

Guidance for Restaurants and Bars

STATUS: OPEN WITH RESTRICTIONS

Restaurants include full-service and limited service facilities.

- Full-Service Restaurant – server takes customer’s order at table, delivers food to customer, used dishes and utensils are removed from table, payment is received from customer.
- Limited Service Restaurant – customer’s order is taken at counter, payment is made at counter, food is delivered to customer at counter or table, customer disposes of own utensils/trash or employees may do so.

GENERAL REQUIREMENTS FOR RESTAURANTS

- Continue following the Guidance for All Employers
- Employees must wear face coverings (when tolerated medically and physically) when social distancing of 6 feet between individuals cannot be consistently maintained and when required by industry specific standards.
- Customers must wear face coverings (when tolerated medically and physically) when not seated at tables.
- Prior to resuming in-house dining, the entire restaurant and bar, including areas not open to the public shall be deep cleaned, disinfected, and sanitized.
- Restaurants and bars shall set hours of operation to close to the public no later than 10:00 p.m.
- Restaurants and bars shall conduct a daily screening of all employees at the beginning of their shifts. Such daily screening shall include the following questions, and any employee answering any question in the affirmative shall be sent home: (1) have you been in close contact with a confirmed case of COVID-19 in the past 14 days; (2) are you experiencing a cough, shortness of breath, or sore throat; (3) have you had a fever in the last 48 hours; (4) have you had new loss of taste or smell; and (5) have you had vomiting or diarrhea in the last 24 hours.
- Customers shall be screened for illness upon their entry. (This can be done by posting signage and asking if the customer or group of customers would respond yes to any question.)
- Conduct daily temperature checks of employees and restrict employees from working if they have fever.
- All employees shall be required to report any symptoms of COVID-19 to their supervisor, and any employee who exhibits any of the symptoms of COVID-19 during their shift shall be sent home immediately and advised to consult with their physician.
- Work stations shall be staggered six-feet so employees can avoid standing next to each other.
- Break rooms shall be thoroughly cleaned and sanitized, and the number of employees in the break room shall be limited to allow for strict social distancing.

- Limit the number of customers (excluding employees) to those that can be seated at least 6' from adjacent customers.
- No more than 6 people per table.
- No seating at a bar/counter sections.
- Restrict congregating in common areas.
- All front-of-house high contact surfaces shall be sanitized, at a minimum, every two hours.
- Menu boards, single use menus or sanitizing of menus between each use is required.
- Tables, chairs, and tabletop items shall be sanitized after each table turns.
- Self-service buffets, food stations, and drink stations are prohibited.
- Cafeteria style (worker served) buffets and food stations are permitted with appropriate barriers in place.
- Hand sanitizer shall be placed at all points of entry and exit, the host/hostess station, in or near the bathrooms, and at the cashier station.
- Point of sales registers must be at least 6 feet apart.
- Condiments must be single serve, provided by request only (not tabletop) and cannot be reused.
- Use rolled or prepackaged silverware/napkins stored in sealed bins or equivalent sanitary method.

GENERAL RECOMMENDATIONS FOR RESTAURANTS

- Continue following the general recommendations for all employers.
- Encourage customers to use hand sanitizer upon entering the store.
- Provide an adequate number of trash receptacles.
- Use distancing floor markers to encourage social distancing of 6 feet.
- Add plexiglass protective barriers for employees working registers

TIPS FOR MANAGING WAITING AREAS AND EXPANDING SEATING

- Use a phone number to allow guests to check-in. Text guest when their table is ready, allowing guest to wait in vehicle or other area that is conducive to distancing.
- Utilize online reservations systems.
- Utilize electronic wait listing technology.
- Use temporary outdoor seating in unused parking areas, common spaces, etc. to expand service capacity.
- Use pop-up tents outside the restaurant to greet customers and assist them in following safety protocols.

INDUSTRY CONTACT:

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