



## GUIDANCE FOR REOPENING RESTAURANTS

Even as governmental restrictions relax, Coronavirus remains a threat. However, with proper precautions it possible to safely socialize and conduct normal business in public places.

The following guidelines have been identified by the Centers for Disease Control and Prevention (CDC) and the Occupational Safety and Health Administration (OSHA). Additionally, the US Department of Health and Human Services has collaborated with OSHA to publish *Guidance on Preparing Workplaces for COVID-19* detailing steps that every employer can take to reduce exposure risks to workers and customers. <https://www.osha.gov/Publications/OSHA3990.pdf>

### RECOMMENDED PROTECTIVE ACTIONS

It is important to remember that people can have the virus without having symptoms. Restaurants should have a plan in place in case an employee is exposed to a confirmed virus-positive individual. Employers should implement good hygiene and infection control practices, including:

- Develop policies and reporting procedures for when employees feel sick; actively encourage employees to self-monitor their health and stay home whenever they have signs or symptoms of illness; recognize that those with sick household members should stay home as well
- Implement daily health screening and temperature checks for all employees before each shift; anyone with a fever greater than 100.4 degrees F. should be sent home.
- Provide appropriate personal protective equipment (PPE) for workers and sufficient waiting and seating space for customers to meet social distancing guidelines
- Promote frequent and thorough hand washing; provide workers and patrons with a place to wash their hands; provide approved hand-sanitizer containing >60% alcohol in places soap and running water are not immediately available
- Encourage respiratory etiquette; always cover coughs/sneezes, then wash hands immediately
- Provide customers' drink refills in clean, unused cups or glasses
- Discourage workers from using others' pens, clipboards, phones, etc.
- Enhance regular housekeeping practices, including frequent cleaning and sanitation of all frequently touched surfaces (e.g., door handles, chairs, credit card machines, trays, pens)
- Encourage employees to wear cloth face-coverings; especially those who encounter multiple people in a short period of time
- Consider installing physical barriers such as clear plastic sneeze guards where feasible
- Provide adequate work hours to allow additional time for cleaning and enhanced sanitation procedures