

# RESTAURANTS



## Guidelines

- Restaurants need to adhere to strict safe sanitation practices with all team members certified in safe food handling and a certified manager on every shift.
- All employees will pass a health check or complete a health survey prior to each shift.
- All indoor and outdoor and waiting options will comply with the appropriate social distancing guidelines.
- Hand sanitizer or hand washing stations will be available to all customers and employees.
- Clean and sanitize common areas and surfaces regularly.
- Clean and sanitize each dining area after every use.
- Place settings, utensils, menus, and condiments will either be single-use or will be cleaned and sanitized after every use.
- Reservations only
- Employees will wear face coverings and wash hands/sanitize frequently throughout shift
- No use of linen napkins or tablecloths
- Restaurants should mark the floor/ground in the to-go waiting area with tape or other indicator where customers wait to be served; alternatively, customers could wait in their cars
- Reduce outdoor capacity in accordance with what is allowed by the State Fire Marshal
- Space tables a minimum of 10 feet from each other (measured from all edges of the table)
- Limit table groups to 10 individuals
- Eliminate gatherings in the building when entering or exiting outdoor seating area
- Upon opening dining rooms in Phase II, restaurants may operate with 50% of capacity allowed by the State Fire Marshal