

Phased Guidelines for the General Public and Businesses to Maximize Public Health and Economic Reactivation

Tiered Recommendations for Employers/Businesses and Employees

Normal Risk



Low Risk



Moderate Risk



High Risk



<p>Restaurants, Food Services, and Liquor Establishments</p>	<p>Dine-in restaurants operating under proper safety precautions for staff and customers</p>	<p>Dine-in service opened, with tables arranged so there is appropriate distance between diners. Increased hygiene practices for customers and staff</p> <ul style="list-style-type: none"> • Dine-in tables spaced 10 feet apart; spacing may decrease incrementally based on data & milestone trends • Limit the number of people in a restaurant at any time to allow for adequate physical distancing • Limit wait times inside the restaurant to 15 minutes and avoid crowding. Individuals should be encouraged to wait outside • Set an established door for high-risk groups to come in without pressure from crowds • Maintain signage to remind individuals from separate parties to stand at least 6 feet apart • Takeout, curbside pickup, or delivery options encouraged • Avoid letting guests handle food at buffets or change tongs frequently • Clean any surfaces customers touch frequently (e.g. drink machines) • Symptom checking of employees • Stagger workstations so workers are not facing one another and can maintain a 6-foot distance • Encourage contactless payment; disinfect transaction terminal between customers 	<p>Takeout, curbside pickup, or delivery options encouraged. Contactless payment encouraged. Create safe environment for staff</p> <p>For takeout services:</p> <ul style="list-style-type: none"> • Symptom checking of employees • Staff should wear face coverings • Stagger workstations so workers can maintain a 6-foot distance and do not face one another • Encourage contactless payment; if not possible, disinfect transaction terminal between customers • Staff must sanitize hands between handling payment options and food/containers • When delivering food, drivers use hand sanitizer before passing delivery to customers and use disposable containers/packaging that do not need to be returned • Employers provide personal protection equipment such as face coverings, hair nets, gloves, overalls • Bar Seating will be closed at this time • All dining options must adhere to the current public health orders and the guidelines listed in the Appendix on page 18. 	<p>Takeout, curbside pickup or delivery only. Extreme caution taken in food preparation. Physical distancing maintained. Contactless payment encouraged. Create safe environment for staff</p> <ul style="list-style-type: none"> • Takeout only. This includes delivery, curbside pickup, third-party delivery (e.g., DoorDash, Grubhub, Uber Eats, etc.) • Symptom checking of employees • Stagger workstations so workers can maintain a 6-foot distance and do not face one another • Encourage contactless payment; if not possible, disinfect transaction terminal between customers • Staff must sanitize hands between handling payment options and food/containers • When delivering food, drivers use hand sanitizer before passing delivery to customers and use disposable containers/packaging that do not need to be returned • Employers provide personal protection equipment such as face coverings, hair nets, gloves, overalls • Bar Seating will be closed at this time
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