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

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
- 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
- Update employee illness policy and provide COVID-19 staff training. Considerations might include:
  - 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

CONTINUES ON NEXT PAGE
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

Consider other strategies such as requiring non-cash transactions, using disposable menus or menus that can be disinfected and increasing ventilation throughout the restaurant.

Resources:


