

GUIDELINES FOR RESTAURANTS AND BARS

In addition to the Safer at Home Order's mandates and the *Guidelines for Safeguarding All Businesses*, the following practices are strongly recommended for restaurants, bars and similar establishments:

- Where practical, consider a reservations-only business model or call-ahead seating.
- Adhere to social distancing guidelines in bar areas.
- Create a plan for and checklist of all surfaces your staff and guests will come in contact with.
 - Train your staff on these surfaces and prepare procedures for elevated cleaning and sanitizing of these surfaces.
- Dedicate staff members on each shift to sanitizing surfaces in dining areas and restrooms.
- Use menus that are disposable or sanitized between each use.
- Have hand sanitizer and sanitizing products readily available for employees and guests.
- Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers. Spacing should be illustrated, as much as possible, in a waiting area, kitchen, back of the house, laundry, and prep area.
- Avoid gathering of guests at entrances and exits and designate appropriate social-distancing spacing.
- Use single-use items as much as possible, such as packets of ketchup or salt.
- Do not use communal silverware containers or allow guests to utilize any serving utensil that may be utilized by staff or another guest.
- Where practicable, use physical barriers such as partitions or plexiglass at registers.
- Disinfect restrooms and other high-touch areas as often as feasible, but at least every two hours.