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Food Establishments

UTAH LEADS TOGETHER: MODERATE RISK PHASE

As the community begins the next phase of sustainable social distancing and businesses begin to re-open doors to patrons, we encourage you to continue to implement protective measures to slow the spread of COVID-19 in our community. We understand that each facility is unique and operates under differing circumstances. Therefore, the guidelines provided can be adapted to your personal situation. During this Moderate Phase, carryout or delivery options are encouraged, and limited dine-in is permitted with restrictions.

FACILITY CLEANING & SANITATION

- Clean and sanitize all touched surfaces between each user, including menus.
- Contactless payment is encouraged. However, if it is not possible, sanitize between transactions.
- Implement and document a regular facility-wide equipment cleaning schedule performed at specific and frequent time intervals.
    - Chlorine (bleach) with a concentration of 100-200 ppm is recommended for non-food contact surfaces.
    - 100ppm chlorine or other EPA approved sanitizer is recommended for food-contact surfaces. https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2
- The restaurant may not operate if PPE, EPA-approved disinfectants and sanitizers, soap, and other necessary cleaning supplies are not available.
- Cleaning supplies must be single use (paper towels, disposable mop heads, etc.) or laundered between every use (dishtowels, mop heads, etc.).
- Hand sanitizer must be available immediately outside of bathrooms.
- The restaurant is required to be closed for cleaning in the morning, afternoon, and evening.
- Cleaning includes all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces.

EMPLOYEE & PATRON PROTECTION

Daily Screening and Monitoring for Sickness

- Encourage employees to self-monitor for illness before coming to work each day, including checking their temperature and screening for symptoms of COVID-19.
    - If employees need to take simple medications (acetaminophen, ibuprofen, aspirin), they should measure their temperature beforehand.
- Do not allow employees to come to work if they feel sick.
    - Remind employees to report any illness to management, especially if sick with fever, cough, muscle aches and pains, sudden changes in smell or taste, sore throat, and/or shortness of breath.
    - Non-punitive leave policies must be in place so employees do not feel pressured to come to work if they are sick.
- Employers must screen employees, including measuring temperature, before every shift for symptoms of COVID-19: fever, cough, shortness of breath, muscle aches and pains, decreased sense of smell or taste, and/or sore throat. A log must be kept and available for inspection by the health department.
- Anyone who develops symptoms while at work should be separated from other employees and customers immediately and sent home.
    - Immediately clean and disinfect areas the sick employee contacted.
- If an employee is confirmed to have COVID-19, employers should inform fellow employees while maintaining confidentiality, and all fellow employees should self-monitor for symptoms of COVID-19 for 14 days.
    - Employees may not come to work if they develop any symptoms while self-monitoring and are encouraged to get tested for COVID-19.
- Employers must prohibit employees who have been asked to isolate or quarantine from coming into work until given health department clearance.
- Employers should prohibit people from entry into the facility if they are ill or if they have had a recent exposure to someone with symptoms or diagnosis of COVID-19.
- Management may ask customers to voluntarily provide their contact information to assist with contact tracing efforts should a COVID-19 exposure at the food establishment occur.

Employee Hygiene

- Require hand washing and/or hand sanitizing upon entry into the facility.
    - Provide convenient access to handwashing sinks with soap, water, and disposable paper towels and/or hand sanitizer.
- Thoroughly wash and scrub hands with warm water and soap for at least 20 seconds on a frequent basis.
- Employees are required to wear masks or cloth face coverings while at work.
- Employers should provide Personal Protective Equipment (PPE) such as face coverings, hair nets, gloves, overalls, etc.
    - PPE should not be shared and should be used and disposed of properly.
- After using gloves, employees should wash their hands.
- Staff should sanitize hands between handling payments.
- When delivering food, drivers should use hand sanitizer before passing delivery to customers and should use disposable containers and packaging that do not need to be returned.
- Avoid touching your eyes, nose, or mouth.
- Avoid sharing food or personal items.

Employee Distancing

- Organize staff into teams to reduce interaction between the groups.
- Stagger workstations so workers are not facing one another and can maintain a 6-foot distance.
- Minimize face-to-face interactions as much as possible, including with customers.

Patron Distancing

- Reduce seating to allow for six (6) feet of distance between groups.
- Maintain six (6) feet of distance between patrons in line for service.
- Take-out customers should be encouraged to wait in their car until the order is ready.
- Eliminate waiting areas inside the establishment.
- Dine-in customers should wait in their car until their table is ready.

Bars and Concessions

- Follow all serving and seating protocols as for restaurants. (see Distancing between Patrons section below)
- Bars should remove barstools or space 6 feet apart.
- Table service only, eliminate walk-up ordering at bars.
- Prohibit community gaming (pool, darts, arcade games)
- Maintain 6-foot distancing for all lines.

- Encourage contactless payment.
- To the extent reasonable, serve grab-and-go food items.

Signage

- Provide signage at each public entrance to inform all employees and customers that they should:
    - Avoid entering if they have a cough, fever, or feel generally unwell
    - Maintain a minimum of 6 foot distance
    - Sneeze/cough into a cloth or tissue
    - Not shake hands or engage in any unnecessary physical contact
    - Wear face coverings

RESTRICTIONS FOR DINE-IN SERVICES

Dine-in services may be open under the following requirements from Appendix: Guidelines for Dine-in and Restaurants open in "Moderate" (Utah Leads Together 2.0, Phased Guidelines for Businesses, p.9

Distance Between Patrons

- Limit tables to groups of 6, preferably members of the same household.
- Must maintain 6 feet between parties at all times.
    - Either move tables or mark off tables not to be used.
- In waiting areas, 6-foot distance must be maintained between household parties, indoor or outdoor.
- Require reservations for dine-in services.
    - It may be necessary to limit dining times.
- Hosts should preferably open doors for customers and guide them to their seats to prevent traffic or contamination.
- Hand sanitizer should be available for use at the entrance.
- Upon entry hosts point guests to signage that includes the following information:
    - Outlines symptoms and encourages that if the patron, or someone they live with, has experienced COVID-19 symptoms, please order takeout instead.
    - Recommendation for high-risk individuals to do takeout/delivery instead of dine-in to protect the *high-risk individual's health

Hygiene Practices

- Staff should avoid touching items that have been placed on the table (menus, plates, cutlery, pens, cups, etc.). The table should be cleared by a dedicated staff member once all guests have left.
- A dedicated staff member must sanitize between customers. The area occupied by the customers must be sanitized after use, including tables, menus, tablecloth,

pens, salt and pepper shakers, etc. Consider use of disposable items (including bottled water, silverware, etc.).

- Buffet and self-serve restaurants will provide utensils, cups, plates and other service items only from the counter where food is ordered. None of these items will be accessible to the public. Buffet style restaurants will provide servers who will serve the meals from the buffet to limit exposure.
- Do not place utensils on the table until the patron is seated.
- Staff must wear face coverings at all times and perform hand hygiene between interactions with each table.
- Maintain signage to remind individuals from separate parties to stand at least 6 feet apart.
- Stagger workstations so workers are not facing one another.
- Organize staff into teams to reduce interaction between the groups.
- Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use.
- Staff must sanitize hands between handling payment options and food/containers.
- Staff must use gloves when handling ready-to-eat foods (including ice). Gloves are not required when handling foods that have yet to be cooked.
- Cups, lids, and straws must not be out for the public to handle and must be handed directly to customers by staff instead.
- To-go boxes, pizza boxes, paper cups, and any other paper product that touches food must be treated as food. Gloves must be worn when handling.
- Playgrounds in restaurants must remain closed.

*High-risk individuals include those over 65, those living at senior living facilities, and those of all ages with underlying medical conditions, including chronic lung disease, asthma, heart conditions, severe obesity, chronic kidney disease, liver disease, or otherwise immunocompromised (undergoing cancer treatment, smoker, bone marrow or organ transplantation, immune deficiencies, poorly controlled HIV or AIDS, and prolonged use of corticosteroids and other immune weakening medications).

For more information on Utah Leads Together 2.0, visit: coronavirus.utah.gov/utah-leads-together/.