



## Phase One Reopening Guidance Restaurants/Bars/Breweries/Tasting Rooms/Distilleries

This checklist addresses key public health practices for retail food establishments based on the Governor's reopening guidelines. Contact your Local Public Health Authority (LPHA) to discuss the specific requirements for your retail food establishment if you have questions prior to re-opening.

### Physical Distancing, Occupancy and Seating:

- Determine maximum occupancy to maintain physical distancing requirements and limit number of customers on premises accordingly. *Note: The initial proposal to limit customers to 50% of restaurant occupancy was not included as a requirement.*
- Tables spaced at least six feet apart so that a minimum of six feet between parties is maintained, including when customers approach or leave tables. This includes outdoor seating.
- Remove or restrict seating to facilitate the requirement of at least six feet of physical distance between people not in the same party.
  - If booth seating is back-to-back, only use every other booth.
  - Plexiglass and temporary partitions are **not** allowed to meet the six-foot requirement.
- Limit parties to 10 people or fewer.
- Do not combine parties/guests at shared seating situations who have not chosen to congregate together.
- People in the same party seated at the same table do not have to be six feet apart.

*NOTE: If a business is unable to maintain at least six feet of distance, except for brief interactions (for example, to deliver food to a table), it may operate **only** as pick up/to go service. This applies to both indoor and outdoor seating.*

### Employees:

- [Minimize employee bare-hand contact](#) with food through use of utensils.
- Reinforce the importance of proper handwashing for **all** employees.
- If businesses choose to have employees use [gloves](#), they must provide non-latex gloves and employees must wash their hands before and after replacing gloves and after touching their face or changing tasks.
- Have employees wear gloves when performing cleaning, sanitizing, or disinfecting activities.
- All employees must wear cloth, paper or disposable face coverings. This includes drive-up window staff and restaurants that provide take-out only.
  - Businesses must provide cloth, paper or disposable face covering for employees.
  - Cloth face coverings must be washed in hot water and machine dried between shifts.

### Operations:

- End all on-site consumption of food and drinks, including alcoholic beverages by 10pm. The last seating should occur to ensure the 10pm deadline is met.
- Prohibit customer self-service operations, including buffets, salad bars, soda machines and growler refilling stations.
- Facilities such as Mongolian barbecue, buffets and continental breakfasts, can only operate if the food is dispensed by employees as it is selected by the consumer.

- Provide condiments, such as salt and pepper, ketchup, hot sauce and sugar, in single-service packets or from a single-service container.
  - If that is not possible, condiment containers should not be pre-set on the table and must be disinfected between each customer or dining party.
  - Disinfection must be done in a way that does not contaminate the food product. For example, do not use spray device on a salt shaker.
- Do not pre-set tables with tableware (napkins, utensils, glassware).
- Prohibit counter and bar seating unless the counter faces a window or wall and at least six feet of distance is maintained between parties. This applies to all facilities including bars, breweries and tasting rooms.
- Counter and bar ordering are acceptable if the operation finds that this decreases worker exposure. The counter ordering approach requires that food and/or alcohol are taken to a table that meets distancing requirements for consumption and at least six feet of physical distance is maintained among customers and employees during the ordering process.
- Ensure customers/parties remain at least six feet apart when ordering.
  - Post signs (available at <https://govstatus.egov.com/OR-OHA-COVID-19>) as necessary to ensure that customers meet the physical distancing requirements.
  - Mark designated spots on the floors where customers will wait in line.
- [Frequently disinfect](#) all common areas and touch points, including payment devices.
- Use menus that are single-use, cleanable between customers (laminated), online, or posted on a whiteboard or something similar in order to avoid multiple contact points.
- Prohibit use of karaoke machines, pool tables, and bowling.

### **To the extent possible, businesses should, but are not required to:**

- Assign a designated greeter or host to manage customer flow and monitor distancing while waiting in line, ordering, and during the entering and exiting process. Do not block egress for fire exits.
- Limit the number of staff who serve individual parties. Consider assigning the same employee to each party for entire experience (service, bussing of tables, payment).
- An employee may be assigned to multiple parties but must wash hands thoroughly or use hand sanitizer (60-95% alcohol content) when moving between parties.
- Hand sanitizer must not replace hand washing by employees when changing tasks.
- Assign employee(s) to monitor customer access to common areas such as restrooms to ensure that customers do not congregate.
- Strongly encourage all customers to wear cloth, paper or disposable face coverings.
  - Customers do not need to wear face coverings while seated at the table.
  - If a business sets a policy that all customers are required to wear cloth, paper or disposable face coverings, business management should consult with their legal counsel to determine whether such a requirement can be enforced.
- Encourage reservations or advise people to call in advance to confirm seating/serving capacity.
- Consider a phone reservation system that allows people to queue or wait in cars and enter only when a phone call, text, or restaurant-provided “buzzer” device, indicates that a table is ready.
- Consider providing hand-washing facilities for customer use in and around the business.
- Hand sanitizer is effective on clean hands; businesses may make hand sanitizer (at least 60-95% alcohol content) available to customers.
- Post clear signs (available at <https://govstatus.egov.com/OR-OHA-COVID-19>) listing COVID-19 symptoms, asking employees and customers with symptoms to stay home, and listing who to contact if they need assistance

**For more information go to the Food, Pool and Lodging Program webpage:**  
[www.healthoregon.org/foodsafety](http://www.healthoregon.org/foodsafety)