Establish protocols to maintain six feet of physical distance among employees and patrons. Considerations include:

- Limit occupancy as necessary, to maintain six feet physical distancing
  - Consider establishing a maximum number of people per square foot to maintain physical distancing requirements (see example calculator in Resources section)
- Space tables appropriately to keep patrons six feet apart while seated and while moving in and out of chairs
- Eliminate the use of waiting areas and standing areas
- Space seating at counters and bars at least six feet apart between parties while seated
- Prohibit counter and bar ordering and have drinks and food served at tables
  - If this is not feasible, consider appropriate distancing and protective measures for employee safety (e.g. use of sneeze guards, distancing markings on the floor, electronic ordering, etc.)
  - Make sure employees and patrons maintain at least a six-foot distance when waiting in line for entrance to the establishment
  - For establishments using employees to check identification or collect cover charges, limit employee exposure by requiring face coverings and gloves; ensure patrons standing in line are waiting at least six feet apart
- If live and other entertainment is offered, that may create a congregation of patrons around the entertainment (e.g. dancing or standing front of the stage) consider the provision of a barrier between the patrons and the entertainment to keep at least a six-foot distance

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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 if food is served
- Refrain from refillable drinks
- Make sure growlers and refillable or reusable containers are cleaned prior to refilling
- 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 gloves after touching patron items
- Make sure to disinfect frequently any pool tables, shuffle boards, darts, bag toss and other games being used and if this is not feasible consider eliminating their use
- Update employee illness policy and provide COVID-19 staff training.
- Monitor employee health. Considerations might include:
  - Screen 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

Identify other measures to reduce exposures to COVID-19 such as:

- Post signs on the front door or window that states that any customer, who has a fever or other COVID-19 symptoms, must refrain from entering
- Provide signage throughout the establishment reminding patrons to practice physical distancing and proper hand hygiene
- Make hand sanitizer available throughout the establishment
- Limit the number of patrons in the facility at one time
- Direct the flow of traffic in the establishment to maximize space between people (e.g. lines marked on the floor)
- Use signage and barrier protection to limit movement and maintain distancing
- Limit employee and patron contact by using contactless payment methods when possible
- Keep photo booths or other novelty attractions closed (if applicable)
- Use observation personnel to make sure distancing and disinfection procedures are followed
- Dedicate staff to maintain sanitation for high touch surfaces
- Eliminate self-serve snacks and water
- Close drinking fountains
- Create low decibel environments to prevent people from needing to talk loudly, shout or lean close to hear if not providing live or other entertainment
- Improve ventilation, if possible, by opening windows and doors or adjusting the HVAC system
STAGE 4: PROTOCOLS FOR BARS, BREWERIES, WINERIES, DISTILLERIES AND NIGHTCLUBS
June 13 – June 26

Resources:


Environmental Protection Agency list of COVID-19 effective disinfectants: https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2

Calculator to estimate the maximum number of people per square footage: https://www.banquettablespro.com/social-distancing-room-space-calculator