, not living in same household, per group per table
	  ○ Maximum of 10 customers, living in the same household, per group per table
	• Tables/booths to be spaced at least 6 feet apart which can be achieved by removing tables/booths or marking tables/booths as closed
	• Providing a physical barrier between tables or booths is also acceptable
	• Whenever feasible, workers should maintain at least 6 feet of distance from each other, including while on breaks

Changes to Payment Systems	• Encourage electronic contactless payment
Other Operational Guidelines	• Restaurants are encouraged to require reservations for dine-in • Consider a reservations-only business model for greater control of customer volume ○ Consider allowing customers to pre-order while making reservations to decrease the length of time they are in the establishment • No self-service salad bar or buffet
Local Exceptions	• Businesses should check with their respective counties for reopening guidance
State	**Idaho**
Official Orders and Guidance	• Idaho Protocols for Restaurants
Dine-In	• Permitted, with restrictions
Employee PPE	• Require all employees in contact with patrons to wear cloth face coverings and gloves during their shift and change them after touching patron items • Recommend all employees in the dish washing room to wear face shields in addition to face coverings and gloves
Customer Health Checks / PPE	• N/A

Employee Health Checks	• Update employee illness policy and provide COVID-19 staff training, considerations might include:
	  ○ Monitor employee health by screening employees for fever and symptoms before every shift
	  ○ Check temperature with non-contact thermometer; if no fever, which is a temperature greater than 100.4°F, or COVID-19 symptoms are present, require workers to self-monitor and report onset of symptoms during their shift
	  ○ Inform staff regarding when they should stay home or when they should leave work due to illness
	  ○ Make sure a procedure is in place for contacting your local public health district if an employee is diagnosed with COVID-19

Sanitation	• Establish protocols to reduce the risk of spread of the COVID-19 virus by training employees on cleaning and disinfection procedures, and protective measures; consider the following:
	  ○ Dedicate certain staff members to disinfection of high contact surfaces throughout the establishment and disinfection of tables between parties
	  ○ Refrain from using pre-set tableware
	  ○ Clean and disinfect coolers, to-go containers, and delivery vehicles often
	  ○ Verify ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate sanitizers each day
	• Consider other strategies such as using disposable menus or menus that can be disinfected and increasing ventilation throughout the restaurant

Distancing and Occupancy Restrictions	• Establish protocols to maintain six feet of physical distance among employees and patrons, considerations might include:
	  ○ Limit occupancy as necessary to maintain six feet physical distancing
	  ○ Space tables appropriately apart to keep patrons six feet apart while seated and moving in and out of chairs
	  ○ Reduce the use of waiting areas and lobbies as feasible
	  ○ Continue to keep playground areas closed
	  ○ Limit employee and patron contact by using a reservation or call ahead model and using contactless payment methods when possible
	• Patrons must be seated in order to be served food and drink

Changes to Payment Systems	• Consider requiring noncash transactions

Other Operational Guidelines	• Identify how close interactions with patrons will be limited, considerations might include:
	  ○ Offer online, digital, or phone-in ordering
	  ○ Offer takeout or delivery service
	  ○ Establish hours of operation for patrons at high-risk of severe disease
	  ○ Limit the number of patrons in the restaurant at one time
	  ○ Direct the flow of traffic in the restaurant to maximize space between people (e.g., lines)
	  ○ Use signage and barrier protection to limit movement and maintain distancing

Local Exceptions	• N/A
State	**Illinois**

Official Orders and Guidance	• Restaurant & Bar Establishment Safety Guidelines, updated 8/25/20 • Restore Illinois Phase 4 Guidelines FAQ
Dine-In	• Permitted, with restrictions
Employee PPE	• Employees should wear face coverings over their nose and mouth when within 6-ft. of others (cloth masks preferred) ○ Exceptions may be made where accommodations are appropriate – see IDHR's guidance • Gloves should be worn by staff preparing food per pre-COVID food handling protocols, such as handling Ready to Eat (RTE) foods

Employee Health Checks	• Employees should not report to, or be allowed to remain at, work if sick or symptomatic (with cough, shortness of breath or difficulty breathing, fever of 100.4 degrees or above, chills, muscle pain, headache, sore throat, new loss of taste or smell, or other CDC-identified symptoms), and sick or symptomatic employees should be encouraged to seek a COVID-19 test at a state or local government testing center, healthcare center or other testing locations
	• Employers should make temperature checks available for employees and encourage their use
	  ○ Employers should post information about the symptoms of COVID-19 in order to allow employees to self-assess whether they have any symptoms and should consider going home
	• All employers should have a wellness screening program
	  ○ Resources outlining screening program best practices are posted on the DCEO Restore Illinois guidelines website
	  ▪ Employer should conduct in-person screening of employees upon entry into workplace and mid-shift screening to verify no presence of COVID-19 symptoms
	• If employee does contract COVID-19, they should remain isolated at home for a minimum of 10 days after symptom onset and can be released after feverless and feeling well (without fever-reducing medication) for at least 72 hours OR has 2 negative COVID-19 tests in a row, with testing done at least 24 hours apart
	• If an employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting should be performed as soon after the confirmation of a positive test as practical
	• Where appropriate, notify employees who have been exposed
	• Any employee who has had close contact with co-worker or any other person who is diagnosed with COVID-19 is required to quarantine for 14 days after the last/most recent contact with the infectious individual and should be encouraged to seek a COVID-19 test at a state or local government testing center, healthcare center or other testing locations
	  ○ All other employees should be on alert for symptoms of fever, cough, or shortness of breath and taking temperature if symptoms develop

Customer Health Checks / PPE	• Customers are required to wear face coverings for indoor and outdoor dining, when approached and services by establishments employees, including but not limited to when employees take patron orders, deliver food and beverages, and service tables
Sanitation	• Cleaning and disinfecting of premises should be conducted in compliance with CDC protocols on a routine basis • Clean and disinfect common areas (e.g., restrooms, cafeterias) and surfaces which are touched by multiple people (e.g., entry/exit doorknobs, stair railings) frequently; every half hour recommended for high-traffic areas • Sanitization of multi-use items (e.g., menus, if reuse, special cards, pens, check presenters, etc.) should be completed after each use • Disinfect tables and chairs between parties and again at closing time (see EPA approved list of disinfectants) • Discard any single-use or paper articles (e.g., paper menus) after each use

	• Employer should provide hand washing capability or sanitizer to employees and customers
	• Bar and restaurant employees should wash hands for 20 seconds every 30 minutes, and:
	  ○ Upon arrival to work
	  ○ Prior to and during food preparation
	  ○ When switching between tasks
	  ○ Before donning gloves to work with food or clean equipment and utensils
	  ○ After using the restroom
	  ○ After handling soiled dishes and utensils
	  ○ When visibly soiled
	  ○ After coughing, sneezing, using a tissue, touching face,
	  ○ After eating or drinking
	  ○ After smoking or vaping
	  ○ After handling cell phone
	  ○ An adequate supply of soap, disinfectant, hand sanitizer, and paper towels must be available
	• Employers should eliminate table presets (e.g., table tents, menus, salt and pepper shakers, lemons, straws, shared condiments, etc.)
	• Employers should use single packet condiments, if possible, OR serve condiments in containers – such as a washable bowl or paper cup – that can be sanitized or disposed of after use (no shared condiments permitted)
	• Employers should use disposable silverware, if possible, OR use rolled silverware or silverware place in sleeves (employers should utilize gloves while rolling/placing in sleeves)
	• Employers should use disposable or touchless menus, if practical, or use menus that can be sanitized between each use
	  ○ If practical, QR Digital menu or app-based ordering should be used
	• Employers should eliminate refilling customer beverages altogether and should use a new glass cleaned using proper dishwashing procedures
	• Close all self-service beverage stations
	• Water fountains in employee breakrooms, except for touchless water bottle refill stations, should be made unavailable for use (e.g. turned off, covered, area blocked)
	  ○ If no touchless fountain is available, water may be served in sealed, single-use water bottles
	  ○ Customers should handle their leftover food to be taken to-go

Distancing and Occupancy Restrictions	• In Phase 4:
	  ○ Indoor dining capacity is limited based on arranging tables so that seated patrons are a minimum six feet away from patrons at other tables (previously tables needed to be spaced 6 feet apart; now the seatbacks at one table must be 6 feet from the seatbacks at the other table)
	  ○ Maximum occupancy of 25% of standing area capacity
	  ○ 10-person party limit

	▪ The party size set forth in the guidance (no more than 10 persons) can be increased to more than 10 because the individuals who provide proof of the vaccination or a negative COVID test do not count towards maximum of 10 persons per party at a restaurant and/or bar
	• Arrange seating to provide a minimum of 6-ft between tables
	  ○ impermeable barriers may be installed between booths which are less than 6 ft. apart
	• Employer should configure space to allow for at least 6-ft. of distance between tables or other designated customer service areas
	• Employees should maintain social distance to the extent possible while performing services
	• Outdoor area capacity shall be determined by arranging seating to provide a minimum of six feet between tables or other designated customer service areas
	• Employee should social distance from customers while not performing services
	• Employer should limit the occupancy of common areas/ break rooms to allow for social distancing of 6-ft or greater by removing/decommissioning furniture or staggering break times; this guideline is not intended to diminish employees break time requirements
	• Live music is permitted but employees and performers should follow social distancing guidelines, keeping the maximum distance possible from each other and from customers
	  ○ Performers should wear face coverings where possible and the use of barriers between singers and customers and employees during the performance is strongly encouraged
	• Employer should close all open congregate areas (e.g., waiting areas)
	• Employers should close all self-service food areas (e.g., buffets, salad bars, coffee station)
	• Ensure that the area for take-out customers allows for at least 6-ft of separation from seated customers
	• Customers should not be seated if inclement weather is forecasted
	• In case of inclement weather or emergency while customers are outdoor dining, food should be packaged to-go and customers encouraged to leave

Changes to Payment Systems	• N/A
Other Operational Guidelines	• All restaurants must close at 11pm and may reopen no earlier than 6am the following day • All bar and restaurant patrons should be seated at tables outside • No ordering, seating, or congregating at bar (bar stools should be removed) • Tables should be 6 feet apart • No standing or congregating outdoors while waiting for a table or exiting • No dancing or standing indoors • No tables exceeding 6 people • Reservations required for each party and limited to 2 hours • No seating of multiple parties at one table • Indoor gaming terminals must suspend operations • Employer should display signage at entry with face covering requirements, social distancing guidelines, and cleaning protocols, in multiple languages as needed

	• All employees should complete health and safety training related to COVID-19when initially returning to work
	  ○ Resources to design a training are posted on the DCEO Restore Illinois guidelines website
	• Implement a reservation or call ahead model, if practical
	  ○ All outdoor dining areas must be staffed to ensure social distancing will be maintained prior to guests being seated
	• Customers should wait for services off premises, either outdoors and maintaining social distance of 6-ft with use of recommended face coverings or in their vehicles
	  ○ Customers should be seated immediately upon entry
	• Employers should continue to limit all non-essential business travel
	• If employee must travel, employee should follow CDC considerations to protect themselves and others during trip
	• Before allowing external supplier or non-customer visitor (excluding third-party visitors providing carry-out services only) to enter, or while requiring them to wait in a designated area, employer should ask whether external supplier or visitor is currently exhibiting COVID-19 symptoms
	  ○ If practical, employer should take external supplier or non-customer visitor temperature using thermometer (infrared / thermal cameras preferred, touchless thermometers permitted)
	• Employer should keep log of all external suppliers who enter premises 3. Suppliers and other non-customer visitors should wear face coverings over their nose and mouth when entering premises (exceptions can be made for people with medical conditions or disabilities that prevent them from safely wearing a face-covering)

Local Exceptions	•
State	**Indiana**
Official Orders and Guidance	• Back on Track Indiana General Guidelines for All Businesses • Back on Track Indiana Suggested Restaurant Guidelines • COVID-19 Food Safety Guidelines • Effective April 6, all restrictions, including seating capacity, will be made my localities
Dine-In	• Permitted
Employee PPE	•
Employee Health Checks	•
Customer Health Checks / PPE	•
Sanitation	•
Distancing and Occupancy Restrictions	• 100% indoor seating capacity
Changes to Payment Systems	•

Other Operational Guidelines	•
Local Exceptions	
State	**Iowa**
Official Orders and Guidance	• COVID-19: Frequently-Asked Questions for Restaurants, Bars, and Other Food Businesses • Proclamation extending current Covid-19 mitigation polices, through 9/20 • Public Health Proclamation, through 2/6
Dine-In	• Permitted, with restrictions
Employee PPE	• 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	• 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). ○ Immediately exclude anyone with symptoms from entering
Customer Health Checks / PPE	• N/A
Sanitation	• 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	• Party size limited to no more than eight people, unless of the same household
	• Ensure at least six feet of physical distance between each group or individual dining alone
	• Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers
	  ○ Facilitate and designate social distancing for those waiting to enter your establishment
	• If possible, provide distinct walking lanes to minimize close contact as customers are being seated to conform to social distancing practices
	  ○ For example, in a table/booth layout, central tables can be removed, and markings can be installed designating the path for seating

	• The establishment must ensure at least six feet of physical distance between each group or individual dining alone • Seating at booths closer than six feet may satisfy this requirement if the booths are separated by a barrier of a sufficient height to fully separate seated customers • All patrons must have a seat at a table, booth, or bar, and must consume their food and beverage while seated at the table, booth, or bar • Establishments must limit patrons from congregating together closer than six feet
Changes to Payment Systems	• Use technological solutions where possible to reduce person-to-person interaction (contactless payment options)

Other Operational Guidelines	• Self-service of food or beverages is permitted, provided:
	  ○ Customers do not congregate around the self-service area;
	  ○ Cups should only be used once and new cups are used for "refills";
	  ○ Signage is placed in the self-service areas informing customers to practice social distancing, not congregate, and to use a new cup each time;
	  ○ Self-service equipment is cleaned and sanitized frequently;
	  ○ Cups are provided by employees;
	  ○ Customers do not use personal cups, mugs, containers, etc.; and
	  ○ Straws and beverage condiments are individually wrapped or packaged;
	  ○ In the event self-service operations are contaminated by bodily fluid discharged through cough, sneeze, or other method, the business shall immediately close the self-service station, discard exposed food and beverages, and thoroughly clean and disinfect the station before resuming use.
	  ○ The establishment must require all customers age two and older to wear a mask or face covering unless they are seated at a properly socially-distanced table or booth.
	• 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	• N/A
State	**Kansas**
Official Orders and Guidance	• A plan to reopen Kansas • Kansas guidance recommends following National Restaurant Association plan
Dine-In	• Permitted, with restrictions
Employee PPE	N/A
Employee Health Checks	• 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 / PPE	N/A

Sanitation	• Fundamental cleaning and public health practices must be followed. Businesses should follow industry-specific guidelines as provided on covid.ks.gov. ○ Any additional best practices guidance from each business sector is strongly encouraged
Distancing and Occupancy Restrictions	• 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.
Changes to Payment Systems	• N/A
Other Operational Guidelines	• N/A
Local Exceptions	• State guidance recommends following county restrictions
State	**Kentucky**
Official Orders and Guidance	• Healthy at Work Minimum Requirements 4/19/2021 • Healthy at Work Supplemental Requirements 4/19/2021 • 10 Rules to Reopening as Businesses Plan to Restart
Dine-In	• Permitted, with restrictions

Employee PPE	• Restaurants and bars must:
	  ○ Entities must encourage all persons to wear a face covering to the fullest extent practicable whenever in a public space in the presence of other person(s) not from the same family/household.
	  ○ All Entities must require persons to wear a face covering in any indoor space listed in Executive Order 2021-134 (link to order) and any renewal orders, subject to the limited exemptions listed in the same order. Require contractors, vendors, and drivers to wear face coverings or masks while at the location
	• Entities must supply hand sanitizer (60% alcohol content or higher) for employees and customers and ensure it is available near high-traffic and high-touch areas (e.g., doors or door handles). Entities must also encourage routine and consistent hand washing for employees and customers.
	• Restaurants and bars should/may:
	  ○ Train employees to properly dispose of, disinfect, inspect for damage, maintain, and be aware of the limitations of PPE

Employee Health Checks	• Entities should require employees to undergo daily temperature and health checks; these checks may be either selfadministered or administered by the Entities prior to workplace entry. Self-administered temperature and health checks may be performed at home. Entities should refer to CDC guidance on how to conduct temperature and health checks. • All businesses must instruct employees not to report to work and inform customers through prominently posted signage not to enter the workplace or venue if they are having fever and/or symptoms of COVID-19. • Employees who have a fever and/or any symptoms of COVID-19 should be directed to a health care provider to be tested and instructed to quarantine at home until they receive their test result. This includes employees who passed a temperature and health check prior to reporting to work but became ill during the course of the day. T

Customer Health Checks / PPE	• Customers must wear masks while in a restaurant, except for when seated and eating /drinking
	• Inform any person attempting to enter the restaurant or bar without a face covering of the requirement to wear a face covering
	  ○ If the individual refuses and is not subject to any of the exemptions listed in the Executive Order, the individual must not be permitted entry onto the premises
	• Instruct any person who was previously wearing a face covering and removed it while on the premises and not subject to any of the exemptions listed in the Executive Order (e.g., individuals are permitted to remove face coverings when seated and actively consuming food or beverages) to put the face covering back on
	  ○ If the individual refuses to do so, the restaurant or bar must not provide them service and must ask them to leave
	• Restaurants and bars who fail to follow these requirements of the Executive Order will be subject to a fine and may also be subject to an order from a local health department or the Labor Cabinet requiring immediate closure

Sanitation	• Restaurants and bars must routinely and consistently sanitize high-contact surfaces and areas (e.g., doorknobs, equipment, workstations, and restrooms) in accordance with CDC guidance.
	• Restaurants and bars should:
	  ○ Establish procedures for disinfecting tabletops, seating, and dining ware (plates, bowls, utensils)
	  ○ Encourage customers to use hand sanitizer prior to dining and immediately following their meal
	  ○ Use disposable menus, napkins, tablecloths, disposable utensils, and condiments to the greatest extent practicable
	  ○ Ensure employees do not use cleaning procedures that could aerosolize infectious particles
	  ▪ This includes, but is not limited to, avoiding dry sweeping or use of high-pressure streams of air, water, or cleaning chemicals

Distancing and Occupancy Restrictions	• Indoor dining is permitted at 60% capacity, effective 3/1
	  ○ Restaurants and bars may provide outdoor service, provided that all customers are seated at tables, table size is limited to a maximum of eight (8) people from a maximum of two (2) households, and tables are spaced a minimum of six (6) feet apart
	• Restaurants and bars must:
	  ○ Require that all customers be seated and served at tables or booths
	  ○ Discontinue bar seating and bar service
	  ○ Prohibit customer traffic in the bar or restaurant except for the purposes of entry, exit, and restroom
	  ○ traffic
	  ○ Limit the number of customers present in any given establishment to 50% of the maximum permitted occupancy or the greatest number that permits individuals not from the same household to maintain six (6) feet of space between each other with that level of occupancy
	  ▪ Outdoor seating remains at 100%
	  • Maximize use of outdoor seating while still maintaining six (6) feet of space between customers seated at different table
	  ○ Revise floor plans for seating areas, redesigning seating arrangement to maximize the ability to social distance to the greatest extent practicable

	○ Ensure employees wear face masks for any interactions with customers, co-workers, or while in common travel areas of the business (e.g., aisles, hallways, loading docks, breakrooms, bathrooms, entries and exits) ▪ Employees are not required to wear face masks while alone in personal offices, while more than six (6) feet from any other individual, or if doing so would pose a serious threat to their health or safety ○ Require employees who operate equipment or vehicles to limit, to the greatest extent practicable, the number of employees riding in the vehicle together ▪ If riding in separate vehicles is not practicable then employees should maximize social distancing and wear face masks in the vehicle ▪ Thorough cleaning and disinfecting vehicles after each trip are required • Restaurants and bars should: ○ Provide food and beverage service via curbside, takeout, and delivery services to the greatest extent practicable, to minimize the number of persons within the establishment and the contacts between them ○ Consider using a reservations-only business model or call-ahead seating to better space households and individuals ○ Establish a system for limiting entry and tracking occupancy numbers ▪ Once a restaurant has reached its capacity, it should permit a new customer inside only after previous customers have left the premises on a one-to-one basis ○ Establish a safe means for customers to await entry, such as asking customers to remain in their car and notifying them via phone when they are able to enter the restaurant or demarking spots six (6) feet apart where customers can safely stand without congregating ○ Limit party size to ten (10) people or fewer ▪ Persons not living within the same household should not be permitted to sit at the same table ○ Promote social distancing by limiting customer movement through the restaurant to the greatest extent practicable ▪ Establishments should inform customers they may travel to entries, exits, and the restroom, unless circumstances (e.g. health and safety) require otherwise ▪ Restaurants/bars should, to the greatest extent practicable, modify the establishment's traffic flow to minimize contacts ○ Modify internal traffic flow to minimize contacts between employees and customers ○ Restrict access to common areas, to the greatest extent practicable, to maximize social distancing and reduce congregating ▪ Common areas include, but are not limited to, break rooms, waiting areas, and open areas in bars ○ Demarcate six feet of distance between customers and employees, to the greatest extent practicable, except at the moment of payment and/or exchange of food and drink ○ Install floor decals, when practicable, in cashier and queuing areas to establish safe waiting distance ○ Close children's play areas ○ Provide services and conduct business via phone or Internet to the greatest extent practicable ▪ Any employees able to perform their job duties via telework (e.g., accounting staff) should continue to telework
Changes to Payment Systems	• Restaurants should implement contactless payment options, pickup, and delivery to the greatest extent practicable

	• Establishments should, to the greatest extent practicable, enable receipts to be completed electronically by using e-signature technology or create a procedure whereby restaurant employees can complete the receipt for the customer within the customer's view

Other Operational Guidelines	• Restaurants and bars must:
	  ○ Discontinue dine-in food and drink service by 12:00 a.m. local prevailing time
	  ○ Close no later than 1:00 a.m. local prevailing time, except for drive-thru, carry-out and delivery services
	  ○ Post signs at entrance that no one with fever or symptoms of COVID-19 is permitted in the establishment
	  ○ Place conspicuous signs at entrances and throughout the restaurant alerting staff and customers to required occupancy limits, six feet of physical distance, policy on face coverings, and good hygiene practices
	  ○ Discontinue self-service drink stations to the greatest extent practicable. If an establishment cannot discontinue self-service drink stations, it must:
	  ▪ a) frequently clean and sanitize the stations,
	  ▪ b) prohibit customers from bringing their own cup, glass, or mug,
	  ▪ c) prohibit refills unless a new cup, glass, or mug is provided to the customer for each refill, and
	  ▪ d) remove any unwrapped or non-disposable items (e.g. straws or utensils), as well as fruit (e.g. lemons), sweeteners, creamers, and any condiment containers that are not in single- use, disposable packages
	  ○ Discontinue use of salad bars and other buffet style dining to the greatest extent practicable
	  ▪ If an establishment cannot discontinue buffet style dining, the restaurant must ensure that employees provide buffet service
	  ▪ Restaurants must not permit customer self-service
	  ▪ Restaurants providing buffet service should ensure appropriate sneeze guards are in-place and that employees are equipped with gloves and other PPE as appropriate
	• Restaurants and bars should/may:
	  ○ Provide hand sanitizer, handwashing facilities, and tissues in convenient locations to the greatest extent practicable
	  ○ Limit the number of individuals in restrooms to ensure proper social distancing and ensure that frequently touched surfaces are appropriately disinfected (e.g., doorknobs and handles)
	  ○ Stock "grab and go" coolers to more reduced levels to minimize excess touching of items
	  ○ Use, if they choose, linens such as cloth hampers, cloth napkins, tablecloths, wiping cloths, and work garments including cloth gloves, in dining establishments consistent with Food service regulations 4-801.11 and 4-802.11
	  ▪ Linens, cloth gloves, and cloth napkins are to be laundered between uses to prevent the transfer of pathogenic microorganisms between foods or to food-contact surfaces
	  ○ Discourage employees from sharing workstations and other work- related items and utensils (e.g., pens and aprons), to the greatest extent practicable
	  ○ Remind third-party delivery drivers and any suppliers of the social distancing requirements
	  ○ Implement, to the extent possible, hours when service can be more safely provided to customers at higher risk for severe illness per CDC guidelines
	  ○ Inform employees they may identify and communicate potential improvements and/or concerns, without fear of retribution, to reduce risk of exposure at the workplace

	▪ Education and training should be communicated in a language understood by the individual receiving the education and training
Local Exceptions	• N/A
State	**Louisiana**
Official Orders and Guidance	• Phase 3 Order, effective 3/3 • Order lifting capacity limits • Restaurant Guidance, effective 4/28/21
Dine-In	• Permitted, with restrictions
Employee PPE	• Crowd Managers and employees should 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	• Employees should be screened daily for fever or respiratory symptoms and shall be sent home if symptoms exist
Customer Health Checks / PPE	• N/A

Sanitation	• Employees should:
	  ○ 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:
	  ○ 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
	  ○ 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:
	  ○ 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	N/A
Changes to Payment Systems	N/A
Other Operational Guidelines	
Local Exceptions	
State	**Maine**
Official Orders and Guidance	• COVID-19 Prevention Checklist Restaurant Guidance
Dine-In	• Permitted, with restrictions
Employee PPE	• Require employees to wear cloth face coverings and practice good hygiene ○ It is acceptable for kitchen staff to wear face shields in lieu of masks when the kitchen or weather is warm • Front-of-house staff may wear a face shield in lieu of a face covering only if the shield is designed to be worn inverted, attaching below the face (e.g. as a collar) and open at the top of the shield, with the shield extending above the eyes and laterally to the ears • Face shields that are open at the bottom, directing breath downward, are not acceptable replacements for face coverings for front-of-house staff

Employee Health Checks	• Staff should consider whether they can work safely if they have any of these conditions and managers should discuss potential risks for individuals with the following:
	  ○ People 65 or older
	  ○ People who live in a nursing home or long-term care facility
	  ○ People of all ages with underlying medical conditions, particularly if not well controlled including:
	  ▪ People with chronic lung disease or moderate to severe asthma
	  ▪ People who have serious heart conditions
	  ▪ People who are immunocompromised: Many conditions can cause a person to be immunocompromised, including cancer treatment, smoking, bone marrow or organ transplantation, immune deficiencies, poorly controlled HIV or AIDS, and prolonged use of corticosteroids and other immune weakening medications
	  ▪ People with severe obesity (body mass index [BMI] of 40 or higher)
	  ▪ People with diabetes
	  ▪ People with chronic kidney disease undergoing dialysis

	▪ People with liver disease • Staff must stay at home if they are sick. Supervisors should ask all staff to self-screen for COVID-19 symptoms using either of the following approaches: ○ Use an electronic or app-based self-screening form, such as the Coronavirus Self-Checker available on the federal CDC's COVID-19 homepage. ○ Self-screen using the following questions: ▪ Do you feel ill or have you been caring for someone who is ill? ▪ In the past two weeks, have you been exposed to anyone who tested positive for COVID-19?
Customer Health Checks / PPE	• Signage must be prominently posted throughout the venue to ask customers if they are experiencing COVID-19 symptoms, including: ○ Fever ○ Respiratory symptoms such as sore throat, cough, or shortness of breath ○ Flu-like symptoms such as muscle aches, chills, and severe fatigue ○ Changes in a person's sense of taste or smell ○ If you answered yes to any of these questions, please do not put our employees and other guests at risk and come back another day when you feel better • Customers should be asked to bring and wear a cloth face covering when entering and exiting a facility to protect other patrons and employees during the seating and exiting process, or when getting up to use the restroom ○ Cloth face coverings are not necessary while a customer is seated and dining outdoors
Sanitation	• Alcohol-based hand-sanitizer should be made readily available at the reception desk for both customers and employees • Place hand sanitizer stations in restaurant lobby reception and bathrooms, as well as at cashier stations • Restrooms should be monitored and routinely cleaned and soap dispensers regularly filled • Disinfect all front-of-house surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum • A disposable ordering system is also advisable when possible to limit guest interaction with wait staff • Menus should be laminated or plastic covered and sanitized after each use, or single use paper • Use of 'self-serve' utensils, plates or napkins, are not allowed. Consider using rolled silverware and eliminating table presets • Sanitize all tabletop items, including condiments, after each table turns (or use disposables) • Disinfect chairs, especially where contact occurs, after each table use
Distancing and Occupancy Restrictions	• N/A
Changes to Payment Systems	• Promote "Contactless" payment options: ○ On-line shopping ○ Contactless payment options (e.g., RFID credit and debit cards, Apple Pay, Google Pay, etc.) ○ Self-checkout ○ Pickup and delivery services

	• Wash hands or use alcohol-based hand sanitizer (at least 60% alcohol) after handling cash • Consider adding physical barriers such as partitions or plexiglass barriers at registers

Other Operational Guidelines	• For contact tracing purposes, maintain records of customers, including one customer name and contact information per party and the server of the table, for at least 21 days
	  ○ This does not apply to counter- and window-service establishments without wait staff
	• Restaurants are permitted to expand outside wherever an outdoor area can be set up safely, such as parking spaces close to entrances, sidewalks, existing patios, lawn areas
	• Reservations or call ahead seating is recommended to promote social distancing and prevent groups of guests waiting for tables
	  ○ Establishments may use a text alert system to alert guests of available seating, an intercom system for guests waiting in their vehicles, or only one member of the party being allowed to wait in the waiting area for their table to be ready
	• Reservations should be staggered to prevent congregating in waiting areas
	  ○ Waiting areas should build in social distancing so customers and employees are spaced at least 6 feet apart (either through spacing of seating while waiting, or demarcation's on the floor
	• No self-serve buffets or appetizers, condiments on a counter for use by multiple tables, or beverage station re-use

Local Exceptions	• N/A
State	**Maryland**
Official Orders and Guidance	• Maryland Roadmap to Recovery • Restaurant Guidance, updated 12/23/20 • Executive Order updated 5/12/21
Dine-In	• Permitted, with restrictions
Employee PPE	• Employees should wear gloves when removing food service items and wash their hands immediately afterwards • Employees and customers should continue to wear facial coverings where applicable or required; removal of masks is appropriate when customers are consuming food and beverage
Employee Health Checks	• Implement a daily screening process for workers, which includes CDC or MDH recommended health questions, and consider temperature testing • Direct sick workers to follow CDC and state guidelines regarding home isolation for suspected or confirmed COVID-19 infections and returning to work
Customer Health Checks / PPE	• Post signage advising customers to not enter the establishment if they are sick or symptomatic ○ Provide a phone number or website for alternative purchasing methods, such as carryout or delivery, which should be encouraged
Sanitation	• Frequently clean and disinfect facilities per CDC guidelines, particularly high touch areas, and every table after each use ○ Use cleaners appropriate for food contact surfaces that still meet the EPA criteria for use against COVID-19 • When removing soft goods from the table, place in a tote to await laundry service and launder the soft goods in the warmest water possible • The use of buffets and/or customer self-service is strongly discouraged

	• Coffee bars should incorporate enhanced cleaning protocols, limit the number of customers at one time, and provide customers with napkins or other barriers when touching carafes, condiments, milk cartons, etc.
	• For customer comfort, place table settings after the party is seated, provide condiments in either single use containers or disinfected manufactured packaging
	  ○ Use menu boards, disposable menus, or mobile ordering apps
	  ○ If a facility uses regular menus, they must be cleaned and sanitized between each customer's use
	• Multi-use amenities and unnecessary items such as magazines, coupons, menus and brochures should be removed from areas open to the public
	• Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees and customers, particularly at key patron and employee entrances and contact areas where guests are likely to congregate
	• Wait and order stations should be wiped down after each use and those tools and equipment that are shared should be sanitized prior to giving to another employee and at the beginning and end of each shift
	• Provide disposable hand towels and trash bins in restrooms, so that customers can exit the restrooms without touching doors handles with clean bare hands

Distancing and Occupancy Restrictions	• N/A
Changes to Payment Systems	• Where possible, implement and encourage touchless payment

Other Operational Guidelines	• Develop a plan or checklist for reopening consistent with CDC, FDA, and National Restaurant Association guidance that includes:
	  ○ Staff training
	  ○ Leave policies, absenteeism plans, and employee screenings
	  ○ Facial covering requirements for patrons and staff
	  ○ Physical facility evaluation for any damage or issues caused by vacancy
	  ○ Follow CDC and Maryland Department of the Environment guidance on reopening buildings, including checking mechanical, air, and water/ice systems
	  ○ Ensure all water lines are flushed, including equipment water lines and connections, according to the manufacturer's instructions
	  ○ Social distancing protocols and procedures for staff, vendors, and patrons, with special consideration for entrances and exits, queues, bottlenecks, facility layouts, and safe capacity limits
	  ○ Communications and signage
	  ○ Routine and frequent environmental cleaning and disinfecting, especially for high-touch surfaces, in accordance with CDC recommendations
	• Develop a plan for vendors to bring products safely into the business by arranging for deliveries when there are the fewest customers and employees
	• Establish procedures for third-party food delivery businesses to safely pick up orders while adhering to COVID-19 prevention precautions

	○ Communicate these procedures directly with each business and/or with signage • Check with your local health department for any additional requirements in your jurisdiction, or if you have questions, especially if modifying operations (such as adding outdoor dining) • Train employees on the proper responses to customers who challenge social distancing, facial covering, and other protocols • Communicate commitment to cleanliness by posting compliance adherence with the CDC's guidelines • Show customers care by having signage that details social distancing protocol and COVID-19 prevention • Communicate with employees and customers on the measures taken for their comfort and on the shared responsibility to monitor their health and stay home if not feeling well • Communicate to customers in advance or during the reservation process about any changes to their dining experience, including procedures for seating, serving, ordering, paying and wearing face coverings • Reach out to customers through communication channels that you are open for business
Local Exceptions	• Counties maintain the right to be able to further restrict operations, and applicable county orders should be referenced before proceeding
State	**Massachusetts**
Official Orders and Guidance	• Workplace Safety Standards for Restaurants, 12/13/20 • Restaurants Checklist • MA Step 2 of Phase III Announcement – 2/25/21
Dine-In	• Permitted, with restrictions
Employee PPE	• Require face coverings or masks for all employees
Employee Health Checks	• Employees who are displaying COVID19-like symptoms do not report to work • Restaurants must screen workers at each shift by ensuring the following: ○ Worker is not experiencing any symptoms such as fever (100.3 and above), cough, shortness of breath, or sore throat; ○ Worker has not had 'close contact' with an individual diagnosed with COVID-19 ▪ "Close contact" means living in the same household as a person who has tested positive for COVID-19, caring for a person who has tested positive for COVID-19, being within 6 feet of a person who has tested positive for COVID-19 for 15 minutes or more, or coming in direct contact with secretions (e.g., sharing utensils, being coughed on) from a person who has tested positive for COVID-19, while that person was symptomatic ○ Worker has not been asked to self-isolate or quarantine by their doctor or a local public health official • Workers who are sick or feeling ill must be sent home • Anyone showing signs of illness may be denied entry • Notify workers that they may not work if they test positive for COVID-19 (they should be isolated at home) or are found to be a close contact of someone with COVID-19 (they should be quarantined at home)
Customer Health Checks / PPE	• Require face coverings for all customers and workers at all times, except where an individual is unable to wear a face covering due to medical condition or disability ○ Customers may remove face coverings only while actively eating or drinking

Sanitation	• All workers must wash their hands frequently, and table servers must wash their hands or apply hand sanitizer between each table interaction • Ensure access to handwashing facilities on site, including soap and running water, and allow sufficient break time for workers to wash hands frequently; alcohol-based hand sanitizers with at least 60% alcohol may be used as an alternative • Alcohol-based hand sanitizers with at least 60% alcohol should be made available at entrances, exits, and in the dining area • Supply workers at workplace location with adequate cleaning products (e.g., sanitizer, disinfecting wipes) • Post visible signage throughout the site to remind workers and customers of hygiene and safety protocols • Self-serve, unattended buffets, topping bars, drink stations, and other communal serving areas must remain closed • Condiments and similar products (e.g., salt, pepper, and salad dressing) should not be pre-set on tables and should instead only be provided upon request either in single-serving portions (e.g., individual packages or cups) or in serving containers that are sanitized between each use • Menus must be one of the following: 1) paper, single-use menus disposed after each use, 2) displayed menu (e.g., digital, whiteboard, chalkboard), 3) electronic menus viewed on customers' phones / mobile devices • Utensils and place settings must be either single-use or sanitized after each use; utensils should be rolled or packaged. Tables should not be pre-set to reduce opportunity for exposure • Tables and chairs must be cleaned and sanitized thoroughly between each seating • Clean commonly touched surfaces in restrooms (e.g., toilet seats, doorknobs, stall handles, sinks, paper towel dispensers, soap dispensers) frequently and in accordance with CDC guidelines • Keep cleaning logs that include date, time, and scope of cleaning • Conduct frequent disinfecting of heavy transit areas and high-touch surfaces (e.g., doorknobs, elevator buttons, staircases) • Implement procedures to increase cleaning / disinfecting in the back-of-house. Avoid all food contact surfaces when using disinfectants. Food contact surfaces must be cleaned and sanitized before use with a sanitizer approved for food contact surfaces. Non-food contact surfaces must be frequently cleaned • In the event of a presumptive or actual positive COVID-19 case of a worker, patron, or vendor, the restaurant must be immediately shut down for 24 hours and then must be cleaned and disinfected in accordance with current CDC guidance before re-opening

Distancing and Occupancy Restrictions	• Tables must be positioned so to maintain at least a 6 foot distance from all other tables and any high foot traffic areas (e.g., routes to bathrooms, entrances, exits); tables may be positioned closer if separated by protective / non-porous barriers (e.g., structural walls or plexi-glass dividers) not less than 6 feet high installed between tables and high foot traffic areas
	• The size of a party seated at a table cannot exceed 6 people
	• Bar seating is permitted provided that either:
	  ○ There are no active work areas or working staff behind the bar at least 6 ft away; or
	  ○ There is a physical barrier (e.g. Plexiglas) separating customers from the bar space that is at least 30 inches high and a gap/opening at the bottom of the barrier is allowed for food and drink service as long as the gap/opening is no more than 8 inches high
	  ○ In addition, parties must be seated at bars (no standing customer service) and parties must be spaced at least 6 ft from other parties

	○ Subject to any applicable building and fire code requirements, bar areas may be re-configured to accommodate table seating that complies with all spacing and other requirements in these COVID-19 safety standards ○ Tables must not be placed within 6 feet of the staffed bartending area • All customers must be seated; eat-in service to standing customers (e.g., around bar areas) is prohibited • Ensure separation of 6 feet or more between all individuals (workers, vendors, and customers) unless this creates a safety hazard due to the nature of the work or the configuration of the workspace • Close or reconfigure worker common spaces and high density areas where workers are likely to congregate (e.g., break rooms, eating areas) to allow 6 feet of physical distancing; redesign work stations to ensure physical distancing (e.g., separate tables, stagger workstations on either side of processing lines so workers are not face-to-face, use distance markers to assure spacing including in the kitchen area) • Establish directional hallways and passageways for foot traffic if possible, to minimize contact (e.g., one-way entrance and exit to the restaurant). Post clearly visible signage regarding these policies • Prohibit lingering in common areas (e.g., waiting areas, bathrooms) and ensure social distancing in common areas by marking 6 feet spacing with tape or paint on the floor and signage • All customer-facing workers (e.g., servers, bus staff) must minimize time spent within 6 feet of customers • Designate assigned working areas to workers where possible to limit movement throughout the restaurant and limit contact between workers (e.g., assigning zones to servers) • Stagger work schedules and staff meal and break times, regulating maximum number of people in one place and ensuring at least 6 feet of physical distancing • Minimize the use of confined spaces (e.g., elevators, vehicles) by more than one individual at a time
Changes to Payment Systems	• N/A
Other Operational Guidelines	• Meals will be limited to 90 minutes per table • Restaurants may provide carry-out or delivery service, but all safety standards for table separation, size of party, and hygiene must be maintained for any indoor or outdoor table seating that is available to carry-out patrons • When possible, reservations or call ahead seating should be encouraged; managers must ensure that diners waiting for tables do not congregate in common areas or form lines • Restaurants may not provide customers with buzzers or other devices to provide alerts that seating is available or orders are ready; restaurants should instead use no-touch methods such as audio announcements, text messaging, and notices on fixed video screens or blackboards • Provide training to workers on up-to-date safety information and precautions including hygiene and other measures aimed at reducing disease transmission, including: ○ Social distancing, hand-washing, and requirement and proper use of face coverings ○ Modifying practices for serving in order to minimize time spent within 6 feet of customers ○ Self-screening at home, including temperature or symptom checks ○ Reinforcing that staff may not come to work if sick ○ When to seek medical attention if symptoms become severe

	○ Which underlying health conditions may make individuals more susceptible to contracting and suffering from a severe case of the virus • Restaurant operators should establish adjusted workplace hours and shifts for workers to minimize contact across workers and reduce congestion at entry points • Limit visitors and vendors on site; shipping and deliveries should be completed in designated areas • Post notice to workers and customers of important health information and relevant safety measures as outlined in the Commonwealth's Mandatory Safety Standards for Workplace • Designate the Person in Charge (105 CMR 590) for each shift to oversee implementation of the guidelines in this document • Restaurants will be allowed to maximize outdoor dining space, including patios and parking lots where available, where municipal approval is obtained
Local Exceptions	• N/A
State	**Michigan**
Official Orders and Guidance	• COVID-19 Restaurant and Bar Guidelines – Michigan Occupational Safety and Health Administration • Gatherings and Face Mask Order • Dining Guide – Updated 5/5/2021
Dine-In	• Permitted, with restrictions
Employee PPE	• Require hosts and servers to wear face coverings in the dining area • Require employees to wear face coverings and gloves in the kitchen area when handling food, consistent with guidelines from the Food and Drug Administration ("FDA")
Employee Health Checks	• 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: ○ Do you have any of the following symptoms? ▪ 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:

	○ 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: ○ 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 / PPE	• Post sign(s) at store entrance(s) informing customers not to enter if they are or have recently been sick • Post sign(s) instructing customers to wear face coverings until they get to their table
Sanitation	• Limit shared items for customers (e.g., condiments, menus) and clean high-contact areas after each customer (e.g., tables, chairs, menus, payment tools, condiments) • Close self-serve food or drink options, such as buffets, salad bars, and drink stations • 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 • 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	• Indoor dining is permitted at 50% capacity, effective 3/5 • Party size is limited to six • Require six feet of separation between parties or groups at different tables or bar tops (e.g., spread tables out, use every other table, remove or put up chairs or barstools that are not in use) • Close waiting areas and ask customers to wait in cars for a call when their table is ready • Provide physical guides, such as tape on floors or sidewalks and signage on walls to ensure that customers remain at least six feet apart in any lines • Install physical barriers, such as sneeze guards and partitions at cash registers, bars, host stands, and other areas where maintaining physical distance of six feet is difficult • To the maximum extent possible, limit the number of employees in shared spaces, including kitchens, break rooms, and offices, to maintain at least a six-foot distance between employees
Changes to Payment Systems	• Encourage cash transactions to be processed at self-checkout kiosks when possible

Other Operational Guidelines	• Restaurants must close by 11:00pm
	• Create communications material for customers (e.g., signs, pamphlets) to inform them of changes to restaurant or bar practices and to explain the precautions that are being taken to prevent infection
	• Train employees on:
	  ○ Appropriate use of personal protective equipment in conjunction with food safety guidelines
	  ○ Food safety health protocols (e.g., cleaning between customers, especially shared condiments)
	  ○ How to manage symptomatic customers upon entry or in the restaurant.
	• Notify employees if the employer learns that an individual (including an employee, customer, or supplier) with a confirmed case of COVID-19 has visited the store
	• Close restaurant immediately if an employee shows multiple symptoms of COVID-19 (fever, atypical shortness of breath, atypical cough) and perform a deep clean, consistent with guidance from the FDA and the CDC. Such cleaning may occur overnight
	• Contact information must be collected from diners for contact tracing purposes

Local Exceptions	• N/A
State	**Minnesota**

Official Orders and Guidance	• Safely Returning to Work Guidance • Frequently Asked Questions: Bars, Restaurants, and Other Places of Public Accommodation, Updated 5/18 • Industry Guidance for Safely Reopening: Restaurants and Bars, Updated 3/12/21 • COVID-19 Preparedness Plan Requirements for Restaurants and Bars, Updated 5/18 • Executive Order 22-01 • Preparedness Plan Requirements for Restaurants and Bars
Dine-In	• Permitted, with restrictions
Employee PPE	• Workers are required to use a face covering and face shield when serving customers (www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/diy-clothface-coverings.html) • Customers are strongly encouraged to bring and wear face coverings at any time when not eating

Employee Health Checks	• Establish health screening protocols for workers at the start of each shift (e.g. health screening survey, taking temperature)
	  ○ See the Minnesota Department of Health (MDH)'s Visitor and Employee Health Screening Checklist
	  ○ Workers with COVID-19 symptoms should be sent home immediately
	  ▪ If they cannot be sent home immediately, isolate in a closed room until they can be sent home
	  ▪ Workers who have been in close contact with a household member with COVID should not be at work until their quarantine period is finished
	  ○ Establish communication protocols and steps to take when workers have been exposed to COVID-19 in the workplace
	  ○ Designate an individual to maintain communication with and gather information from workers who may be ill, as to ensure the privacy of workers is maintained
	  ○ Establish worker sickness reporting protocols
	  ○ Establish protocols for workers to return to work, and follow MDH Guidance
	  ○ Establish a process to identify contact between infected workers and other workers who may have been exposed

Customer Health Checks / PPE	• Advise customers and clients to conduct a self-check of their body temperature on the day of their appointment • Customer checklist to help customers see if an establishment is taking the right steps to keep customers and workers safe

Sanitation	• Clean and sanitize food contact surfaces according to the Minnesota Food Code
	  ○ Follow the manufacturer's label to ensure that appropriate products are used to sanitize food contact surfaces
	  ▪ Not all disinfectants are appropriate for food contact surface sanitizing
	  ○ Clean and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after each use
	  ○ Follow the manufacturer's instructions for all cleaning and disinfection products
	  ▪ For example, concentrations, application method, contact and drying time, and the use of personal protective equipment, and do not mix products together
	  ○ Clean and disinfect reusable menus after each use
	  ○ If using paper menus, discard them after each customer use
	  ○ Recommended best practice: Consider providing cleaning and disinfection kits (sprays or buckets, hand sanitizers or other cleaning supplies) that are readily accessible throughout the establishment for areas that will be cleaned and disinfected frequently

	• Remove high-touch self-service containers and items requiring frequent hand contact from use (e.g., condiments such as ketchup bottles and salt/pepper shakers, straws, napkin holders, etc.)
	  ○ Use single-use items when possible
	• Use wrapped silverware and do not preset tables
	• Use a fresh glass or cup for every refill and remove used glasses from the table or bars frequently
	• Have customers box their own leftovers
	• Close play areas, arcade rooms, playgrounds, etc.
	• Remove shared board games, cards and toys
	• Provide hand sanitizer at the entrance, point of purchase, and prominent locations for customers/clients
	• Ensure workers regularly wash their hands
	  ○ Ensure handwashing and/or hand-sanitizer facilities are readily available and appropriately stocked
	• Provide protective equipment and supplies, such as source control face coverings, face-shields, gloves, hand-sanitizer, disinfectants and provide training when required and on proper use
	• Require the use of source control face coverings (e.g. cloth face coverings)
	• Post “hand-washing” and “cover your cough” signs
	• Doors to multi-stall restrooms should be able to be opened and closed without touching the handles, opening-devices, or powered door-operators with the hand, whenever possible
	  ○ If the door cannot be opened without touching the handle or door-operator with the hand, the business must ensure a trash-receptacle is placed by the door to ensure a paper towel can be readily disposed of when operating the door
	  ○ The location and positioning of waste-receptacles should not interfere with Life Safety requirements (e.g. egress, evacuation, emergency equipment) or any reasonable accommodations provided under the Americans with Disabilities Act
	• Community drinking stations and water-fountains should not be available for use. Touchless water-filling stations may still be provided
	• Food should not be shared communally
	• Provide tissues for proper cough/sneeze etiquette and no-touch disposal bins
	• Establish a documented sanitation schedule and checklist, identifying surfaces/equipment to be sanitized, the agent to be used, and the frequency at which sanitation occurs
	• Routinely clean and disinfect all areas, such as offices, restrooms, locker and changing rooms, common areas, shared electronic equipment, machinery, tools, controls, etc.
	• Frequently clean all high-touch items, such as doorknobs, countertops, barriers, railings, handles, and other surfaces
	• Electronic devices (e.g. light-switches, circuit-breakers) should not be sanitized with a liquid agent
	  ○ Consider covering switches/devices with a poly-covering that allows the user to manipulate the device without touching the switch, and change out the poly-covering frequently
	  ○ Electronic devices must be sanitized only when disconnected from the power-source, and sanitized in accordance with the listing/labeling requirements
	  ○ Personal equipment, tools and phones should not be shared or, if shared, should be disinfected after each use

	○ Implement immediate cleaning and disinfecting of the workplace if a worker, client or visitor becomes ill with COVID-19
Distancing and Occupancy Restrictions	• Effective March 15, indoor dining will be permitted at 75% capacity, not to exceed 250 people ○ Outdoor seating permitted at 75% capacity, with four customers to a table ○ The number of customers at any one time is limited to the number for whom social distancing of 6 feet can be maintained between customers in different parties. • Dine-in service must cease at 11:00 p.m. • Customers must be seated in all areas of the business • Bar counters are closed to service • Businesses must limit number of customers and clients necessary to allow for the required social distancing and not exceed required percentage of occupancy where required ○ Number of customers at any one time is limited to the number for whom physical distancing of 6' can be maintained between tables ○ A limit of two customers may be seated together at the counter for service at any one time ○ In a dining room, a party size limit of 10 customers may be seated together at any one time ▪ Consider increasing the spacing between parties to more than 6 feet if tables accommodate more than 6 people ○ In a bar area, a party size limit of 4 customers may be seated together at any one time • Check-out areas and other areas of congestion should be marked to provide for physical distancing of at least 6 feet, including floor markers for distance, lane lines and marking of adjacent areas where customers or clients may be waiting for business access • Space, configuration and flow of the establishment should be evaluated to allow for physical distancing of 6-feet by all workers and customers/clients • Do not allow guests to congregate in checkout and waiting areas, outside restrooms or in bars, maintain at a minimum 6' physical distancing • Require appointments for services or reservations with call-ahead seating or online reservations to better space clients or customers and eliminate waiting • Stagger shifts and breaks; Extend work-hours and create additional shifts to reduce number of workers per shift • Evaluate traffic patterns and "choke points" to reduce crowding at entrances, in hallways, elevators, waiting areas, break areas, common areas to maintain 6' of physical distancing • Limit collective gatherings of workers to 10 people or less to maintain 6' of physical distancing • Limit the number of people in restrooms to maintain 6' feet of physical distancing • Ensure 6' of physical distancing in work areas, including at workstations, productions lines, break rooms, meeting rooms, waiting rooms, lobbies, etc. • Limit worker interaction across floors, buildings, campuses, worksites, etc. • Increase physical space between workers and other workers, customers and clients through the use of partitions and barriers of sufficient dimension and appropriate material, e.g. Plexiglass or taut heavy plastic curtains stretched and secured, as necessary, to protect workers
Changes to Payment Systems	• Contactless payment should be used whenever possible

	• Utilize an electronic fund-transfer service or credit-card payment method that allows the client to fully initiate and complete the payment transaction remotely, or while separated from the worker • When contactless payment is not possible, payment must be made in a manner that allows for at least 6-feet of distance between the worker and client or customer • During check-in and check-out, the configuration at the payment stations, and the space between the worker and the customer/client must allow for physical distancing of at least 6-feet, or a physical barrier must be installed • Install barriers of sufficient dimension and appropriate material, e.g. Plexiglass or taut heavy plastic curtains stretched and secured, as necessary, to protect worker at the check-in and check-out counter

Other Operational Guidelines	• Suspend self-service food or drink options, such as buffets, salad bars, and drink stations until further notice
	• Post instructions for customers at entrances, and inform customers:
	  ○ Not to enter if they are experiencing symptoms;
	  ○ About the facility's occupancy limits;
	  ○ They are required to wear face-coverings, unless outside or not medically or physically possible; and
	  ○ They are required to adhere to hygiene and social distancing instructions, signage and markings
	• Communications and training practices and protocol
	  ○ All workers and members of management must be trained regarding COVID-19 exposure, as well as applicable policies, procedures, practices, and protocols
	  ○ The training must be provided by and paid for by the business
	  ○ The training must be provided in a manner and language that each employee can understand, and must be adjusted to reasonably accommodate all limiting factors present
	  ○ Businesses must ensure the COVID-19 Business Preparedness Plan is posted at all of the business's workplaces in readily accessible locations, and is shared with and reviewed by all workers
	  ○ Businesses must ensure the necessary or required rules and practices are communicated to workers, and adequately enforce their provisions
	  ○ Workers must ensure they comply with and follow established rules and practices
	  ○ Communication to educate clients and customers about the steps being taken for their protection to mitigate the spread of COVID-19 is encouraged
	  ○ Protective measures should be communicated to clients and customers prior to, and at the start of, the appointment or reservation to both educate customers and clients as well as inform them of their role in protecting the workers and other clients and customers
	• Ventilation System Start-up: Businesses must evaluate the operational capacity, and increase, improve, and maintain ventilation provided throughout the building
	  ○ Increase the outdoor air-percentage to increase dilution of contaminants, and eliminate recirculating, whenever possible, while maintaining indoor air conditions
	  ○ For heating-ventilation-air-conditioning systems that recirculate air, businesses need to improve central air filtration to at least the MERV-13 or the highest compatible with the filter rack (at least MERV-14 preferred), and seal the edges of filters to further limit by-pass around the filters

	○ Replace and upgrade air filters prior to re-occupancy ○ Run systems on full economizer as outside air conditions allow ○ Consult an HVAC professional to ensure proper ventilation is maintained • Drop-off, pick-up, and delivery practices and protocols ○ Receive deliveries via a contactless method whenever you can ○ Businesses must provide for contactless deliveries that promote for delivery at a doorstep, where persons maintain a distance at least 6-feet away while verifying receipt of the delivery between the worker and the delivery person ○ Whenever possible, businesses should attempt to do everything electronically (e.g. app, phone) to eliminate the need for close contact between workers and delivery personnel ○ Workers must maintain a distance 6-feet or greater from others during interactions while receiving or exchanging deliveries ○ Workers must minimize the unnecessary exchanging or sharing of scanners, pens, or other tools with delivery personnel • Entertainment ○ Live music and other live entertainment is allowed at these venues, but social distancing must be maintained among band members and performers, and also between performers and patrons or audience members ○ These activities are only permitted by performers who are designated by the business at a designated space within the venue that is separate from the patrons or audience by a distance of at least 12 feet ○ Karaoke singing and open microphone events involving performances by patrons and visitors are not permitted ○ Bars and restaurants that are operating under this guidance, and that are open for regular food and beverage service may not allow customers to dance. Bars and restaurants that host events and celebrations must follow the recommendations for dancing found in the Guidance for Safe Celebrations and Events (www.health.state.mn.us/diseases/coronavirus/safeevents.pdf) • Bar sports leagues ○ Bars and restaurants that are operating under this guidance, and that are open for regular food and beverage service, must require customers in all areas to be seated ○ Customers may not use billiards tables, dartboards, or other entertainment devices ○ Organized activities and league play for activities including but not limited to darts, billiards, and beanbags may be allowed in bars and restaurants under the following conditions: ▪ During organized events, the restaurant or bar must follow the Preparedness Plan Requirements Guidance – Recreational Entertainment & Meetings ▪ During organized events, the restaurant or bar must reduce their capacity to 25% of the established capacity, not to exceed 250 patrons ▪ The restaurant or bar must schedule games and activities to manage attendance and provide for 6 feet of physical distancing between participants ▪ Maintaining the appropriate distance may slow down games, so plan for this and communicate distancing requirements, changes in play patterns, or movement of players clearly with everyone involved prior to each event

	▪ The restaurant or bar must ensure that waiting areas between plays provide at least 6 feet of physical distancing and separation between patrons ▪ Participants must wear face coverings during these activities • The face coverings may be removed temporarily when eating or drinking if at least 6 feet of physical distance can be maintained between participants
Local Exceptions	• N/A
State	**Mississippi**
Official Orders and Guidance	• Executive Order No. 1551 • Safe Return Order • Safe Return FAQ
Dine-In	• Permitted, with restrictions
Employee PPE	• 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	• Restaurants and bars shall conduct a daily screening of all employees at the beginning of their shifts ○ Such daily screening shall include the following questions, and any employee answering any question in the affirmative shall be sent home: ▪ 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 / PPE	• 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	• Prior to resuming in-house dinning, 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 ○ All non-disposable menus shall be sanitized between each use • Tables, chairs, and tabletop items shall be sanitized after each table turns • 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	• Restaurants may operate at 100 percent capacity
Changes to Payment Systems	• The use of contactless payment options is encouraged
Other Operational Guidelines	• 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 ○ Cafeteria style (worker served) buffets and food stations are permitted with appropriate barriers in place
Local Exceptions	• N/A
State	**Missouri**
Official Orders and Guidance	• Missouri Department of Health Guidance for Restaurants and Bars
Dine-In	• Permitted, with restrictions • Consider protective measures such as only offering drive thru, curbside pick-up or delivery
Employee PPE	• N/A
Employee Health Checks	• N/A
Customer Health Checks / PPE	• N/A
Sanitation	• N/A
Distancing and Occupancy Restrictions	• Establishments should limit the number of patrons that are in the facility to allow for social distancing of at least 6 feet • Related groups of no more than 10 people may be seated together closer than 6 feet • Establishments can have patrons wait in their cars and contact them by phone when they can enter • Employees should also practice social distancing where possible
Changes to Payment Systems	• N/A
Other Operational Guidelines	• No self-service buffet style dining should be allowed

Local Exceptions	•
State	**Montana**
Official Orders and Guidance	• Stay at home order expiration date: 4/27/20 • Phase 2 Guidance
Dine-In	• Permitted, with restrictions
Employee PPE	• N/A

Employee Health Checks	• Employers should:
	  ○ Develop and implement appropriate policies, in accordance with federal, state, and local regulations and guidance, and informed by industry best practices, regarding:
	  ▪ 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 / PPE	• N/A
Sanitation	• 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	• Tables must be limited to six people per table
	• Establishments must provide for 6 feet of physical distancing between groups and or tables by:
	  ○ 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	• N/A
Other Operational Guidelines	• 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	• N/A
State	**Nebraska**
Official Orders and Guidance	• Indoor and Outdoor Events, Services, and Business Guidance – Updated 3/16/21
Dine-In	• Permitted, with restrictions
Employee PPE	• All employees should wear face coverings (cloth mask) that are washable and must be laundered or replaced daily ○ Employees must wash hands before and after putting on the face mask and after every time they touch it
Employee Health Checks	• Complete employee pre-screening (e.g., take temperature and assess for any symptoms consistent with COVID-19) prior to starting work ○ 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 / PPE	• N/A

Sanitation	• 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.
	  ○ 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
	  ○ 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	• 100% rated occupancy
	  ○ Patrons will be required to be seated while on premise unless they are placing an order, using the restroom, or playing games
	• Each dining party must maintain a minimum of six (6) feet of separation from each dining party
	• Maximum of eight individuals in each dining party (groups larger than eight will need to split into multiple tables)
	• Each dining party must be seated at individual tables
	• Bar and counter seating 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
	  ○ 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	• 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	• 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) ○ 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 are allowed
Local Exceptions	• 89 Counties in Phase 2, 4 counties in Phase 1 (89 counties move to Phase 3 and 4 counties to Phase 2 effective 6/22/20
State	**Nevada**
Official Orders and Guidance	• Nevada Directive 044 • Nevada Phase One Reopening: Industry Specific Guidance • Southern Nevada Health District – Reopening Guidance and Checklist for Food Establishments During Phase 1 • Guidance for bars located within restaurants
Dine-In	• Dine-in permitted, with restrictions • Restaurants are strongly encouraged to continue curbside, delivery, and/or pickup operations
Employee PPE	• Employees must wear face coverings

	• Remind back-of-house employees of the need to use cloth face coverings
Employee Health Checks	• Each day, complete employee health screenings upon arrival (COVID-19 Screening Questionnaire for Food Establishment Employees) • Require employees to stay home if symptomatic
Customer Health Checks / PPE	• 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 • Face coverings are recommended for guests

Sanitation	• Hygiene considerations expire May 1, 2021
	• 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
	• Daily deep disinfection of high contact surfaces (e.g. door handles, light switches, seats, railings, cabinetry handles, appliance handles, toilets, countertops, phones, tables, etc.)
	• 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
	  ○ 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
	• Require frequent and thorough hand washing, including providing workers, customers, and worksite visitors with a place to wash their hands
	  ○ If soap and running water are not immediately available, provide alcohol-based hand sanitizer

Distancing and Occupancy Restrictions	• Social distancing orders will expire May 1, 2021. • Maximum occupancy for onsite dining must be 50% of the maximum seating capacity under normal circumstances, excluding bar seating • Ensure a minimum of 6 feet between tables; adjust floor plan for tables and booths to accommodate social distancing ○ There is a 6-person party size limit

	• 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
	  ○ Limit parties to five people or less
	• Remind employees to practice social distancing and avoid gathering in groups
	• Customers waiting to be seated must wait outside and must practice social distancing from people not in their household
	• 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
	• All bar areas within restaurants are required to follow all Statewide Standards, including but not limited to:
	  ○ Limit occupancy to no more than 50% capacity
	  ○ Face coverings are required for employees and patrons
	  ○ Parties should be limited to no more than 6 individuals
	  ○ Patrons and tables must be spaced 6 feet apart
	  ○ Bar top seating must be limited such that barstools are spaced a min. of 6 ft. apart from customers not in the same party
	  ○ Congregation areas shall be closed, including billiards, dancing, etc.

Changes to Payment Systems	• Encourage electronic payment

Other Operational Guidelines	• Post signage throughout the establishment on the proper use of cloth face coverings
	• Buffets, cafeterias, and self-serve dining facilities are closed
	• For employees, conduct pre-shift meetings, virtually or in areas that allow for social distancing of a minimum of 6 feet, to review:
	  ○ 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	• N/A
State	**New Hampshire**
Official Orders and Guidance	• Universal Best Practices, 5/7/21 • Safer at Home Reopening Guidance: Food Services Industry

Dine-In	• Permitted
Employee PPE	• Employees should wear cloth face coverings over their nose and mouth when at work and around others in settings where social distancing may be difficult

Employee Health Checks	• Employers must handle employee(s) who exhibit COVID-19 symptoms (e.g. Answers "yes" to any of the screening questions or who is found to have a fever) as follows:
	  ○ Instruct the employee to leave the premises immediately and to seek medical advice
	  ○ Per EEOC and other pertinent guidelines, employers must maintain the confidentiality of employee health information
	  ○ Prevent stigma and discrimination in the workplace
	  ○ Do not make determinations of health risk or health status based on race or country of origin

Customer Health Checks / PPE	• Customers should be asked to bring and wear a cloth face covering when entering and exiting a facility to protect other patrons and employees during the seating and exiting process, or when getting up to use the restroom
Sanitation	• N/A
Distancing and Occupancy Restrictions	• Indoor seating is allowed at 100% capacity in all counties as long as all other guidelines, including table spacing, are observed • Outdoor seating permitted
Changes to Payment Systems	• N/A
Other Operational Guidelines	• N/A
Local Exceptions	
State	**New Jersey**
Official Orders and Guidance	• Stay at home order in effect until rescinded • Guidance for Bars and Restaurants • Executive Order 150 – outdoor dining guidance • Executive Order 156 • New Jersey Restaurant and Hospitality Association's "Safe Dining" Re-Opening Plan • Indoor dining capacity 50% -- effective 3/19
Dine-In	• Permitted, with restrictions
Employee PPE	• Require workers and customers to wear cloth face coverings, and require workers to wear gloves
Employee Health Checks	• N/A
Customer Health Checks / PPE	• Require patrons to wear a face covering while inside the indoor premises of the food or beverage establishment, unless the patron has a medical reason for not doing so or is a child under two years of age
Sanitation	• Clean and disinfect high-touch areas routinely • Maintain current cleaning procedures in all other areas of the facility

	• Provide hand sanitizer and wipes to staff and customers • Frequently sanitize high-touch areas like credit card machines, keypads, and counters • Require infection control practices such as regular hand washing, coughing and sneezing etiquette, and proper tissue usage
Distancing and Occupancy Restrictions	• 50% capacity limit for indoor dining, effective 3/19 ○ 35% capacity limit through 3/18 • Party size may not exceed 8 people • Ensure that tables seating individual groups are six feet apart in all directions and that individual seats in any shared area that is not reserved for individual groups, such as an outdoor bar area, are also six feet apart in all directions • Prohibit patrons from entering the indoor premises of the food or beverage establishment, except to walk through such premises when entering or exiting the food or beverage establishment in order to access the outdoor area, or to use the restroom • Ensure 6 feet of distance between workers and customers (except at the moment of payment or exchange of goods) • Place conspicuous signage at entrances and throughout the food business alerting staff and customers to the required 6 feet of distance • All barside seating is banned • Restaurants will be permitted to place tables closer together than six feet, if barriers are installed
Changes to Payment Systems	• Arrange for contactless pay options wherever possible
Other Operational Guidelines	• Food and beverage may only be consumed while patrons are seated • Prohibit smoking in any outdoor areas designated for the consumption of food and/or beverages. The requirement that food or beverage establishments impose this prohibition shall automatically sunset once food or beverage establishments are permitted to offer in-person service in indoor areas
Local Exceptions	• Ensure all areas designated for food and/or beverage consumption are in conformance with applicable local, State, and Federal regulations
State	**New Mexico**
Official Orders and Guidance	• Public Health Order, 12/30 through 1/29/21
Dine-In	• Permitted, with restrictions
Employee PPE	• Ensure all employees have face coverings or masks and wear them in the workplace at all times when in the presence of others, except when eating, drinking or exercising, or unless otherwise advised by a health care provider

Employee Health Checks	• Screen employees before they enter the workplace each day (verbally or with a written form or textbased or other app)
	• Send employees home who are experiencing the following COVID-19 symptoms related to COVID-19 and direct them to obtain free testing through the Department of Health
	  ○ Fever
	  ○ Cough
	  ○ Shortness of breath
	  ○ Sore throat

	○ Headache ○ Muscle pain ○ Chills ○ Repeated shaking with chills ○ Loss of taste or smell • Prohibit employees with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until authorized by the Department of Health
Customer Health Checks / PPE	• N/A
Sanitation	• Employees that handle items used or provided by customers must properly wash their hands or change gloves before serving another customer (e.g. tableware, cutlery, glasses, credit cards, cash, pens, etc.) • Clean and sanitize reusable items such as menus and condiment containers left on tables after each use ○ If items cannot be cleaned and sanitized after each use, offer single-use items • Train all employees on daily cleaning and disinfecting protocol, hygiene, and respiratory etiquette (e.g., covering coughs) • Make handwashing, sanitizer, and other hygiene support available to employees ○ Note: the use of gloves is not a substitute for frequent handwashing • Maintain a schedule of stringent daily cleaning and sanitizing • Once every two hours (or more frequently), clean and disinfect high-touch items such as doors and credit card terminals
Distancing and Occupancy Restrictions	• Restaurants may offer dine-in service at the following levels: ○ Turquoise level: 75% indoor, 75% outdoor ○ Green level: 50% indoor, 75% outdoor ○ Yellow level: 25% indoor, 75% outdoor ○ Red level: 0% indoor, 25% outdoor • Tables must be placed with at least six feet of distance between one another • No more than six patrons may be seated at any single table • No bar or counter seating is permitted • Dine-in services shall be provided only to patrons who are seated at table, and patrons may not consume food or beverage while standing • Discontinue service stations that require customers to congregate in certain areas or use common utensils/dispensers, including salad bars, buffets and beverage and coffee stations • Comply with state Public Health Order limitations on bar and counter seating and non-seated service; and, if otherwise permitted, ensure that six feet or more distance is maintained between customers • Discontinue gaming areas and other such areas of the restaurant where customers may congregate for extended periods of time and/or surfaces that are repeatedly touched and cannot be cleaned and disinfected between each use • Arrange workplace to provide for 6 feet of distance between individuals wherever possible • Close common areas where personnel are likely to congregate wherever possible or modify them to minimize contact

	• Utilize signs, stanchions and/or floor decals to support 6-foot social distancing, including one-way aisle traffic and separate entry/exit wherever possible • Utilize signage to communicate occupancy limits and encourage customers to wear face coverings
Changes to Payment Systems	• N/A
Other Operational Guidelines	• On 8/5, the State Environment Department announced that it filed an emergency amendment requiring employers to report positive COVID-19 cases to the Department within 4 hours of being notified of the case ○ The emergency amendment is effective on 8/5 and will remain in effect for no more than 120 days unless the Department (and the Board adopts) a permanent rule • Establish safety protocols to allow for contactless curbside pickup and home delivery wherever possible • Discontinue allowing pets, excluding service animals, inside the establishment, onto patios, into stores or other such areas • To support contact tracing, retain a daily log for at least four weeks including the date, name, and phone number or email address of all customers and employees who enter the establishment • Any food or drink establishment in New Mexico serving alcohol must close at 10:00 p.m. each night • Restaurants also must consent to spot testing of employees by the Department of Health and require dine-in customers to list their name and contact information in a logbook, to be retained for at least three weeks
Local Exceptions	• N/A
State	**New York**
Official Orders and Guidance	• New York State Reopening Plan ○ Interim Guidance for Restaurants in regions that have reached Phase 3
Dine-In	• Permitted, with restrictions

Employee PPE	• In addition to the necessary PPE as required for certain workplace activities, Responsible Parties must procure, fashion, or otherwise obtain acceptable face coverings and provide such coverings to their employees while at work at no cost to the employee
	• Responsible Parties should have an adequate supply of face coverings, masks and other required PPE on hand should an employee need a replacement or should a vendor be in need. Acceptable face coverings include, but are not limited to, cloth (e.g. homemade sewn, quick cut, bandana), surgical masks, N95 respirators, and face shields
	• Face coverings must be cleaned or replaced after use and may not be shared. Please consult the CDC guidance for additional information on cloth face coverings and other types of PPE, as well as instructions on use and cleaning
	  ○ Note that cloth face coverings or disposable masks shall not be considered acceptable face coverings for workplace activities that impose a higher degree of protection for face covering requirements
	  ○ For example, if N95 respirators are traditionally required for specific food service activities, a cloth or homemade mask would not suffice. Responsible Parties must adhere to OSHA standards for such safety equipment
	• Responsible Parties must allow their employees to use their own acceptable face coverings but cannot require their employees to supply their own face coverings. Further, this guidance shall not prevent employees from wearing their personally owned

	additional protective coverings (e.g. surgical masks, N95 respirators, or face shields), or if the Responsible Parties otherwise require employees to wear more protective PPE due to the nature of their work
	• Employers should comply with all applicable OSHA standards
	• Responsible Parties must ensure that all staff wear face coverings at all times
	  ○ Responsible Parties must ensure staff practice hand hygiene and use bare hand barriers consistent with State and Local Sanitary Codes
	  ○ If employees wear gloves during non-food preparation activities, Responsible Parties must:
	  ▪ Ensure employees replace gloves frequently; and
	  ▪ Encourage employees to change gloves when switching tasks (e.g. serving customers to prerolling silverware)
	  ○ If employees do not wear gloves, Responsible Parties must ensure employees frequently wash and/or sanitize their hands
	  ▪ Responsible Parties must ensure that employees who are bussing tables wash their hands with soap and water and, if they are wearing gloves, replace their gloves, before and after cleaning and disinfecting tables
	• Responsible Parties must put in place measures to limit the sharing of objects, such as kitchen tools, pens and pads, as well as the touching of shared surfaces, such as doorknobs, keypads, and touchscreens; or, require workers to wear gloves (trade-appropriate or medical) when in contact with shared objects or frequently touched surfaces; or, require workers to wash their hands before and after contact
	• Responsible Parties must train their employees on how to adequately put on, take off, clean (as applicable), and discard PPE, including but not limited to, appropriate face coverings

Employee Health Checks	• Responsible Parties must implement mandatory daily health screening practices of their employees and, where practicable, vendors, but such screening shall not be mandated for customers and delivery personnel
	  ○ Screening practices may be performed remotely (e.g. by telephone or electronic survey), before the employee reports to the site, to the extent possible; or may be performed on site
	  ○ Screening should be coordinated to prevent employees from intermingling in close or proximate contact with each other prior to completion of the screening
	  ○ At a minimum, screening should be required of all employees and vendors completed using a questionnaire that determines whether the employee or vendor has:
	  ▪ (a) knowingly been in close or proximate contact in the past 14 days with anyone who has tested positive for COVID-19 or who has or had symptoms of COVID-19;
	  ▪ (b) tested positive for COVID-19 in the past 14 days; and/or
	  ▪ (c) has experienced any symptoms of COVID-19 in the past 14 days
	• Refer to CDC guidance on "Symptoms of Coronavirus" for the most up to date information on symptoms associated with COVID-19.
	• Responsible Parties should require employees to immediately disclose if and when their responses to any of the aforementioned questions changes, such as if they begin to experience symptoms, including during or outside of work hours
	• In addition to the screening questionnaire, daily temperature checks may also be conducted per U.S. Equal Employment Opportunity Commission or DOH guidelines
	• Responsible Parties are prohibited from keeping records of employee health data (e.g. temperature data)

	• Responsible Parties must ensure that any personnel performing screening activities, including temperature checks, are appropriately protected from exposure to potentially infectious workers or vendors entering the site. Personnel performing screening activities should be trained by employer identified individuals who are familiar with CDC, DOH, and OSHA protocols • Screeners should be provided and use PPE, including at a minimum, a face mask, and may include gloves, a gown, and/or a face shield • An employee or vendor who screens positive for COVID-19 symptoms should not be allowed to enter the premises and should be sent home with instructions to contact their healthcare provider for assessment and testing. Responsible Parties must immediately notify the state and local health department where the site is located about any positive case. Responsible Parties should provide the employee with information on healthcare and testing resources • Responsible Parties must review all employee and vendor responses collected by the screening process on a daily basis and maintain a record of such review. Responsible Parties must also identify a contact as the party for workers to inform if they later are experiencing COVID-19-related symptoms, as noted in the questionnaire • Responsible Parties must designate a site safety monitor whose responsibilities include continuous compliance with all aspects of the site safety plan
Customer Health Checks / PPE	• Responsible Parties cannot mandate that customers complete a health screen or provide contact information but may encourage customers to do so. Responsible Parties may provide an option for customers to provide contact information so they can be logged and contacted for contact tracing, if necessary • Patrons must wear face coverings at all times, except while seated; provided, however, that the patron is over the age of two and able to medically tolerate such covering • Responsible Parties must only permit customer entry into the establishment if they wear an acceptable face covering; provided, however, that the customer is over the age of two and able to medically tolerate such covering • Responsible Parties should require customers to wear face coverings when not seated at a table (e.g. when waiting for pickup, placing order at counter or window, walking to/from table, walking to/from restroom) • Once seated, Responsible Parties should encourage, but not require customers to wear face coverings when not eating and/or drinking

Sanitation	• Responsible Parties must ensure adherence to hygiene and cleaning and disinfection requirements as advised by the CDC and DOH, including "Guidance for Cleaning and Disinfection of Public and Private Facilities for COVID-19," and the "STOP THE SPREAD" poster, as applicable
	• Responsible Parties must maintain logs that include the date, time, and scope of cleaning and disinfection
	• Responsible Parties must provide and maintain hand hygiene stations on site, as follows:
	  ○ For handwashing: soap, running warm water, disposable paper towels, and a lined garage can
	  ○ For hand sanitizing: an alcohol-based hand sanitizer containing at least 60% alcohol for areas where handwashing facilities may not be available or practical
	  ○ Responsible Parties should make hand sanitizer available throughout high touch areas (e.g. outside restrooms)
	  ▪ It should be placed in convenient locations, such as at entrances, exits, cashiers
	  ▪ Touch-free hand sanitizer dispensers should be installed where possible

- Responsible Parties should place signage near hand sanitizer stations indicating that visibly soiled hands should be washed with soap and water; hand sanitizer is not effective on visibly soiled hands
- Place receptacles around the site for disposal of soiled items, including PPE
- For take-out/delivery, Responsible Parties must:
  - Provide hand hygiene stations for customers waiting for food and/or drinks;
  - Ensure staff wash hands with soap and water or use hand sanitizer, and, if staff use gloves, regularly replace them; and
  - Ensure, if pick-up/delivery is in indoors/enclosed space, windows and/or doors are opened to allow for ventilation

- Responsible Parties must provide appropriate cleaning and disinfection supplies for shared and frequently touched surfaces and encourage their employees to use these supplies following manufacturer's instructions for use before and after use of these surfaces, followed by hand hygiene
- Responsible Parties must conduct regular cleaning and disinfection of the site and more frequent cleaning and disinfection for high risk areas used by many individuals and for frequently touched surfaces
  - Cleaning and disinfection must be rigorous and ongoing and should occur at least after each shift, daily, or more frequently as needed. Please refer to DOH's "Interim Guidance for Cleaning and Disinfection of Public and Private Facilities for COVID-19" for detailed instructions on how to clean and disinfect facilities
  - Responsible Parties must ensure regular cleaning and disinfection of restrooms
  - Restrooms should be cleaned and disinfected more often depending on frequency of use
  - Responsible Parties must ensure distancing rules are adhered to by using signage, occupied markers, or other methods to reduce restroom capacity where feasible
    - Responsible Parties must ensure that equipment and tools are regularly cleaned and disinfected using registered disinfectants, including at least as often as employees change workstations or move to a new set of tools
    - Refer to the Department of Environmental Conservation (DEC) list of products registered in New York State and identified by the EPA as effective against COVID-19
  - If cleaning or disinfection products or the act of cleaning and disinfecting causes safety hazards or degrades the material or machinery, Responsible Parties must put in place hand hygiene stations for between use and/or supply disposable gloves and/or limitations on the number of employees using such machinery
  - Responsible Parties must provide for the cleaning and disinfection of exposed areas in the event an individual is confirmed to have COVID-19, with such cleaning and disinfection to include, at a minimum, all heavy transit areas and high-touch surfaces (e.g. shared tools, equipment, machines, work stations, keypads, telephones)
- CDC guidelines on "Cleaning and Disinfecting Your Facility" if someone is suspected or confirmed to have COVID-19 are as follows:
  - Close off areas used by the person suspected or confirmed to have COVID-19
    - Affected areas need to be close off and cleaned and disinfected
    - If an employee of a food truck is suspected or confirmed to have COVID-19, the food truck must be closed until cleaned and disinfected
  - Open outside doors and windows to increase air circulation in the area
  - Wait 24 hours before you clean and disinfect. If 24 hours is not feasible, wait as long as possible

	○ Clean and disinfect all areas used by the person suspected or confirmed to have COVID-19, such as offices, bathrooms, common areas, and shared equipment ○ Once the area has been appropriately cleaned and disinfected, it can be reopened for use ▪ Workers without close or proximate contact with the person who is suspected or confirmed to have COVID-19 can return to the work area immediately after cleaning and disinfection ▪ Refer to DOH's "Interim Guidance for Public and Private Employees Returning to Work Following COVID-19 Infection or Exposure" for information on "close or proximate" contacts ○ If more than seven days have passed since the person who is suspected or confirmed to have COVID-19 visited or used the facility, additional cleaning and disinfection is not necessary, but routine cleaning and disinfection should continue • Responsible Parties must prohibit employees sharing food and beverages among themselves, encourage bringing lunch from home, and reserve adequate space for employees to observe social distancing while eating meals • Responsible Parties must ensure that all condiments provided directly to customers be in single-use disposable containers or reusable containers that are regularly cleaned and disinfected, ideally between each party's use • Responsible Parties should ensure that guests are provided with single use, paper, disposable menus and/or that menus are displayed on white boards/chalk boards/televisions/projectors, where possible ○ If non-disposable menus are used, Responsible Parties must clean and disinfect the menus between each party's use ○ Responsible Parties should encourage customers to view menus online (e.g. on their own smartphone or electronic device) where possible • Responsible Parties must use pre-packaged silverware or pre-rolled silverware ○ Silverware must be pre-rolled while wearing masks and gloves ○ Responsible Parties must not offer or otherwise provide unwrapped straws and toothpicks
Distancing and Occupancy Restrictions	• Indoor capacity is limited to no more than 75% of the maximum occupancy for a particular area as set by the certificate of occupancy, exclusive of employees, effective 3/19 • Outdoor capacity is limited to the number of tables that can be safely and appropriately arranged such that each table is a minimum of six feet away from another • Ensure that a distance of at least six feet is maintained among workers at all times, unless the core activity requires a shorter distance (e.g. cooking, cleaning, clearing tables, maintenance) • Ensure that indoor and outdoor tables with seating for customers are separated by a minimum of six feet in all directions ○ Wherever distancing is not feasible between tables, Responsible Parties must enact physical barriers between such tables ○ The physical barriers must be at least five feet in height and must not block emergency and/or fire exits • Responsible Parties may allow customers to sit at indoor and outdoor bar areas, provided a distance of at least six feet can be maintained between parties (i.e. groups of patrons) • All service at bar tops must only be for seated patrons who are socially distanced by six feet or separated by physical barriers • Responsible Parties must ensure that bar area staff keep a distance of at least six feet between each other and/or customers, when possible • Responsible Parties may seat as many individuals at a single table as the table allows, with a maximum of 10 individuals per table • Individuals seated at a table must be members of the same party but may be from different households

	• Communal tables in which multiple parties are seated at the same large table are only permitted if a distance of at least six feet can be maintained between the parties
	• Responsible Parties offering restroom access to customers must promote social distancing within and while waiting for restrooms
	• Responsible Parties may modify the use and/or restrict the number of work stations and employee seating areas, so that employees are at least six feet apart in all directions (e.g. side-to-side and when facing one another) and are not sharing areas without cleaning and disinfection between use
	• When distancing is not feasible (e.g. pick-up stations, cash registers), Responsible Parties may enact physical barriers (e.g. plastic shielding walls) in areas where they would not affect air flow, heating, cooling, or ventilation) and must not block emergency and/or fire exits
	  ○ If used, physical barriers should be put in place in accordance with OSHA guidelines
	  ○ Physical barrier options may include: strip curtains, plexiglass or similar materials, or other impermeable dividers or partitions
	• Responsible Parties should prohibit the use of small spaces (e.g. freezers or storage rooms) by more than one individual at a time, unless all employees in such space at the same time are wearing acceptable face coverings
	  ○ However, even with face coverings in use, occupancy must never exceed 50% of the maximum capacity of the space, unless it is designed for use by a single occupant
	• Responsible Parties should put in place measures to reduce bi-directional foot traffic using tape or signs with arrows in narrow aisles, hallways, or spaces, and post signage and distance markers denoting spaces of six feet in all commonly used areas and any areas in which lines are commonly formed or people may congregate (e.g. clock in/out stations, health screening stations, breakrooms)
	• Responsible Parties must clearly signal six foot spacing in:
	  ○ Any lines for customers waiting to order, pick up food, be seated, or use the restroom (e.g. by using tape or other equally effective means); and
	  ○ Any pick-up or payment location (e.g. counter, table, register)
	• Responsible Parties must designate entrances/exits for customers and separate entrances/exits for employees, where possible
	• Responsible Parties should consider closing non-essential amenities and communal areas that promote gathering or are high-touch (e.g. vending machines, communal coffee machines)
	• Responsible Parties must put in place practices for adequate social distancing in small areas, such as restrooms and breakrooms, and should develop signage and systems (e.g. flagging when occupied) to restrict occupancy when social distancing cannot be maintained in such areas
	  ○ Responsible Parties operating food trucks should implement such practices to the extent practicable
	• Responsible Parties should stagger schedules for their employees to observe social distancing (i.e. six feet of space) for any gathering (e.g. breaks, meals, shift starts/stops)
	• Where practicable, Responsible Parties should limit the numbers of entrances in order to (1) manage the flow of traffic into the building and (2) facilitate health screenings, as described below while remaining in compliance with fire safety and other applicable regulations

	• Develop a plan for people to maintain six feet of social distance while queuing inside or outside of the establishment for screening, as applicable
Changes to Payment Systems	• Where possible, Responsible Parties should allow for contactless payment ○ When contactless payment is not feasible, Responsible Parties should minimize the use of billfolds and present paper receipts only

Other Operational Guidelines	• The 12 a.m. food and beverage service curfew will be lifted for outdoor dining areas beginning May 17 and for indoor dining areas beginning May 31.
	• Restaurants are required to close from 12 a.m. to 5 a.m. daily -- effective Monday, 4/19 at 12 a.m.
	  ○ Restaurants can provide curbside, food-only, pick-up or delivery after 11 p.m., and will not be permitted to serve alcohol to-go
	• Alcohol can only be served to people who are ordering and eating food.
	  ○ Under current law, only establishments that serve food are permitted to serve alcoholic beverages
	• Restaurants can continue to sell takeout beer, wine, and cocktails through 9/4 (however alcohol purchased for takeout or delivery must be accompanied by food)
	  ○ Also, restaurants and bars can serve alcohol in expanded outdoor seating when accompanied by food
	  ○ Those establishments found to be violating these rules set by the State Liquor Authority risk losing their liquor license
	• Responsible Parties should increase ventilation with outdoor air to the greatest extent possible (e.g. opening windows and doors to kitchen), while maintaining safety protocols
	• Responsible Parties should encourage customers to wait in their car or outside at an appropriate social distance until food is ready to be picked up or they are ready to be seated
	• Responsible Parties should encourage customers to place remote orders online or by phone
	• Where possible, Responsible Parties should allow for contactless order, delivery, and pickup and/or implement curbside pick-up
	• Responsible Parties should consider allowing customers that will be seated to order ahead of time to limit the amount of time spent in the establishment
	• Responsible Parties must post signs throughout the site, consistent with DOH COVID-19 signage
	• Responsible Parties can develop their own customized signage specific to their workplace or setting, provided that such signage is consistent with the Department's signage. Signage should be used to remind employees and patrons to:
	  ○ Cover their nose and mouth with a face covering
	  ○ Properly store and, when necessary, discard PPE
	  ○ Adhere to physical distancing instructions
	  ○ Report symptoms of or exposure to COVID-19, and how they should do so
	  ○ Follow hand hygiene and cleaning and disinfection guidelines
	  ○ Follow appropriate respiratory hygiene and cough etiquette
	• Responsible Parties must take measures to reduce interpersonal contact and congregation, through methods such as:
	  ○ Limiting in-person presence to only those staff who are necessary;
	  ○ adjusting workplace hours;
	  ○ reducing on-site workforce to accommodate social distancing guidelines;

	○ shifting design (e.g. A/B teams, staggered arrival/departure times); ○ prioritizing tasks that allow for social distancing over those that do not; ○ avoiding multiple crews and/or teams working in one area by staggering scheduled tasks and ○ using signs to indicate occupied areas; and/or ○ segmenting and batching activities, where possible, so individuals can adhere to social distancing and reduce the number of hands touching equipment at the same time • Where practicable, Responsible Parties should discourage food preparation employees from changing or entering others' work stations during shifts, unless they are appropriately cleaned and/or disinfected, as appropriate • Responsible Parties should designate discrete work zones for servers, where possible ○ Servers should serve specific zones in the restaurant to minimize overlap • Responsible Parties should encourage customer reservations for seating, where practicable, to reduce the congregation of patrons waiting to be seated and served • Responsible Parties must not provide customers with devices (e.g. buzzers) to provide alerts that seating or an order is available, unless such devices are thoroughly cleaned and disinfected between each use • Responsible Parties are encouraged to use audio announcements, text messages, or notices on screens to communicate with customers awaiting an order or seating • Responsible Parties are encouraged to phase-in reopening activities so as to allow for operational issues to be resolved before production or work activities return to normal levels ○ Responsible Parties should consider limiting the number of employees, hours, and number of customers available to be served when first reopening so as to provide operations with the ability to adjust to the changes • Responsible Parties must affirm that they have reviewed and understand the state-issued industry guidelines, and that they will implement them • Responsible Parties should develop a communications plan for employees, vendors, and customers that includes applicable instructions, training, signage, and a consistent means to provide employees with information. Responsible Parties may consider developing webpages, text and email groups, and social media • To the extent possible, Responsible Parties should maintain a log of every person, including workers and vendors, who may have close or proximate contact with other individuals at the work site or area; excluding customers and deliveries that are performed with appropriate PPE or through contactless means • The log should contain contact information, such that all contacts may be identified, traced and notified in the event an employee is diagnosed with COVID-19 • Responsible Parties must cooperate with state and local health department contact tracing efforts ○ Responsible Parties cannot mandate that customers complete a health screen or provide contact information but may encourage customers to do so • Responsible Parties should refer to DOH's "Interim Guidance for Public and Private Employees Returning to Work Following COVID-19 Infection or Exposure" regarding protocols and policies for employees seeking to return to work after a suspected or confirmed case of COVID-19 or after the employee had close or proximate contact with a person with COVID-19

	• Responsible Parties must notify the state and local health department immediately upon being informed of any positive COVID-19 test result by a worker at their site • Responsible Parties must designate a site safety monitor whose responsibilities include continuous compliance with all aspects of the site safety plan • In the case of an employee, vendor, or customer who interacted at the business testing positive, the Responsible Parties must cooperate with the state and local health department to trace all contacts in the workplace, and the health department where the site is located must be notified of all employees logged and vendors/customers (as applicable) who entered the food service location dating back 48 hours before the individual first experienced COVID-19 symptoms or tested positive, whichever is earlier • Confidentiality must be maintained as required by federal and state law and regulations • Local health departments may, under their legal authority, implement monitoring and movement restrictions of infected or exposed persons including home isolation or quarantine • Individuals who are alerted that they have come into close or proximate contact with a person with COVID-19, and have been alerted via tracing, tracking or other mechanism, are required to selfreport to their employer at the time of alert and shall follow the protocol described and referenced above • Responsible Parties must conspicuously post completed safety plans on site for employees ○ The State has made available a business reopening safety plan template to guide business owners and operators in developing plans to protect against the spread of COVID-19
Local Exceptions	• New York City indoor dining at 50%, effective 3/19
State	**North Carolina**
Official Orders and Guidance	• Executive Order No. 215
Dine-In	• Permitted, with restrictions
Employee PPE	• Restaurants should have all workers wear Face Coverings when they are or may be within six (6) feet of another person
Employee Health Checks	• 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 / PPE	• N/A
Sanitation	• Promote hygiene, including frequent hand-washing and use of hand sanitizer • Follow the Core Signage, Screening, and Sanitation Requirements as defined in this Executive Order, along with the following additional requirements: • Increase disinfection during peak times or high customer density times, and disinfect all shared objects (e.g., dining tables, booths, counters, payment terminals, tables, countertops/bars, receipt trays, condiment holders, and reusable menus) between each use • Promote frequent use of hand-washing and hand sanitizer for wait staff and food service staff throughout the shift and upon reporting to work • Hand washing must at least meet the requirements specified in the North Carolina Food Code Manual

Distancing and Occupancy Restrictions	• N/A
Changes to Payment Systems	• N/A
Other Operational Guidelines	
Local Exceptions	• N/A
State	**North Dakota**
Official Orders and Guidance	• ND Smart Start Restaurant and Bar Standards
Dine-In	• Permitted
Employee PPE	• Encourage use of cloth face coverings to employees and contracted workers whose duties require close contact (within 6 feet for 10 minutes or more) with other employees and/or the public
Employee Health Checks	• Where appropriate, screen employees for symptoms prior to entering the workplace • Encourage employees to stay home when sick
Customer Health Checks / PPE	• N/A
Sanitation	• N/A
Distancing and Occupancy Restrictions	• N/A
Changes to Payment Systems	• N/A
Other Operational Guidelines	• N/A
Local Exceptions	• N/A
State	**Ohio**
Official Orders and Guidance	• Dine Safe Ohio Order • Ohio Restaurant & Food Establishment Best Practices • Gov. DeWine Announces Enforcement of Safety Checks on Restaurants and Bars to ensure compliance with Restart Ohio Guidance • Director's Amended Order
Dine-In	• Permitted, with restrictions

Employee PPE	• Businesses must require all employees to wear facial coverings, except for one of the following reasons:
	  ○ Facial coverings in the work setting are prohibited by law or regulation
	  ○ Facial coverings are in violation of documented industry standards
	  ○ Facial coverings are not advisable for health reasons
	  ○ Facial coverings are in violation of the business's documented safety policies
	  ○ Facial coverings are not required when the employee works alone in an assigned work area
	  ○ There is a functional (practical) reason for an employee not to wear a facial covering in the workplace
	  ▪ Businesses must provide written justification, upon re quest, explaining why an employee is not required to wear a facial covering in the workplace
	  ▪ At minimum, facial coverings (masks) should be cloth/fabric and cover an individual's nose, mouth, and chin

Employee Health Checks	• Employees must perform daily symptom assessment
	  ○ Daily symptom assessments should include assessing for symptoms and taking your temperature with a thermometer and monitoring for fever
	  ○ Per the CDC, symptoms include cough, shortness of breath or difficult breathing, and two of the following: fever, chills, repeated shaking with chills, muscle pain, headaches, sore throat and new loss of taste or smell
	• Require employees to stay at home if symptomatic and perform daily symptom assessment requirements before returning to work

Customer Health Checks / PPE	• Ask customers and guests not to enter if symptomatic

Sanitation	• Provide access to hand washing methods while in the food service establishment, and if possible, place approved hand washing/sanitizing products in high-contact areas
	• An elevated cleaning and sanitizing schedule for all surfaces that staff and customers contact should be created and executed
	  ○ Equipment and surfaces that are touched by individuals who have tested positive or displayed symptoms for COVID-19 should be disinfected. Food contact surfaces must be properly washed, rinsed, and sanitized after disinfection
	  ○ Restrooms should be routinely cleaned and sanitized, and hand sinks should be stocked with soap and paper towels or hand dryers
	• Employee safety training should continue, highly emphasizing proper handwashing, glove use, and proper hygiene practices
	• Food establishments should use mobile ordering and payments where possible to reduce hand contact
	  ○ The use of no-touch entrances and exits are suggested, as well as separate entrances and exits where possible
	• Instead of using containers for condiments to be used by multiple customers, restaurants should use single packets or cups
	• Daily cleaning for the entire establishment. Clean and sanitize tabletops, chairs, and menus between seatings
	• Clean all high touch areas every two hours, and more frequently as needed (e.g. door handles; light switches; phones, pens, touch screens)
	• Provide approved hand washing/sanitizing products in common areas
	• When appropriate, establish ordering areas and waiting areas with clearly marked safe distancing and separations per individual/social group for both restaurant and bar service
	• Remove self-service, table, and common area items (e.g. table tents, vases, lemons, straws, stir sticks, condiments)

Distancing and Occupancy Restrictions	• Ensure a minimum of six feet between parties waiting and when dining - if not possible, utilize barriers or other protective devices
	• Six feet of separation is required between tables at restaurants, drinking establishments, and banquet facilities unless there ais a physical barrier between them.
	• Food service establishments offering dine-in service must take affirmative steps with customers to achieve safe social distancing guidelines
	• Private dining and bar seating areas within a foodservice establishment must follow all approved safe social distancing guidelines
	• Establish and post maximum dining area capacity using updated COVID-19 compliant floor plans
	  ○ With maximum party size per state guidelines (currently 10)
	  ○ Post a kitchen floor plan, establishing safe social distancing guidelines and following established state health dept guidance for masks and gloves
	• Ensure minimum of six feet between employees, if not possible, utilize barriers
	• Limit number of employees allowed in break rooms at the same time and practice social distancing
	  ○ Maximum to be current group size per state guidelines (currently 10)

Changes to Payment Systems	• N/A

Other Operational Guidelines	• Serving food and drink in person must cease at 10 p.m. nightly
	  ○ picking up carry-out or a drive-thru meal and ordering for delivery will be permitted after 10:00pm
	• Alcohol sales are prohibited after 10:00pm
	• Restaurants may sell 3 (previously 2) liquor and mixed drinks with a meal to-go
	• Post a list of COVID-19 symptoms in a conspicuous place
	• Self-service food stations in food service operations are permitted to resume the use of their self-service food stations in accordance with guidance set forth; Food service operations must comply with the following:
	  ○ Customers must wear facial coverings while using self-service food stations or in line for self-service food stations. Those unable to wear a facial covering must be served by an employee
	  ○ Buffet tables/salad bars must be spaced a minimum of 6 feet away from customer seating/tables, and lines must not extend into seating areas
	  ○ Customer flow at buffet tables/salad bars must move in one direction with a beginning point and ending point, and customers must maintain at least 6 feet of social distancing while in line; Directional signage must be posted indicating where the customer line begins
	  ○ Hand sanitizer must be placed at self-serve food stations, including at the front of the line and end of the line of buffet tables/salad bars, and used by customers prior to, and after, serving themselves
	  ○ At least 6 feet of social distancing must be maintained between seated customers and customers in line for a buffet/salad bar and monitored by employees
	  ○ Serving utensils must be replaced or cleaned and sanitized at least hourly. It is recommended that customers use disposable napkins, tissues, wax paper, etc., when handling serving utensils, and operators of self-service food stations are encouraged to make them available
	  ▪ A trash receptacle should be conveniently located

	○ Use of individually packaged condiments is recommended instead of shared or bulk condiment dispensers ○ Commonly touched surfaces must be cleaned and sanitized frequently ○ While in operation, self-serve areas must be continually monitored by staff who are trained in food safety, including monitoring customer hand sanitizing practices at the self-service food station ○ Food must be protected from contamination, including sneeze guards on self-serve equipment ○ Signage must be placed at self-service food stations requiring customers to use hand sanitizer before and after serving themselves, and to maintain at least 6 feet of social distancing while in line; The signage should recommend that customers use disposable napkins, tissues, wax paper, etc., when handling serving utensils ▪ A sample sign is available on Ohio's coronavirus website at https: //coronavirus.ohio.gov/wps/portal/gov/covid-19/responsible-restartohio/ ▪ Posters-and-Signs (food service operations and retail food establishments may choose to develop their own signage). • The open congregate areas in restaurants and bars that are not necessary for the preparation and service of food or beverages (billiards, card playing, pinball games, video games, arcade games, dancing, entertainment) shall remain closed • Businesses must allow all customers, patrons, visitors, contractors, vendors and similar individuals to use facial coverings, except for specifically documented legal, life, health or safety considerations and limited documented security considerations
Local Exceptions	• N/A
State	**Oklahoma**
Official Orders and Guidance	• Open up and Recover Safety Plan • Restaurant guidance
Dine-In	• Permitted • Restaurants are encouraged to use takeout and delivery options
Employee PPE	• 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	• 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) ○ 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 / PPE	• 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	• Disposable menus or single use items preferred ○ 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
	  ○ 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
	  ○ 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	•
Changes to Payment Systems	• N/A
Other Operational Guidelines	• N/A
Local Exceptions	• N/A
State	**Oregon**
Official Orders and Guidance	• Executive Order No. 20-65, temporary freeze • Sector Risk Level Guidance Chart • Phase 2 Guidance, updated 11/18/20
Dine-In	• Permitted, with restrictions

Employee PPE	• A business is required to:
	  ○ Require employees, contractors and volunteers to wear a mask, face shield, or face covering, unless an accommodation or exemption is required by law or the following exemption applies:
	  ▪ Employees, contractors and volunteers: Masks, face shields or face coverings are not required when eating/drinking or when at or in a location where the employee, contractor or volunteer is not interacting with the public and six (6) or more feet of distance can be maintained from other people
	  ○ Provide masks, face shields, or face coverings for employees
	• Provide accommodations and exemptions from the mask, face shield, or face covering requirement for employees, contractors and volunteers if such accommodations or exemptions are required by:
	  ○ State and federal disabilities laws if applicable, including the Americans with Disabilities Act (ADA) which protects people with disabilities from discrimination in employment and requires employers to engage in the interactive process for accommodations
	  ○ State or federal labor laws where applicable

	○ State and federal public accommodations laws that provide all persons with full and equal access to services, transportation, and facilities open to the public ○ OHA public health guidance if applicable • A business should, but is not required to: ○ Provide, at no cost, at least disposable face coverings for customers or visitors who do not have one ○ Post signs about any mask, face shield or face coverings requirement in languages that are commonly spoken by customers and visitors ○ Educate employees: ▪ On how to safely work and communicate with people who cannot wear masks, face shields, or face coverings ▪ That they may need to remove a mask or face covering while communicating with an individual who needs to read lips or see facial expressions to communicate
Employee Health Checks	• Know the signs and symptoms of COVID-19 and what to do if employees develop symptoms at the workplace • Consider regular health checks (e.g., temperature and respiratory symptom screening) or symptom self-report of employees, if job-related and consistent with business necessity • If customers or visitors will be required to wear a mask, face shield or face covering: ○ Post clear signs about any such requirements ○ Provide accommodations and exceptions for: ▪ People with disabilities and medical conditions ▪ Children under 12 years of age (except public transit, see below) • Review and require employees, contractors and volunteers to review OHA's Mask and Face Covering Guidance for Business, Transit, and the Public Frequently Asked Questions to learn about how requiring people to wear face coverings affects people differently including people with disabilities and people of color who may have heightened concerns about racial profiling and harassment due to wearing face coverings in public.
Customer Health Checks / PPE	• N/A
Sanitation	• Minimize employee bare-hand contact with food through use of utensil. • Reinforce that meticulous hand hygiene (frequent and proper handwashing) is of utmost importance for all employees, including chefs, line cooks and waitstaff • Have employees wear gloves when performing cleaning, sanitizing, or disinfecting activities ○ Please note that for non-cleaning activities, non-Oregon Department of Agriculture (ODA) licensed facility employees are not required to wear gloves ○ Wearing gloves for activities that might overlap with food handling can foster cross-contamination ○ If businesses choose to have employees use gloves, they must provide non-latex gloves and employees must prevent cross-contamination by replacing gloves after touching faces or changing tasks (e.g., food preparation versus taking out garbage) ○ See OHA guidance regarding glove use. • Businesses must:

	○ Disinfect customer-contact surfaces at tables between each customer/dining party including seats, tables, menus, condiment containers and all other touch points ○ Provide condiments, such as salt and pepper, ketchup, hot sauce and sugar, in single-service packets or from a single-service container. If that is not possible, condiment containers should not be pre-set on the table and must be disinfected between each customer or dining party. Disinfection must be done in a way that does not contaminate the food product; for example, do not use a spray device on a saltshaker ○ Not pre-set tables with tableware (napkins, utensils, glassware) ○ Frequently disinfect all common areas and touch points, including payment devices ○ Use menus that are single-use, cleanable between customers (laminated), online, or posted on a whiteboard or something similar in order to avoid multiple contact points • To the extent possible, businesses should, but are not required to: ○ Limit the number of staff who serve individual parties. Consider assigning the same employee to each party for entire experience (service, busing of tables, payment) ▪ An employee may be assigned to multiple parties but must wash hands thoroughly or use hand sanitizer (60-95% alcohol content) when moving between parties ○ Consider providing hand-washing facilities for customer use in and around the business ▪ Hand sanitizer is effective on clean hands; businesses may make hand sanitizer (at least 60-95% alcohol content) available to customers ▪ Hand sanitizer must not replace hand washing by employees
Distancing and Occupancy Restrictions	• Refer to the "Sector Risk Level Guidance Chart" for occupancy guidelines • Ensure tables are spaced at least six (6) feet apart so that at least six (6) feet between parties is maintained, including when customers approach or leave tables ○ Businesses will need to determine seating configuration to comply with these physical distancing requirements ○ Remove or restrict seating to facilitate the requirement of at least six (6) feet of physical distance between people not in the same party ○ If booth seating is back-to-back, only use every other booth • Limit parties to 10 people or fewer. Do not combine parties/guests at shared seating situations who have not chosen to congregate together ○ People in the same party seated at the same table do not have to be six (6) feet apart • If a business is unable to maintain at least six (6) feet of distance, except for brief interactions (for example, to deliver food to a table), it may operate only as pick up/to go service. This applies to both indoor and outdoor seating • Businesses must: ○ Ensure customers/parties remain at least six (6) feet apart when ordering ▪ Signs should be posted as necessary to ensure that customers meet the requirements of this guidance ▪ Mark designated spots on the floors must have designated spots where customers will wait in line • Businesses may:

	○ Install plexiglass (acrylic) or other nonpermeable physical barrier that is easily cleaned, between booths in lieu of having six (6) feet of distance, if the barrier is at least one (1) foot higher than head level for customers seated and at least three (3) feet wide or at least the width of the booth if wider than three (3) feet • To the extent possible, businesses should, but are not required to: ○ Assign a designated greeter or host to manage customer flow and monitor distancing while waiting in line, ordering, and during the entering and exiting process ▪ Do not block egress for fire exits ○ Assign employee(s) to monitor customer access to common areas such as restrooms to ensure that customers do not congregate
Changes to Payment Systems	• N/A
Other Operational Guidelines	• Businesses must: ○ End all on-site consumption of food and drinks, including alcoholic beverages by 10:00pm ○ Prohibit customer self-service operations, including buffets, salad bars, soda machines and growler refilling stations ○ Prohibit counter and bar seating unless the counter faces a window or wall and at least six (6) feet of distance is maintained between parties ▪ This applies to all facilities including bars, breweries and tasting rooms. Counter and bar ordering are acceptable if the operation finds that this decreases worker exposure ▪ The counter ordering approach requires that food and alcohol are taken to a table that meets distancing requirements for consumption and at least six (6) feet of physical distance is maintained among customers and employees during the ordering process ○ Prohibit use of karaoke machines, pool tables, and bowling • To the extent possible, businesses should, but are not required to: ○ Strongly encourage all customers to wear cloth, paper or disposable face coverings ▪ Customers do not need to wear face coverings while seated at the table ▪ If a business sets a policy that all customers are required to wear cloth, paper or disposable face coverings, business management should consult with their legal counsel to determine whether such a requirement can be enforced ▪ Encourage reservations or advise people to call in advance to confirm seating/serving capacity • Consider a phone reservation system that allows people to queue or wait in cars and enter only when a phone call, text, or restaurant-provided "buzzer" device, indicates that a table is ready ○ Post clear signs (available at healthoregon.org/coronavirus) listing COVID-19 symptoms, asking employees and customers with symptoms to stay home, and listing who to contact if they need assistance
Local Exceptions	• A state map showing the status of each county can be found here
State	**Pennsylvania**
Official Orders and Guidance	• Process to Reopen Pennsylvania • Pennsylvania Restaurant Industry Guidance

	• Restaurant Self-Certification Program FAQs • Restaurant Self-Certification Portal • Limited Time Mitigation Order, effective 12/12
Dine-In	• Permitted, with restrictions
Employee PPE	• Provide non-medical masks for employees to wear at all times and make it mandatory to wear masks while at the restaurant or retail food service business • An employee does not need to wear a mask if it impedes their vision, if they have a medical condition, or if it would create an unsafe condition in which to operate equipment or execute a task • Employers may approve masks obtained or made by employees according to Department of Health policies • When protective equipment such as face coverings are used, launder daily and wash hands after touching/adjusting face covering while working
Employee Health Checks	• Prior to each shift, ask that the employees self-measure their temperature and assess symptoms

Customer Health Checks / PPE	• Require all customers to wear masks while entering, exiting, or otherwise traveling throughout the restaurant or retail food service business
	  ○ Face coverings may be removed while seated
	  ○ Individuals who cannot wear a mask due to a medical condition (including children under the age of two years per CDC guidance) are not required to wear masks and are not required to provide documentation of such medical condition

Sanitation	• Use single-use disposable menus (e.g., paper) and discard after each customer, or utilize a written posting such as a chalkboard or whiteboard to relay menu information
	• Train all employees on the importance and expectation of increased frequency of handwashing, the use of hand sanitizer with at least 60% alcohol, and provide clear instructions to avoid touching hands to face
	• Assign employee(s) to monitor and clean high touch areas frequently while in operation including entrance doors, bathroom surfaces, host stands etc., and continue to regularly clean all other areas of the restaurant or retail food service businesses
	• Clean and disinfect any shared items with which customers will come in contact such as tabletops, digital menus, check presenters, and digital payment devices after each customer use
	• Implement procedures to increase cleaning and sanitizing frequency in the back of house
	  ○ Avoid all food contact surfaces when using disinfectants
	• Ensure employees do not share equipment to the extent possible (e.g., cooking equipment, trays, etc.).
	• Verify that dishwashing machines are operating at the required wash, rinse and sanitize temperatures and with appropriate detergents and sanitizers
	• Follow all requirements of the Department of Agriculture's Food Code regulations, even when altering from normal types of food delivery
	• Schedule closure periods throughout the day to allow for cleaning and disinfecting, including bathrooms (i.e., after lunch service)
	• Servers should avoid touching items on tables while customers are seated to the extent possible
	  ○ Dedicated staff should remove all items from the table when customers leave

	• All businesses and employees in the restaurant and retail food service industry authorized to conduct in-person activities in **Yellow** phase counties pursuant to this guidance are prohibited from doing the following:
	  ○ Using self-service food or drink options, such as buffets, salad bars, and condiments
	  ○ Condiments must be removed from tables and dispensed by employees upon the request of a customer
	  ○ Using reusable menus, other than digital menus sanitized after each use
	  ○ Refilling food and beverage containers or implements brought in by customers

Distancing and Occupancy Restrictions	• Indoor dining is permitted at 75% capacity
	• Provide at least six feet between parties at tables, (i.e., the six feet cannot include the space taken up by the seated guest)
	  ○ If tables or other seating are not movable, seat parties at least six feet apart
	• Allow no more than 10 people at a table, unless they are a family from the same household
	• Spacing must also allow for physical distancing from areas outside of the facility's control (i.e. such that pedestrians on a sidewalk can pass with at least six feet of distance to customer)
	• The maximum occupancy limit includes staff
	• Ensure maximum occupancy limits for indoor and outdoor areas are posted and strictly enforced
	• Don't use shared tables among multiple parties unless the seats can be arranged to maintain six feet of distance between parties
	• Provide physical guides, such as tape on floors or sidewalks and signage on walls to ensure that customers remain at least six feet apart in lines or waiting for seating or in line for the restroom
	  ○ Encourage customers ordering take-out to wait in their vehicles after ordering
	• Where possible, stagger work stations to avoid employees standing adjacent or next to each other
	  ○ Where six feet of separation is not possible, consider spacing options that include other mitigation efforts with increased frequency of cleaning and sanitizing surfaces
	• Establish a limit for the number of employees in shared spaces, including break rooms, and offices to maintain at least a six-foot distance
	• Use separate doors to enter and exit the establishment when possible
	• Close or remove amenities and congregate areas non-essential to the preparation and service of food or beverages such as dance floors, child play areas, interactive games, and video arcades

Changes to Payment Systems	• Consider methods to make point of sale terminals safer, including use of no contact applications, placement of a glass or clear plastic barrier between the employee and the customer, and providing a hand sanitizer station for customer and employee use after handling credit/debit cards, PIN terminals, or exchange of cash.
Other Operational Guidelines	• Take-out sales of alcohol for the purposes of off-site consumption are permitted subject to any limitations or restrictions imposed by Pennsylvania law • Use technology solutions where possible to reduce person-to-person interaction, including mobile ordering; text or phone app technology to alert customers when their table is ready to avoid use of "buzzers;" and contactless payment options • Utilize reservations for dining on premises to maintain records of all appointments, including contact information for all customers • Use staff-facilitated seating where appropriate. If seating is not staff facilitated and tables cannot be moved to meet the physical distancing requirements outlined above, tables that should not be used must be clearly marked as out of service

	• Establish a written, worksite-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person to implement the plan • Follow all applicable provisions of the Guidance for Businesses Permitted to Operate During the COVID-19 Disaster Emergency to Ensure the Safety and Health of Employees and the Public, available here, including provisions requiring the establishment of protocols for execution upon discovery that the business has been exposed to a person who is a probable or confirmed case of COVID-19
Local Exceptions	○
Territory	**Puerto Rico**
Official Orders and Guidance	• Executive Order 2021-027
Dine-In	• Permitted, with restrictions ○ Curfew in effect from 12am to 5am
Employee PPE	• Masks are required by anyone outside the home and in any business
Employee Health Checks	• N/A
Customer Health Checks / PPE	• Masks are required by anyone outside the home and in any business
Sanitation	• It is recommended to establish a cleaning and disinfection system for air conditioning unit ducts periodically • The use of a mask must be always ensured, both by employees and clients, and stations or mechanisms provided so that people can disinfect themselves while they wait in the establishment
Distancing and Occupancy Restrictions	• 50% indoor dining occupancy limit ○ If the restaurant cannot guarantee social distancing of 6 to 9 feet when it is at 50% occupancy, it must minimize that percent to guarantee distancing • All restaurants must place a poster in a visible place with the number of people that represents 30% of their capacity • Restaurants with outdoor space can receive the maximum occupancy, always guaranteeing physical distancing of 6 to 9 feet • Bars in restaurants must remain closed ○ The consumption of alcoholic beverages is only allowed in the dining room
Changes to Payment Systems	• N/A
Other Operational Guidelines	• Operation hours are until 11:00pm • The sale and consumption of alcoholic beverages is allowed 7 days a week to any customer who is sitting and consuming food • Executive Order requires that reservations be promoted to maintain control of the number of clients
Local Exceptions	•
State	**Rhode Island**

Official Orders and Guidance	• Executive Order 21-24 -- 75% Capacity
Dine-In	• Permitted, with restrictions
Employee PPE	• In furtherance of the requirement that all employees, customers, and members of the general public wear face coverings/masks when social distance cannot be easily, continuously, and measurably maintained, customers are required to wear face masks when entering or exiting the restaurant, when in a common area (e.g. hallway or restroom), or when otherwise traveling within or through the restaurant

Employee Health Checks	• RIDOH requires that establishments screen employees, customers, and visitors entering an establishment
	• People whose responses to screening questions indicate they are sick, or who show visible signs of illness, must be denied entrance and instructed to isolate
	• Employers may supplement screening questions with temperature checks
	  ○ Screening of customers and visitors may consist of self-screening as guided by posted signage
	  ○ In addition to screening for COVID-19 symptoms and risk factors as outlined in the general guidance, restaurants should inform customers upon securing a reservation of screening requirements and notify customers that they should not dine at the restaurant if any member of their party does not meet screening standards
	  ○ This notification can be done by phone, text, email, or verbally

Customer Health Checks / PPE	• Effective 5/7 masks would not be required outside. • RIDOH requires that establishments screen employees, customers, and visitors entering an establishment • People whose responses to screening questions indicate they are sick, or who show visible signs of illness, must be denied entrance and instructed to isolate • Establishments are permitted to establish their own facial covering policy pertaining to customers when they are dining, provided that such policy is in addition to, and not in conflict with, the State's policy and complies with other applicable law
Sanitation	• Prior to reopening, an establishment should conduct a thorough cleaning of the facility, including all dining, kitchen, bathroom, and commonly-touched areas • Outdoor dining tables fall into the category of frequently touched surfaces, and restaurants must clean each table, chair, and other commonly touched surfaces related to that table in accordance with CDC guidelines, and between parties • Establishments must make hand washing facilities (with running soap and water) or hand sanitizer available to all employees and customers ○ Hand sanitizer should be made available at the establishment's entrances and exits, as well as in dining areas, when practicable • Establishments must clean bathrooms, pick-up locations, payment stations, and other commonly touched or customer-facing areas in accordance with the CDC guidelines documented in the general business guidelines • Establishments should remind employees of pre-existing food safety regulations, healthy handwashing practices, and the importance of regular cleaning • Condiments and similar products (e.g. salt, pepper, and salad dressing) can only be provided via single-servings (e.g. individual packages or cups) unless provided upon request and sanitized between each use • Establishments must use one of the following:

	○ (1) paper menus that are immediately disposed after use ○ (2) digital, electronic, whiteboard, or chalkboard menus ○ (3) reusable menus that are sanitized after each use • Utensils and dishware used for table service must either: ○ (1) be disposable and discarded between, or ○ (2) be removed, sanitized, and replaced between parties • Utensils should be rolled or packaged • Self-service drink refills are not allowed. Any drink refill must use clean dishware (sanitized between use) or new • Establishments providing bathroom access must clean commonly touched surfaces in restrooms (e.g. toilet seats, doorknobs, stall handles, sinks, paper towel dispensers, soap dispensers) frequently and in accordance with CDC guidelines
Distancing and Occupancy Restrictions	• Effective 5/7: all businesses would be able to increase their capacity to 80% with patrons spaced 3 feet apart and there would be no capacity limit on outdoor dining. After 5/28, indoor dining with 3-feet spacing would open at 100% capacity. • An establishment's indoor dining capacity is limited to 75% of an establishment's regular seating capacity so long as spacing requirements described below can be maintained ○ Outdoor dining is still encouraged as long as the restaurant does not service more than its normal operating capacity and physical distancing can be maintained ○ Additionally, if an establishment has established extra outdoor dining capacity in Phase I or Phase II, that additional outdoor capacity may remain in Phase III if the municipality continues to approve such additional capacity (in accordance with the municipality's approval processes) • Tables must: ○ seat up to no more than two households per table, up to a maximum of eight people ○ Be separated by at least 8 feet from table edge to table edge or to allow six feet spacing between seated customers at different tables ○ Be at least 6 feet away from areas with regular customer foot traffic (e.g. routes to bathrooms, entrances, and exits) ○ Tables may be closer together provided that physical, nonporous barriers (i.e. plexi-glass, plastic) of an appropriate height (tall enough to fully separate seated customers) are installed between tables • All customers consuming food or drink on premises must be seated in accordance with all indoor and outdoor dining requirements • Mingling or congregating of customers is prohibited ○ Establishments should take measures to prevent mingling and congregating of customers—especially at bars and in waiting areas, including outdoor bars and waiting areas ○ Examples of these measures include designating staff to enforce physical distancing at bars and in waiting areas, establishing queues of customers with demarcated 6-foot physical distancing spacing in waiting areas, and posting signage reminding customers of the importance of physical distancing • The maximum party size is 50 people for indoor settings and 100 people for outdoor settings in accordance with the social gathering size with restaurant rules for Phase III ○ Customers are strongly encouraged to minimize the size of their party, to minimize the number of non-household members they dine with, and to keep their party to eight people or fewer

	○ Additionally, no more than eight customers are allowed at a single table. Parties of eight or more customers are to be seated at two or more separate tables, and it is recommended strongly that restaurants seat such larger parties outdoors, where possible ○ Restaurants may also choose not to allow larger parties • Service to standing customers (e.g. in a bar area) is prohibited with the exception of food pick-up where standards for pick-up referenced below in the Guidance for Pick-up, Drivethrough, and Delivery section are followed ○ This guidance includes six feet of physical distance between individuals in pick-up and waiting areas • Establishments must prevent customer access to potential gathering spaces on the premises (e.g. dance floors, courtyards) ○ Customer seating anywhere other than at tables or designated seating areas of a bar is prohibited • Restaurants are recommended to help prevent socializing or mixing between tables or between different parties • It is recommended that, to the extent possible, establishments maximize spacing between individuals • Establishments are reminded of the State's general guidance regarding physical distancing which reads that "All persons should remain at least six (6) feet apart at all times • If social distancing is not feasible, individuals must minimize time in violation of social distancing, and additional precautions should be taken ○ Procedures that cannot be executed with social distancing should be documented by businesses and organizations in the written COVID-19 Control Plan required." • Establishments should consider designating separate entrances and exits for customers, where practicable, to promote one-way customer traffic • Establishments should demarcate physical distancing spaces in waiting areas and indicate customer traffic flows with tape or paint on the floor as well as with signage • In order to facilitate physical distancing among staff and to minimize the number of people staff interact with, establishments should consider: ○ Staggering employee shifts and break times; ○ Cohorting staff within each shift (i.e. keeping the same shift schedules and avoiding mixing staff across shifts) ○ Designating separate work zones for servers ○ Spacing workstations and personnel positioning by six feet, when practicable ○ Eliminating or minimizing the use of shared equipment • Establishments should make adjustments to promote physical distancing within bathrooms (alternating stalls, sinks, etc.), or take other steps as is practicable (including the posting of signage) • Servers, bartenders, bussers, and other customer-facing staff should minimize time spent within six feet of customers and other staff • Online and phone reservations are strongly encouraged ○ If online and phone reservations cannot be implemented, outdoor reservation or host stations for taking in-person reservations and receiving customers are strongly recommended as an alternative • Upon arriving at the premises for dining, the establishment should ensure that parties are directed to their table in a manner that respects physical distancing guidelines

	• Self-service drink refills are not allowed ○ Any drink refill must use clean dishware (sanitized between use) or new • All self-service food stations where food is not prepackaged, wrapped, or otherwise protected (e.g. salad bars and buffets) are prohibited
Changes to Payment Systems	• Establishments should use contactless and/or cashless payment methods where feasible • Establishments should encourage staff handling customer transactions to wash their hands with increased frequency • To the extent customer contact is required in processing transactions (e.g. entering a pin number, signing a receipt), the establishment should take special measures to ensure contacted areas (e.g. payment devices, pens, cardholders) are sanitized frequently (e.g. after each use)

Other Operational Guidelines	• Effective 11/8, restaurants must close at 10:00 p.m. Sunday-Thursday; and at 10:30 p.m. Friday-Saturday
	• Bar areas within restaurants must close by 11:00pm
	• In addition to applicable guidance for on-premise dining, restaurants providing pick-up, drive-through, and delivery should take the following steps to assist customers with social distancing:
	  ○ Encourage customers to place remote orders online or by phone
	  ○ Offer curbside pick-up (i.e. not allowing customers indoors) where practicable
	  ○ Demarcate 6-foot spacing in any lines (e.g. by using tape and/or with signage, rope/belt stanchions, or other methods)
	  ○ Demarcate a 6-foot distance between each pick-up or payment location (e.g. counter, table, register)
	  ○ Demarcate a 6-foot distance between the waiting line for customers and any pick-up or payment locations
	  ○ Close any waiting areas and demarcate 6-foot spacing for pick-up lines
	  ○ Establishments may use the non-critical retail guidance (1 customer per 300 sf of floor area) as a rule of thumb for determining how many customers should be allowed in a space at a time for takeout operations
	  ○ Install physical, non-porous barriers (i.e. plexi-glass, plastic) in accordance with standards established by RIDOH at key points of customer interaction (e.g. pick-up areas, payment stations)
	• Establishments must designate an employee to implement and monitor for compliance with social distancing measures, sanitization, and other standards included in this guidance
	  ○ This employee may be the Food Safety Manager; however, establishments may designate an alternative employee
	• Establishments should institute employee training programs on these standards
	• Establishments should post signage, visible to customers, that communicates expected social distancing, mask wearing, and customer screening policies
	• Dining must be restricted to outdoor dining areas only (indoor dining is not allowed at this time)
	  ○ All indoor dining areas and seating (such as within waiting areas) must remain closed to customers
	• Bar seating and service to standing customers is prohibited. Additionally, establishments should prevent customer access to potential gathering spaces on the premises (e.g. dance floors, courtyards). Customer seating anywhere other than at tables is prohibited
	• Service for outdoor dining requires that reservations be made in advance electronically or by phone (no walk-ins)
	• All self-service food stations where meals need to be assembled by the customer (e.g. salad bars and buffets) are prohibited
	• Valet services are prohibited

	• Establishments should increase ventilation rates and outdoor air circulation in kitchens and other functional indoor areas (e.g. kitchens, food prep areas), when safe and practicable • Establishments shall maintain an employee work log and retain the names and contact information of individuals placing reservations for a period of at least 30 days and make this information available to RIDOH upon request for the purposes of contact tracing
Local Exceptions	• N/A
State	**South Carolina**
Official Orders and Guidance	• South Carolina Guidelines for Reopening our Hospitality Industry • South Carolina Palmetto Priority
Dine-In	• Dine-in permitted, with restrictions

Employee PPE	• Avoid sharing indoor space unless it is essential
	  ○ In that scenario, employees should be encouraged to wear masks or cloth face coverings
	• Staff should wear disposable gloves when cleaning and disinfecting surfaces
	  ○ Gloves should be discarded after cleaning and disinfecting is completed. Ensure that staff properly wash their hands immediately after gloves are removed

Employee Health Checks	• Each employee will pass a health check or health survey prior to each shift • Heightened hygienic practices including peer observation and supervisor oversight to ensure staff are washing hands frequently and correctly, gloves may be used and must be changed properly, and that staff avoid touching their eyes, nose or mouth • Each staff member will have his/her temperature taken before their shift and there will be ongoing interaction with staff on their health status and the health of anyone with whom they may be in close contact (family members, roommates, etc.) • Immediately exclude any staff members indicating symptoms or that have been diagnosed with COVID-19 or have been in contact with someone diagnosed COVID-19
Customer Health Checks / PPE	• N/A
Sanitation	• Provide hand sanitizers at all entry doors, touchless is preferred if availability permits ○ At your main entrance, provide a cleaning station with alcohol-based hand sanitizer, tissues, and a trash can for visitors • Table condiments, such as salt, pepper, ketchup, etc. should be removed from the table and provided upon request. Consider using portion control products when appropriate • Use sanitizing solutions to clean tables, chairs, and check presenters after each seating • Clean and sanitize salt and pepper fixtures or use single use condiments • Use paper menus if possible or sanitize menus after each use • Sanitize all doorknobs and other frequently touched surfaces as much as possible between newly arriving parties with approved sanitizing solution • Cleaning supplies should be single use (paper towels, disposable mop heads) or laundered between uses (dish towels, mop heads) • During routine business hours, frequently and thoroughly clean and disinfect all frequently touched objects within the dining and customer areas (doorknobs, cabinet handles, handrails, light switches, kitchen counters, dining room tables)

	• Deep clean and disinfect the entire facility during non-operational hours at least five times per week • Only use kiosks or touch screens if they can be sanitized between uses, encourage touchless payment operations like credit cards with no signature required • Do not place utensils on table until patron is seated and, if possible, use disposable single-use utensils

Distancing and Occupancy Restrictions	• Dine-in occupancy at 100%
	• Space tables both indoor and outdoor at least six to eight feet apart depending on chair placement to keep diners at least 6' apart from other tables
	  ○ If not possible, seat tables in rotation, or block seats
	  ○ Reduce seating in dining rooms to the appropriate level based on square footage and layout of the dining room
	• No more than eight customers at a table during Phase One of the reopening of our restaurants.
	• Manual or digital reservation system would be helpful to be more efficient with table seating
	  ○ Have diners wait for tables in cars or outdoors using social distancing regulations rather than congregating in your dining room
	  ○ Text them when their table is available
	• If there is any waiting outside the restaurant or at the counter, tape or markings should be used to monitor six feet physical distance
	• 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
	  ○ The following modifications are required:
	  ▪ 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
	  ○ The following conditions are required:
	  ▪ 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)
	• In self-service seating restaurants, signage should be placed on tables/booths which are not to be occupied so that proper social distancing can be maintained
	• We recommend to remove bar stools or maintain a 6' distance between each party to allow people to order drinks at the bar and sit using appropriate social distancing
	• Do not allow groups of people to order drinks and stand around to consume
	• Customers should be seated to ensure proper distancing and the safety of all guests
	• Set up guidelines for server stations so they are not congregating together
	  ○ Depending on the size of the restaurant, consider having a station for each server

Changes to Payment Systems	• N/A
Other Operational Guidelines	• Buffets and self-service stations: Have staff dispense food from buffets (cafeteria-style) or discontinue these services to prevent customer reuse of service utensils and potential physical contamination
Local Exceptions	• N/A
State	**South Dakota**
Official Orders and Guidance	• COVID-19 Frequently Asked Questions • COVID-19: What Can Employers Do?
Dine-In	• Permitted • Offer or continue to offer takeout, delivery, drive-through, curb side service, offsale services or other innovative business models that do not involve public gatherings
Employee PPE	•
Employee Health Checks	• Considering implementing a daily health screening check point and log for all employees entering the workplace.
Customer Health Checks / PPE	• N/A
Sanitation	• Perform routine cleaning of all frequently touched surfaces • For more strategies, refer to the CDC website for businesses
Distancing and Occupancy Restrictions	•
Changes to Payment Systems	•
Other Operational Guidelines	•
Local Exceptions	•
State	**Tennessee**
Official Orders and Guidance	• Executive Order 80, Issued 4/27/21
Dine-In	• Permitted
Employee PPE	• Guideline: Have dedicated face coverings and dedicated gloves (i.e., only used by one person) worn by all employees, at all times ○ Should not be N-95 or medical variety – these should be saved for use by healthcare workers

Employee Health Checks	• Guideline: Screen all employees reporting to work for COVID-19 symptoms with the following questions:
	  ○ 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?
	• 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.
	• Employers should maintain the confidentiality of employee health information.

Customer Health Checks / PPE	• N/A
Sanitation	• N/A
Distancing and Occupancy Restrictions	• N/A
Changes to Payment Systems	• N/A
Other Operational Guidelines	• N/A
Local Exceptions	• N/A
State	**Texas**
Official Orders and Guidance	• Restaurant Health Protocols Checklist • Restaurant Customer Health Protocols Checklist • Executive Order (GA-34) – 100% indoor dining capacity, effective 3/10
Dine-In	• Permitted
Employee PPE	• 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	• Screen employees before coming into the business: • Do not allow employees with the new or worsening signs or symptoms listed above to return to work until: ○ 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 – ○ 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 / PPE	• N/A
Sanitation	• 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 ○ 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 ○ Make a hand sanitizing station available upon entry to the restaurant
Distancing and Occupancy Restrictions	• N/A
Changes to Payment Systems	• Contactless payment is ***encouraged***. Where not available, contact should be minimized
Other Operational Guidelines	• ***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	•
State	**Utah**
Official Orders and Guidance	• Utah Leads Together 4.0
Dine-In	• Permitted
Employee PPE	• N/A
Employee Health Checks	• N/A

Customer Health Checks / PPE	• N/A
Sanitation	• Restaurants should consider maintaining sanitation procedures.
Distancing and Occupancy Restrictions	• N/A
Changes to Payment Systems	• Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use
Other Operational Guidelines	• N/A
Local Exceptions	• N/A
State	**Vermont**
Official Orders and Guidance	• Protecting the Safety and Health of Workers – Vermont Department of Labor • Guidance for Bars, Restaurants, Catering, and Food Service • UPDATE ON NEW WORK SAFE ADDITIONS TO THE BE SMART, STAY SAFE ORDER, 11/23
Dine-In	• Permitted, with restrictions
Employee PPE	• Employees must wear face coverings over their nose and mouth when in the presence of others
Employee Health Checks	• 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 / PPE	• Customers are required to wear face coverings when not seated and eating
Sanitation	• Disposable or electronic menus are required • Consider using rolled silverware and eliminating table presets • Disposable/single use condiment packets are encouraged • Multi-use condiments and all other items for general use must be cleaned and sanitized between customers • 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 • Restrooms should be monitored and routinely cleaned and soap dispensers regularly filled • Disinfect all front-of-house surfaces including door handles, screens, phones, pens, keyboards; as well as tables, chairs and other areas of high hand contact frequently
Distancing and Occupancy Restrictions	• Indoor operations are limited to 50% of approved fire safety occupancy or 1 person per 100 square feet, with a maximum of 75 people indoors and 150 people outdoors, or their maximum licensed seating capacity, whichever is less • Operators must limit the total number of customers served/seated in OUTSIDE seating at one time to 150 or their maximum licensed seating capacity, whichever is less

	• Seating must be available for all patrons and seating must allow for physical distancing of at least 6 feet between seated dining parties
	  ○ Seating must be limited to only individuals from the same household
	  ○ Standing is not allowed at this time
	• Bar seating may only be open if a physical barrier, such as a piece of plexiglass, separates the patrons from bartenders and the drink preparation area
	• Reservations or call ahead seating is required
	  ○ Restaurants may seat multiple households together, but no more than six people can be seated at the same table
	  ○ Waiting areas must accommodate physical distancing
	• Employees must observe strict social distancing of 6 feet while on the job

Changes to Payment Systems	• None specified

Other Operational Guidelines	• All in-person service at restaurants must stop table service at 10pm. Take out or curbside service is allowed after 10 pm.
	• 1st Class licensees who hold a Restaurant License issued by VDH for an on-site kitchen equipped to provide menu service must accompany all beverage alcohol orders with food; serve only those patrons who are seated; and continue to abide by existing health and safety guidance issued by ACCD
	• Signs must be posted at all entrances clearly indicating that no one may enter if they have symptoms of respiratory illness
	• Use of shared food service (buffet style, coffee stations, beverage stations) and self-serve utensils, plates or napkins, are prohibited
	  ○ However, a staffed banquet style buffet may occur if serving lines can accommodate physical distancing
	• Restaurants must maintain an easily accessible, legible log of all employees, customers, members and guests and their contact information, including name, address, phone number and email address for 30 days in the event contact tracing is required by VDH
	  ○ For the sake of clarity, this requirement applies to all employees and all guests in every party
	  ○ All customers opting to dine-in must be logged. Take out customers who do not dine in the restaurant do not need to be logged

Local Exceptions	• N/A
State	**Virginia**
Official Orders and Guidance	• Phase Three Guidance, effective 7/1/20 • Executive Order 63 requires all individuals age 10 and over to wear a face covering when inside public buildings, including restaurants
Dine-In	• Permitted, with restrictions
Employee PPE	• Employees working in customer dining and service areas are required to wear face coverings unless fully vaccinated
Employee Health Checks	• Prior to each shift, employers should ask that the employee self-measure their temperature and assess symptoms ○ Please see VDH Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers During Widespread Community Transmission
Customer Health Checks / PPE	

Sanitation	• Use single-use disposable menus (e.g., paper) and discard after each customer • Reusable menus are not permitted in Phase 1 • Refilling food and beverage containers or implements brought in by customers is not allowed in Phase 1 • No self-service of food (except beverages), including condiments ○ Condiments must be removed from tables and dispensed by employees upon the request of a customer • Buffets must be staffed by servers. For self-service beverage areas, use beverage equipment designed to dispense by a contamination-free method • Perform thorough cleaning and disinfection of frequently contacted surfaces including digital ordering devices, check presenters, self-service areas, tabletops, bathroom surfaces, and other common touch areas every 60 minutes during operation. • Tabletops and credit card/bill folders must be disinfected between patrons • Table resets must be done by an employee who has washed their hands with soap and water for at least 20 seconds just prior to reset activities

Distancing and Occupancy Restrictions	• 100% occupancy limits with proper distancing in place
	• Provide a minimum of six feet between parties at tables, (i.e., the six feet cannot include the space taken up by the seated guest)
	  ○ If tables are not movable, seat parties at least six feet apart. Spacing must also allow for physical distancing from areas outside of the facility's control (i.e. provide physical distancing from persons on public sidewalks)
	• Do not seat parties of more than 10 patrons
	  ○ All parties, whether seated together or across multiple tables, must be limited to 10 patrons or less
	• Do not seat multiple parties at any one table unless marked with six foot divisions (such as with tape)
	• Only 10 patrons may wait for takeout in the lobby area at one time
	• Establish policies and practices for physical distancing between co-workers and between members of the public
	• Provide clear communication and signage for physical distancing in areas where individuals may congregate, especially at entrances, in seating areas, and in check-out lines
	• Limit the occupancy of physical spaces to ensure that adequate physical distancing may be maintained
	• Temporarily move or stagger workstations to ensure six feet of separation between co-workers and between members of the public
	• Only if you have a permit for outside seating can you have limited outdoor dining at 50% capacity, table spacing and employees wear masks

Changes to Payment Systems	• Encourage cashless transactions where possible
Other Operational Guidelines	Bar seats and congregating areas of restaurants must be closed to patrons except for through-traffic ○ Non-bar seating in the outdoor bar area (i.e., tables or counter seats that do not line up to a bar or food service area) may be used for customer seating as long as a minimum of six feet is provided between parties at tables • Keep game areas, dance floors, and playgrounds closed. If live musicians are performing at an establishment, they must remain at least six feet from patrons and staff • Post signage at the entrance that states that no one with a fever or symptoms of COVID-19, or known exposure to a COVID-19 case in the prior 14 days, is permitted in the establishment

	• Post signage to provide public health reminders regarding physical distancing, gatherings, options for high risk individuals, and staying home if sick (See samples at the bottom of this document)
Local Exceptions	•
State	**Washington**
Official Orders and Guidance	• COVID-19 Guidelines for Restaurants • Eating and Drinking Establishment COVID-19 Requirements • Open Air and Outdoor Seating Requirements
Dine-In	• Permitted, with restrictions

Employee PPE	• Provide personal protective equipment (PPE) such as gloves, goggles, face shields and face masks as appropriate or required to employees for the activity being performed
	  ○ Cloth facial coverings must be worn by every employee not working alone on the jobsite unless their exposure dictates a higher level of protection under Department of Labor & Industries safety and health rules and guidance
	  ○ Refer to Coronavirus Facial Covering and Mask Requirements for additional details
	  ○ A cloth facial covering is described in the Department of Health guidance

Employee Health Checks	• Screen employees for signs/symptoms of COVID-19 at start of shift • Make sure sick employees stay home or immediately go home if they feel or appear sick • Cordon off any areas where an employee with probable or confirmed COVID-19 illness worked, touched surfaces, etc. until the area and equipment is cleaned and sanitized
Customer Health Checks / PPE	• Businesses are required to enforce the use of face coverings by all customers or visitors
Sanitation	• Hand sanitizer should be available at entry for all staff and patrons (assuming supply availability) • Single use menus are required for in-person dining • Any condiments typically left on the table (ketchup, soy sauce, etc.) must be single-use or sanitized after each use
Distancing and Occupancy Restrictions	• Indoor dining is permitted at 50% capacity, effective 3/22 ○ 25% capacity through 3/21 • Table size for outdoor dining is limited to a maximum of five (5) people • Outdoor seating is permitted but must also be at 50% capacity • Outdoor seating does not count toward the building occupancy limit • Tables must be placed far enough apart when measured from occupied chair to occupied chair, to ensure dine-in guests seated at a table are a minimum of 6 feet away from guests at adjacent table, or there must be a physical barrier or wall separating booths or tables • If the establishment does not offer table service, they must have protocols in place to ensure adequate social distancing at food and drink pick-up stations, and seating within their dining area • Restaurants must have implemented a plan to ensure proper physical distancing in lobby/waiting areas/payment counters • Minimize the number of staff serving any given table. It is strongly recommended that one staff person take a table's order, bring all of their beverages/food/utensils, take their payment, etc.

	• Maintain minimum six-foot separation between all employees (and customers) in all interactions at all times • When strict physical distancing is not feasible for a specific task, other prevention measures are required, such as use of barriers, minimize staff or customers in narrow or enclosed areas, stagger breaks, and work shift starts
Changes to Payment Systems	• N/A

Other Operational Guidelines	• Outdoor dining and to-go service are permitted, provided that all outdoor dining must comply with the requirements of the Outdoor Dining Guidance
	• All restaurants are required to develop at each establishment, a comprehensive COVID-19 exposure control, mitigation, and recovery plan which must be adhered to
	  ○ A site-specific COVID-19 monitor shall be designated at each location to monitor the health of individuals and enforce the COVID-19 job site safety plan
	  ○ A copy of the plan must be available at all locations and available for inspection by state and local authorities
	  ○ Failure to meet this requirement may result in sanctions up to, and including, license suspension
	• Alcohol service, delivery, and consumption, including beer, wine, and spirits, service must end at 11:00 p.m
	• Bar seating is not permitted
	  ○ If an establishment has bar seating it must be closed off to prohibit use
	• Buffets and salad bars are now permitted, subject to the restaurant:
	  ○ Strictly complying with all Phase 2 and Phase 3 restaurant requirements;
	  ○ Ensuring the use of antimicrobial hand sanitizer by customers before and after handling serving utensils;
	  ○ Installing permanent barriers, such as sneeze guards, to protect food; and
	  ○ Monitoring the communal food and beverage areas to ensure that customers maintain physical distancing and all other rules
	• If the establishment offers table service, create a daily log of all customers and maintain that daily log for 30 days, including telephone/email contact information, and time in
	  ○ This will facilitate any contact tracing that might need to occur
	• Live music is prohibited
	• If a temporary structure is erected to provide outdoor service, the structure cannot be enclosed by more than two walls
	  ○ The limitation on walls applies to both rigid and flexible walls

Local Exceptions	• Check with county officials regarding which stage your county is in
State	**West Virginia**
Official Orders and Guidance	• Reopening plan • Restaurant guidance, updated 2/19/21
Dine-In	• Permitted, with restrictions
Employee PPE	• Face coverings: Require all employees to wear cloth face coverings at all times. Such coverings shall be cleaned or replaced daily
Employee Health Checks	• 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 / PPE	• Face coverings are required while indoors for all individuals age 9 and up ○ The requirement does not apply when customers are seated at a table in a restaurant

Sanitation	• 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
	  ○ 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
	  ○ 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
	  ○ 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
	  ○ 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	• Indoor seating occupancy at 100% such restaurant's seating capacity • 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. ○ 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	• Use contactless payment options where possible to reduce person-to-person contact
Other Operational Guidelines	• 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 ○ No live music, and all restaurant playgrounds shall remain closed.
Local Exceptions	• N/A
State	**Wisconsin**
Official Orders and Guidance	• Badger Bounce Back Plan • Face Covering Order – 7/30/20 • Wisconsin Restaurant and Food Service Reopening Guidance • Wisconsin Restaurant Association Reopening Guidance
Dine-In	• Permitted, with restrictions
Employee PPE	• Employees are required to wear masks when working
Employee Health Checks	• Employees who have a fever or other symptoms of COVID-19 will not be allowed to work
Customer Health Checks / PPE	• Customers age five and older are required to wear a mask inside the restaurant ○ The mask may be removed when eating or drinking

Sanitation	• Familiarize yourself with requirements from your local health department and make sure you are adhering to them
	• In food preparation areas, utilize only appropriate food service chemicals
	• Sanitize high-contact areas in the front and back of the house (for example, doorknobs, buttons, cooler doors, shopping carts/baskets and check-out counters) every two hours, or after each user if feasible
	• Sanitize tables and seating after each guest
	• Sanitize food contact surfaces after each use
	• Restrooms should be sanitized frequently, and the establishment shall monitor that patrons and staff adhere to social distancing guidelines regarding restroom use
	• Use disposable menus or sanitize menus after each use
	• Use rolled silverware/napkins stored in sealed bags
	  ○ Staff will roll silverware in designated sanitary areas
	  ○ Do not preset silverware
	  ○ Once removed from the sealed bags, utensils may not be reused, even if they have not been unwrapped

	• Do not use disinfecting wipes to wipe more than one surface; use one wipe per item or area and discard after each use or when visibly soiled • Ensure you are adhering to the requirements in the Wisconsin Food Code • Use gloves to avoid direct bare hand contact with ready-to-eat foods or unwrapped single-use items such as straws, stir sticks or toothpicks • Wrap food containers to prevent cross-contamination • Follow four steps to food safety: Clean, Separate, Cook and Chill • Encourage staff to become Certified Food Protection Managers • Do not allow customers to refill their own drinks; only allow staff to refill drinks, and use a new cup or mug for the refill • Install sanitizing stations (with hand sanitizer that is at least 60% alcohol) at the entrance to your business and encourage customers to use them • Remove all unnecessary touchpoints, especially those that cannot be sanitized; examples include the use of pens to sign receipts (cashless and contactless transactions are recommended), paper ordering slips, and order/table buzzers • Utilize disposable items instead of reusable whenever possible, and provide adequate trash receptacles to accommodate waste • Remove shared condiments from tables. Provide them by request and sanitize after usage, or provide single-use containers or disposable packets

Distancing and Occupancy Restrictions	• The capacity of customer-facing businesses should be reduced as much as possible to ensure adequate social distancing
	• Any indoor or outdoor waiting area must be marked to enforce social distancing standards
	  ○ One member of a party should be allowed in the waiting area, while other members of the party wait in their vehicle
	  ○ Advance reservations are preferred to walk-in dining
	• Dining rooms should maintain six feet between tables
	  ○ When possible, physical barriers made of plastic or similar solid material should separate tables/booths
	  ○ Tables and booths that are not compliant should be clearly signed and blocked off (i.e., with visible tape) across seats and tables
	• Limit each tables to six guests
	  ○ Extra chairs should be removed and tables may not be combined
	• Eliminate any unnecessary physical contact between staff and customers, and maintain social distancing with a six-foot distance between individuals whenever possible.
	• Install physical barriers such as sneeze guards and partitions at cash registers, bars, host stands and other areas where maintaining physical distance of six feet is difficult
	• For bar areas, two bar stools should be left empty between customers not in the same party; the same rules apply to outdoor patio areas
	• Adjust menu offerings and kitchen workflows to allow employees to maintain six feet of distance
	• Use floor markings in entry and cash wrap areas to encourage social distancing
	• Smoking patios should be closed or limited to one person at a time
	• Common-use areas (such as lounge areas and child play areas) should be closed if social distancing and sanitizing between users cannot be maintained

Changes to Payment Systems	• Offer cashless and contactless transactions whenever possible • When exchanging paper and coin money, do not touch your face afterward. Ask customers to place cash on the counter rather than directly into your hand ○ Place money on the counter, not in hand, when providing change back to customers • Clean counter after each customer at checkout
Other Operational Guidelines	• Post signage on the front door letting customers know about changes to your policies and instructing them to stay away if they are experiencing COVID-like symptoms • Close all self-service food and drink stations (for example, salad bars and buffets)
Local Exceptions	• N/A
State	**Wyoming**
Official Orders and Guidance	• Restaurant Guidance – Updated 2/15/21 • Health Order#1 – Effective 3/1/21
Dine-In	• Permitted, no restrictions
Employee PPE	
Employee Health Checks	
Customer Health Checks / PPE	
Sanitation	
Distancing and Occupancy Restrictions	
Changes to Payment Systems	
Other Operational Guidelines	
Local Exceptions	

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We would like to thank Littler's Workplace Policy Institute for their assistance in drafting this document:

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