



Responsible RestartOhio

Restaurants, Bars, and Banquet & Catering Facilities/Services



Mandatory

Employees

- **Ensure minimum of six feet between employees, if not possible, utilize barriers if applicable and increase the frequency of surface cleaning, handwashing, sanitizing and monitor compliance.**
- Businesses must allow all customers, patrons, visitors, contractors, vendors and similar individuals to use facial coverings, except for specifically documented legal, life, health or safety considerations and limited documented security considerations.
- Businesses must require all employees to wear facial coverings, except for one of the following reasons:
 - Facial coverings in the work setting are prohibited by law or regulation.
 - Facial coverings are in violation of documented industry standards.
 - Facial coverings are not advisable for health reasons.
 - Facial coverings are in violation of the business's documented safety policies.
 - Facial coverings are not required when the employee works alone in an assigned work area.
 - There is a functional (practical) reason for an employee not to wear a facial covering in the workplace.

(Businesses must provide written justification to local health officials, upon request, explaining why an employee is not required to wear a facial covering in the workplace. At minimum, facial coverings (masks) should be cloth/fabric and cover an individual's nose, mouth, and chin.)

- Employees must perform daily symptom assessment.*
- Require employees to stay at home if symptomatic and perform daily symptom assessment requirements before returning to work.
- Provide ServSafe, or other approved COVID-19 education, as soon as possible. Add COVID-19 symptoms to the current standard Health Agreement required by the food safety code.
- Require regular handwashing by employees.
- Comply with person in charge certification requirements and manager certification requirements as set forth in OAC 3701-21-25 and OAC 3717-1-02.4 as applicable.
- Maintain compliance with ODH sanitation and food safety regulations.
- Limit number of employees allowed in break rooms at the same time and practice social distancing. Maximum to be current group size per state guidelines (currently 10).
- Banquet and catering facilities/services must not serve more than 300 guests at one time.

Recommended Best Practices

- Encourage 3rd-party delivery staff to wait outside or in non-congested areas practicing social distancing guidelines. Encourage 3rd-party delivery staff to wear face coverings.
- Educate on proper use, disposal, and maintenance of face coverings. Enhance education on proper use of gloves, per code.
- Health checks may include temperature assessments, questionnaires, employee self-checks, screening apps or other tools. Update files with log of "health checks."
- Conduct telephone symptom assessment* for employees who were ill and planning to return to work.
- As employee rehiring begins, consider virtual interviewing and on-boarding when possible.
- Reinforce education per current food safety code about when to wash hands. Post health department handwashing posters at sinks and stations. Set times for periodic handwashing.
- Avoid switching tasks when possible to reduce cross contamination concerns. Increase handwashing if changing tasks is necessary.

*Per the CDC, symptoms include cough, shortness of breath or difficulty breathing, fever, chills, muscle pain, sore throat, and new loss of taste or smell.

Mandatory

Customers & Guests

- **Ensure a minimum of six feet between parties waiting and when dining - if not possible, utilize barriers or other protective devices.**
- Post a list of COVID-19 symptoms in a conspicuous place.
- Ask customers and guests not to enter if symptomatic.
- Provide access to hand washing methods while in the food service establishment, and if possible, place approved hand washing/sanitizing products in high-contact areas.
- Food service establishments offering dine-in service must take affirmative steps with customers to achieve safe social distancing guidelines.

Physical Spaces

- Establish and post maximum dining area capacity using updated COVID-19 compliant floor plans. With maximum party size per state guidelines (currently 10.)
- Post a kitchen floor plan, establishing safe social distancing guidelines and following established state health dept guidance for masks and gloves.
- Daily cleaning for the entire establishment. Clean and sanitize tabletops, chairs, and menus between seatings. Clean all high touch areas every two hours, and more frequently as needed (e.g. door handles; light switches; phones, pens, touch screens.)
- Provide approved hand washing/sanitizing products in common areas.
- When appropriate, establish ordering areas and waiting areas with clearly marked safe distancing and separations per individual/social group for both restaurant and bar service.
- Remove self-service, table, and common area items (e.g. table tents, vases, lemons, straws, stir sticks, condiments.)
- Salad bars and buffets are permitted if served by staff with safe six feet social distancing between parties.
- Self-service buffets and product samples are prohibited, but self-service beverage is permitted.
- Private dining and bar seating areas within a foodservice establishment must follow all approved safe social distancing guidelines.
- Open, congregate areas in restaurants and bars (for billiards, card playing, video games, arcade games, dancing, entertainment) may be open but must follow social distancing and sanitation guidelines.

Confirmed Cases

- Immediately isolate and seek medical care for any individual who develops symptoms while at work.
- Contact the local health district about suspected cases or exposures.
- Shutdown area for deep sanitation if possible.

Recommended Best Practices

- Face coverings are recommended at all times, except when eating.
- Health questions for symptoms** posted at the entrance.
- If possible, identify a dedicated entrance door and exit door. When possible, enable dining room ventilation (e.g. open doors and windows.)
- When possible, encourage customers to make dine-in reservations or use drive through, pick-up, call-in, curbside or delivery options.
- Encourage at-risk population to utilize alternative options such as using the drive through, pick-up, call-in, curbside, or delivery options.

- Utilize barriers in high volume areas.
- If possible, stagger workstations so employees avoid standing directly opposite or next to each other. If not possible, increase the frequency of surface cleaning, handwashing, sanitizing, and monitor compliance.
- Limit entrance and exit options when possible while still maintaining code regulations.
- Enhance weekly deep cleaning checklists. Consider posting communication to indicate table has been cleaned. Utilize disposable menus when possible.
- Post health department "best practices" highlighting continuous cleaning and sanitizing of all food equipment and common surfaces.
- Continue to emphasize employee education and compliance with hand washing, glove use, employee health, and food handler training.
- Consider air filtration improvements within HVAC system.
- Encourage and continue to use designated curbside pickup zones for customers.

- Work with local health department to identify potentially infected or exposed individuals to help facilitate effective contact tracing/ notifications.
- Test all suspected infections and exposures.
- Following testing, contact local health department to initiate appropriate care and tracing.

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