

# RESTAURANT AND BAR GUIDANCE

Restaurants may operate dine-in service up to 50% occupancy inside the restaurant and bars may operate up to 25% occupancy. Outdoor dining is not subject to an occupancy limit. Restaurants may continue to provide to-go or delivery services.

## Customer Interaction:

- Parties should maintain 6 feet between other parties
- Make hand sanitizing stations available to entry
- No table of more than 6 people
- Do not leave condiments, utensils, flatware, or glassware on an unoccupied tables
- Provide condiments only upon request, and in single use portions
- Use disposable menus
- Contactless payment is encouraged

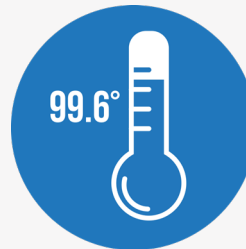
## Facility Protocols:

- Consider having an employee or contractor manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles
- Frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs
- Regularly clean restrooms and document the cleanings
- Place readily visible "Health Prevent Disease" signage at the restaurant to remind everyone of best hygiene practices
- Clean and disinfect the area used for dining after each group of customers
- Consider maintaining a customer log for contact tracing

## Employee Health:



Train all employees on appropriate cleaning and hygiene practices



Screen employees before entering the restaurant, and send those home who are sick



Have employees wash or sanitize their hands upon entering the restaurant, and between customer interactions



Employees should maintain at least 6 feet from others to the greatest extent feasible



All employees should wear fabric face coverings over the nose and mouth