

SHOW ME STRONG RECOVERY ORDER

Per section two (2) of the April 27, 2020, State Order and the April 28, 2020, County Order, every person and business shall abide by social distancing requirements by maintaining six (6) feet of space between individuals. This does not apply to family members or individuals performing job duties that require contact with other people closer than 6 feet.

Per section six (6) of the April 27th State Order, restaurants offering dine-in service shall have six (6) feet between tables, from edge to edge. Either move tables or mark off tables not to be used.

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

- 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.
- Limit tables to groups of 6, but no more than 10, preferably members of the same household.
- In waiting areas, a 6-foot distance must 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.
- No self-serve food service or buffet options unless food is pre-packaged.
- Stagger workstations so employees are not facing one another and are 6 feet apart.
- Close restaurant for cleaning and disinfecting of the morning and evening meal periods. Cleaning and disinfecting should include all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces.
- Playgrounds in restaurants remain closed.

EMPLOYEE TRAINING AND HEALTH SCREENING

- Management must 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.

- Require all employees to wear face coverings at all times. Such coverings should be cleaned or replaced daily.
- 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
 - https://www.fda.gov/food/food-safety-during-emergencies/what-do-if-you-have-covid-19-confirmed-positive-or-exposed-workers-your-food-production-storage-or?utm_campaign=FoodCOVID_04242020&utm_medium=email&utm_source=Eloqua
- Use of Respirators, Facemasks, and Cloth Face Coverings in the Food and Agriculture Sector During Coronavirus Disease (COVID-19) Pandemic
 - <https://www.fda.gov/food/food-safety-during-emergencies/use-respirators-facemasks-and-cloth-face-coverings-food-and-agriculture-sector-during-coronavirus>
- Proper Hand Washing
 - <https://www.cdc.gov/handwashing/when-how-handwashing.html>
- Governor Parson’s “Show me Strong Recovery” Plan and FAQ’s
 - <https://governor.mo.gov/press-releases/archive/governor-parson-announces-first-phase-show-me-strong-recovery-plan-begin-may>
- EPA List N: Disinfectants for Use Against SARS-CoV-2
 - <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>