

COVID-19 Foodservice Reopening Guidelines and Recommendations

Phase 2, May 11th

AFFECTED RETAIL FOODSERVICE

Includes but not limited to, restaurants, bars with full foodservice dining, food courts, coffee shops, bakeries, ice cream parlors, snack bars, mobile units

ADMINISTRATIVE

- ❑ All service & kitchen staff must have face coverings
- ❑ Review company employee health policy. Develop COVID-19 pandemic addendum for ill and returning employees www.CDC.gov
- ❑ Employee screening implementation, examples; temperature (100.4 F), symptoms, contact with a symptomatic or COVID-19 positive person
- ❑ Protocols developed for disinfection when a COVID-19 positive case is linked to the facility
- ❑ Policies for social distancing and personal protection equipment are in place for staff & guests
- ❑ Publicly post, guest safety protocols, social distancing policy, maximum occupancy of facility per Governor's orders
- ❑ Utilize social media to communicate new or updated protocols for staff and guests

CAPACITY

- ❑ Seating allowed at 50% total established occupancy for restaurant style foodservice & 25% for food court dining. Update floor plans
- ❑ Social gatherings of 25 people allowed. Examples: weddings, parties. CDC social distancing of six feet/person maintained
- ❑ Six or less persons per table
- ❑ Create social distancing policies for those outside waiting to enter the facility
- ❑ Continue minimum contact procedures and social distancing for carry out and delivery
- ❑ Bar seating (at bar) closed with no live entertainment
- ❑ Social clubs, bars & nightclubs remain closed

RECOMMENDATIONS

- ❑ Provide easy access to handwashing and hand antiseptics to both guests and staff
- ❑ Consider installing hand antiseptic at the entrances to the facility where COVID-19 information is posted
- ❑ Implement touch-point cleaning and disinfection front and back of house to prevent contamination of surfaces
- ❑ Create entrance and exit routes thru the establishment if possible
- ❑ Clearly mark tables and booths that are not available for seating. Remove chairs and bar stools where possible
- ❑ No self-service buffets, salad bars or sampling. Consider cafeteria style or table service
- ❑ No self-service beverage dispensers. Including: coffee, tea, soda fountains
- ❑ No self-service of tableware or single service items such as, cups, lids, straws, stir sticks, napkins. Staff should assist or dispense.
- ❑ Serve condiments in individual packets or ramekins. Examples: salt & pepper, sugars, sauces
- ❑ No pre-set of tableware, glassware, or table items
- ❑ Pre wrap utensils and set table when guests are seated
- ❑ Use single use menus, plastic menus that can be sanitized or create a menu board
- ❑ Reduce menu items to simplify service during seating reduction
- ❑ Stagger or space kitchen workstations. Train staff to remain in job positions as much as possible.
- ❑ Clean and sanitize restrooms frequently
- ❑ Implement touchless payment methods
- ❑ Create physical barriers at payment counters
- ❑ Limit the number of employees allowed in breakrooms
- ❑ Utilize pre shift meetings, communication boards, & digital messaging to convey information to staff

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