



COVID-19 Food Establishment Reopening Guidance

The following interim guidance is to assist food establishments reopening to the public after restrictions from the Governor's Executive Order are lifted.

Note: Please check with your local municipality for rules related to reopening, as they may have additional requirements.

"Bars" are listed to reopen during Phase 2 (goal of May 15th) at reduced capacity with physical distancing measures.

- **The definition of "Bars" are standalone establishments that primarily serve alcohol with 65% or more total sales deriving from alcohol. This does not prevent restaurant bars from operating as long as the following restaurant guidelines are followed:**
 - Encourage use of carry out, curbside or delivery dining options.
 - Encourage reservations and call ahead orders to reduce time in facility. (removed at Phase 3)
 - Proper distancing for customers (i.e. every other table occupied, 6 ft. spacing markings on floor at registers).
 - Recommend removing chairs from tables or blocking entrances to booths to ensure physical distancing requirements are met (removed at Phase 3).
 - Outdoor dining areas such as patios may resume regular capacity as long as the 6 ft. physical distancing can be maintained.
 - In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor (removed at Phase 3).
 - Limit or remove use of reused customer items (i.e. menus, condiment containers on tables, etc.). 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.
 - To prevent reuse of utensils by the public, designate staff to serve at buffet or customer self-service areas (removed at Phase 3).
 - Inform customers to refrain from visiting the establishment if they feel sick, have been exposed to someone with COVID-19, or are exhibiting symptoms.
 - Encourage curbside, delivery, or takeout dining options for these customers.
 - 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). Removed at Phase 3.
 - 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.



- 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).
- Allowed in Phase 2 (goal of May 15th) - Banquets-Maximum of six people for 60-inch round tables and eight people for 72-inch round tables. Must continue to follow 6 ft. physical distancing requirements.

Employees:

- Increased 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.
- Remind employees to cover coughs and sneezes and use a disposable tissue when possible then follow immediately with washing hands for at least 20 seconds.
- Avoid touching eyes, nose, mouth, or facemask.
- 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.

Employers:

- Limit use of high-risk staff (age 65+ or immunocompromised).
 - If assigned to work, have them perform duties with limited contact to others (removed at Phase 3).
- Ensure that sick leave policies are flexible and consistent with public health guidance and that employees are aware of these policies.
- If an employee is confirmed to have COVID-19, employers should inform fellow employees of possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA).
- Employees exposed to a co-worker with confirmed COVID-19 should refer to CDC guidance for [how to conduct a risk assessment](#) of their potential [exposure](#).
- Cross-train personnel to perform essential functions so that the workplace is able to operate even if key staff members are [absent](#).

