GUIDELINES FOR
RESTAURANTS AND BARS

In addition to the Safer at Home Order’s mandates and the Guidelines for Safeguarding All Businesses, the following practices are strongly recommended for restaurants, bars and similar establishments:

- Where practical, consider a reservations-only business model or call-ahead seating.

- Adhere to social distancing guidelines in bar areas.

- Create a plan for and checklist of all surfaces your staff and guests will come in contact with.
  - Train your staff on these surfaces and prepare procedures for elevated cleaning and sanitizing of these surfaces.

- Dedicate staff members on each shift to sanitizing surfaces in dining areas and restrooms.

- Use menus that are disposable or sanitized between each use.

- Have hand sanitizer and sanitizing products readily available for employees and guests.

- Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers. Spacing should be illustrated, as much as possible, in a waiting area, kitchen, back of the house, laundry, and prep area.

- Avoid gathering of guests at entrances and exits and designate appropriate social-distancing spacing.

- Use single-use items as much as possible, such as packets of ketchup or salt.

- Do not use communal silverware containers or allow guests to utilize any serving utensil that may be utilized by staff or another guest.

- Where practicable, use physical barriers such as partitions or plexiglass at registers.

- Disinfect restrooms and other high-touch areas as often as feasible, but at least every two hours.