

## **COVID-19 Food Establishment Reopening Guidance**

The following interim guidance is to assist food establishments reopening to the public after restrictions from the Governor's Executive Order are lifted.

Note: Please check with your local municipality for rules related to reopening, as they may have additional requirements.

Note: "Bars" are listed to reopen in Phase 2 (goal of May 15th) at 25% reduced capacity with physical distancing measures. The definition of "Bars" are standalone establishments that primarily serve alcohol (50% or more total sales derive from alcohol). This does not prevent restaurant bars from operating if they are following the restaurant guidance listed below.

## Reopening guidelines:

- Continue encouraging use of carry out, curbside or delivery
- 50% capacity for indoor customer areas. Outdoor dining areas, like patios, could resume regular capacity. Encourage reservations and call ahead orders to reduce time in facility. (removed at Phase 3)
- Proper distancing for customers-(i.e. Every other table occupied, 6 ft. spacing markings on floor for registers) Can ensure every other table requirement by removing chairs from tables or blocking entrances to booths. (removed at Phase 3)
- Increased cleaning of frequently touched surfaces (tables, restrooms, doors, menus, chair seats and backs, arm rests, etc.) in accordance with the CDC recommendations.
- Limit or remove use of reused customer items (menus, condiment containers on tables, etc.) Disposable menus or single use items preferred. (removed at Phase 3)
- Hand sanitizer bottles or stations available to customers.
- Provide staff for buffet or self-service items to prevent reuse of utensils by public. (removed at Phase 3)
- Inform customers to refrain from visiting the establishment if they feel sick, have been exposed to someone with COVID-19, or are exhibiting symptoms. Encourage curbside, delivery, or takeout options for those customers.
- Screen/question customers, employees and vendors for symptoms. (cough, fever, shortness of breath, close contact with someone who has tested positive for COVID-19) (removed at Phase 3)
- Provide Signage to limit capacity of restrooms to maintain 6 ft. physical distancing (removed at Phase 3)
- Recommend wearing masks for staff interacting with customers, or kitchen staff that cannot maintain physical distancing due to the workspace. (removed at Phase 3)
- Stagger dining times to increase distancing for establishments like schools, daycares, retirement centers, or other community dining based facilities.
- Remove or limit capacity of waiting areas to 10 or less people. (removed at Phase 3)



## **Employees:**

- Increased washing of hands with soap and water for at least 20 seconds.
- Even with hand washing, best practice is to use a barrier such as tongs, gloves, tissues, or other utensil to prevent direct hand contact with the prepared food.
- Remind employees to cover coughs and sneezes and use a tissue when possible. Also follow with an immediate hand wash of at least 20 seconds.
- Avoid touching eyes, nose, mouth or facemask (if applicable).
- Workers that are possibly sick with the symptoms matching COVID-19 should stay home.
- Workers who have symptoms should not return to work until they are symptom free. (Current guidance is free of symptoms for 72 hours.)

## **Employers:**

- Limit use of high-risk staff (Age 65+, immunocompromised) (removed at Phase 3)
- Ensure that your sick leave policies are flexible and consistent with public health guidance and that employees are aware of these policies.
- If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA). Employees exposed to a co-worker with confirmed COVID-19 should refer to CDC guidance for how to conduct a risk assessment of their potential exposure.
- Cross-train personnel to perform essential functions so that the workplace is able to operate even if key staff members are absent.







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