BEST PRACTICE RECOMMENDATIONS FOR RESTAURANTS DURING CORONAVIRUS DISEASE (COVID-19) PANDEMIC

The below guidance is provided by St. Charles County Department of Public Health to advise restaurant owners on best practices to help limit the spread of Coronavirus Disease (COVID-19).

LAYOUT AND OPERATIONS

- Tables should be spaced 6-feet apart and each table should seat no more than 10 people.
- Develop an infectious disease preparedness and response plan to include policies and procedures for workforce contact when an employee tests positive for COVID-19.
- Consider a reservations-only business model or call-ahead seating.
- The use of mobile ordering is strongly encouraged. Alternatively, disposable paper menus should be used in place of current menus. Disposable menus must be discarded after each patron use.
- In waiting areas, a 6-foot distance should be maintained between parties, whether indoor or outdoor.
- Post signage to remind individuals from separate parties to stand at least 6 feet apart; use floor markers to indicate proper spacing in waiting areas.
- Hand sanitizer should be available at the entrance and immediately adjacent to bathrooms.
- Stagger workstations so employees are not facing one another and are 6 feet apart.
- Cleaning and disinfecting should include all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces.

EMPLOYEE TRAINING AND HEALTH SCREENING

- Management should ensure before every shift that no employee that presents symptoms of illness (such as cough, fever, shortness of breath) be permitted to work. A manager should take the temperatures of each employee and ask if any member of the employee’s household has tested positive for COVID-19 in the past 14 days. A log showing these temperatures should be kept on file.
- Train all employees on the importance and expectation of increased frequency of handwashing, avoid the touching of hands to face, and the use of hand sanitizers with at least 60% alcohol.
- Face coverings are recommended but not required. Staff must use gloves when handling ready-to-eat foods (including ice).
- Prohibit handshaking and other unnecessary person-to-person contact in the workplace.

CUSTOMER INTERACTION

- Hosts should open doors for customers and guide them to their seats to prevent traffic or congregating.
- Upon entry, hosts point guests to signage that includes the following information: Outlines symptoms (such as cough, fever, shortness of breath) and encourages that if the patron, or someone they live with, has experienced COVID-19 symptoms, to not enter and order takeout instead.
- Promote recommendation that high-risk individuals order takeout/delivery instead of dining in.
- Staff should perform hand hygiene between interactions with each table.
- Cups, lids, napkins, and straws should be handed directly to customers by staff as opposed to self-service.
- Do not place utensils on table until patron is seated.
- Staff must avoid touching items that have been placed on the table (menus, plates, utensils, pens, cups, etc.). The table will be cleared by a dedicated staff member once all guests have left.
- Dedicated staff member sanitizes the area occupied by customers upon departure including tables, menus, pens, salt and peppershakers, etc. Consider use of disposable paper items.
- Staff must sanitize hands between handling payment options and food/containers.
- Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use.
- Employees who handle cash or credit cards must use appropriate cleansing measures and should not be preparing, handling or delivering food. Cash transactions should be avoided if possible.

**HELPFUL LINKS**

- What to Do if You Have COVID-19 Confirmed Positive or Exposed Workers in Your Food Production, Storage, or Distribution Operations Regulated by FDA

- Use of Respirators, Facemasks, and Cloth Face Coverings in the Food and Agriculture Sector During Coronavirus Disease (COVID-19) Pandemic

- Proper Hand Washing
  - [https://www.cdc.gov/handwashing/when-how-handwashing.html](https://www.cdc.gov/handwashing/when-how-handwashing.html)

- EPA List N: Disinfectants for Use Against SARS-CoV-2
  - [https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2](https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2)