## Tiered Recommendations for Employers/Businesses and Employees

<table>
<thead>
<tr>
<th>Risk Level</th>
<th>Restaurants, Food Services, and Liquor Establishments</th>
<th>Dine-in service opened, with tables arranged so there is appropriate distance between diners. Increased hygiene practices for customers and staff.</th>
</tr>
</thead>
</table>
| Normal Risk     | Dine-in restaurants operating under proper safety precautions for staff and customers | - 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  
- 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. |
| Low Risk        | Takeout, curbside pickup, or delivery options encouraged. Contactless payment encouraged. Create safe environment for staff  
For takeout services:  
- 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  
- 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 |
| Moderate Risk   | Takeout, curbside pickup or delivery only. Extreme caution taken in food preparation. Physical distancing maintained. Contactless payment encouraged. Create safe environment for staff  
For takeout services:  
- 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 |
| High Risk       | 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  
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