

## Guidance for Restaurants and Bars

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The more an individual interacts with others, and the longer that interaction, the higher the risk of COVID-19 spread. COVID-19 is mostly spread by respiratory droplets released when people talk, cough, or sneeze. It is thought that the virus may spread to hands from a contaminated surface and then to the nose or mouth, causing infection.

### Aim

Restaurants and bars to implement strategies to encourage behaviors that reduce the spread of COVID-19 among employees and customers.

### Staying Home when Appropriate

Educate employees about when they should stay home and when they can return to work.

### Hand Hygiene and Respiratory Etiquette

- Require frequent employee **handwashing** (e.g. before, during, and after preparing food; after touching garbage or using the toilet) with soap and water for at least 20 seconds and increase monitoring to ensure adherence.
- Encourage employees to cover coughs and sneezes with a tissue. Used tissues should be thrown in the trash and hands washed immediately with soap and water for at least 20 seconds.

**If soap and water are not readily available, use hand sanitizer that contains at least 60% alcohol.**

Ensure adequate supplies to support healthy hygiene behaviors. Supplies include soap, hand sanitizer containing at least 60% alcohol (placed on every table, if supplies allow), paper towels, tissues, disinfectant wipes, cloth face coverings (as feasible), and no-touch/foot pedal trash cans.

### Signs and Messages

- Post signs in highly visible locations (e.g., at entrances, in restrooms) that promote everyday protective measures and describe how to stop the spread of germs such as by properly washing hands.

### Maintaining Healthy Environments

Restaurants and bars may consider several implementing strategies to maintain healthy environments.

- Clean and disinfect frequently touched surfaces (e.g., door handles, cash registers, workstations, sink handles, bathroom stalls) at least daily, or as much as possible and as required by food safety requirements. Clean shared objects (e.g., payment terminals, tables, countertops/bars, receipt trays, condiment holders) between each use.
- Establish a disinfection routine and train staff on proper cleaning timing and procedures to ensure safe and correct application of disinfectants.
- Wash, rinse, disinfect, and then sanitize food contact surfaces, food preparation surfaces, and food preparation equipment.
- Ensure that cleaning or disinfecting product residues are not left on table surfaces. Residues could cause allergic reactions or cause someone to ingest the chemicals.
- Develop a schedule for increased, routine cleaning and disinfection.
- Ensure safe and correct use and storage of disinfectants to avoid food contamination and harm to employees and other individuals. **This includes storing products securely away from children.**

### Shared Objects

- Discourage sharing of items that are difficult to clean, sanitize, or disinfect.
- Limit any sharing of food, tools, equipment, or supplies by staff members.
- Ensure adequate supplies to minimize sharing of high-touch materials (e.g., serving spoons) to the extent possible; otherwise, limit use of supplies and equipment by one group of workers at a time and clean and disinfect between use.

- Avoid using or sharing items that are reusable, such as menus, condiments, and any other food containers. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors.
- Use touchless payment options as much as possible, if available. Ask customers and employees to exchange cash or card payments by placing on a receipt tray or on the counter rather than by hand to avoid direct hand to hand contact. **Clean and disinfect** frequently touched surfaces such as pens, counters, or hard surfaces between use and encourage patrons to use their own pens.
- Use disposable food service items (e.g., utensils, dishes, napkins, tablecloths). If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water, or in a dishwasher.
- Use gloves when removing garbage bags or handling and disposing of trash. Wash hands after removing gloves.
- Employees should wash their hands after removing their gloves or after handling used food service items.

### **Ventilation**

- Ensure that ventilation systems operate properly and increase circulation of outdoor air as much as possible, for example by opening windows and doors and prioritizing outdoor seating.

### **Modified Layouts and Procedures**

- Change restaurant and bar layouts to ensure that all customer parties remain at least 6 feet apart (e.g., marking tables/stools that are not for use)
- Limit seating capacity to allow for **physical distancing**. (4meter square per client)
- Discourage crowded waiting areas by using phone app, text technology, or signs to alert patrons when their table is ready. Avoid using “buzzers” or other shared objects.
- Consider options for dine-in customers to order ahead of time to limit the amount of time spent in the establishment.
- Avoid offering any self-serve food or drink options, such as buffets, salad bars, and drink stations. If buffet tables are offered, they should be manned by servers.
- No sitting facilities or serving at the bar counters. Clients should be seated at designated tables and served by staff
- Snacks should not be displayed at the bar
- The facilities shall implement procedures to ensure facility occupancy rates are sufficient to maintain physical distancing guidelines consistent with MOH guidance. To establish holding capacity and same indicated at the entrance and security personal to control entrance and crowd waiting outside
- No live entertainment in the bars that would encourage dancing, floors layout should be designed in such a way that dancing or performance does not take place

### **Physical Barriers and Guides**

- Install physical barriers, such as sneeze guards and partitions, particularly in areas where it is difficult for individuals to remain at least 6 feet apart. Barriers can be useful in restaurant kitchens and at cash registers, host stands, or food pickup areas where maintaining physical distance of at least 6 feet is difficult.
- Provide physical guides, such as tape on floors or sidewalks and signage, to ensure that individuals remain at least 6 feet apart. Consider providing these guides where lines form, in the kitchen, and at the bar.

### **Communal Spaces**

- Close shared spaces such as break rooms, if possible; otherwise stagger use and **clean and disinfect** between use.