

Restaurant dining rooms and patios in operation in Stage 4 should continue to operate under the plans submitted to the local public health districts and use the following protocols. Restaurants previously closed and planning to open in Stage 4, must have a plan in place to mitigate the risk of spreading the virus that causes COVID-19.

Plan templates are available to retail food establishments to assist in outlining plans for reopening dining areas. Templates are available from the local public health districts and foodsafety.idaho.gov, along with industry and public health guidance.

Reopening plans must be submitted to the local public health district, but they do not require approval prior to resuming dining operations. Inspections will not be required. However, restaurants should have their reopening plan available during routine inspections, enforcement inspections, pre-opening inspections, and food illness investigations. Restaurants will be expected to adhere to the plan submitted and base the plan on recommendations and guidelines provided by the Centers for Disease Control and Prevention and the Food and Drug Administration. Restaurants are encouraged to make their plans available to the public.

RESTAURANTS SHOULD USE THE FOLLOWING PROTOCOLS AS GUIDANCE FOR THEIR PLANS TO OPERATE IN STAGE 4.

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:
 - 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

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:

Food and Drug Administration. Food Safety and the Coronavirus Disease 2019 (COVID-19). Available at:

<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

Food and Drug Administration. Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic.

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>

Centers for Disease Control and Prevention. What Grocery and Food Retail Workers Need to Know about COVID-19. Available at:

<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/grocery-food-retail-workers.html>

Centers for Disease Control and Prevention. Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 (COVID-19).

<https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>

National Restaurant Association. COVID-19 Reopening Guidance.

<https://restaurant.org/Downloads/PDFs/business/COVID19-Reopen-Guidance.pdf>