

OPENING AND OPERATING RECOMMENDATIONS

ITEMS IDENTIFIED BY AN * INDICATES A REQUIREMENT BY THE PIMA COUNTY HEALTH DEPARTMENT.

PREPARE THE WORKFORCE

- ❑ Wellness/symptom checks, including temperature checks for all restaurant personnel, and when possible for vendors, contractors, third party delivery service workers, etc. as they arrive on premises and before opening of a restaurant.*
- ❑ Implement strict handwashing practices using soap and water for at least 20 seconds, especially after touching your face, nose, coughing, etc., going to the bathroom, and before eating or preparing food, and between servings.*
- ❑ Cloth masks and gloves and/or frequent hand-washing is required for all servers and restaurant personnel. Develop or follow handwashing policy for servers as it exists in the Pima County Food Code.*
- ❑ Mitigate anxiety by thoughtfully preparing employees to return to work. Increased communication is key.
- ❑ Provide ServSafe food handler training for your workers. They're your front line; educating them protects them, you and your guests. Require all employees to complete new COVID-19 ServSafe Certification. (It is free and only takes 10 mins.)
- ❑ The operator should identify signs of potential illness during a pre-work screening, following the business and Health Department guidelines for returning to work after illness. Additionally, follow CDC guidelines – tell the employee to self-isolate if COVID-like symptoms, 14 days from the onset of symptoms and be symptom-free for three days without medication.
- ❑ Consider assigning duties to vulnerable workers that minimize contact with customers and other employees.
- ❑ Limit crew members in bringing in personal belongings to limit touching of surfaces.
- ❑ Handshaking or personal contact should be forbidden by Crew Members.

FOOD PREPARATION, EQUIPMENT & SERVICE

- ❑ Hand sanitizers available at or adjacent to entrances to the facility, restrooms and in employee work areas, or soap and running water readily accessible to staff and customers and marked locations.*
- ❑ Cold holding equipment is holding less than 41° F.*
- ❑ Hot holding equipment is holding greater than 141° F.*
- ❑ Use linens that have been washed at a temperature of at least 160° F.*
- ❑ Check all equipment, water supply, fire suppression and HVAC systems for proper working function to be compliant to all local, state and federal codes. Ensure HVAC filters are clean and changed often, at least every 30 days.
- ❑ Ensure crew sanitizes timeclock/clock in tablet before touching. Consider placing (Lysol/Clorox) wipes by timeclock.
- ❑ Wipe down/sanitize all items coming into the store, including mail, delivery boxes, inventory items, etc.

COMMUNICATIONS

- ❑ Physical and/or electronic signage posting at the restaurant entrance of public health advisories prohibiting individuals who are symptomatic from entering the premises.*
- ❑ Clearly mark 6-foot spacing along entrances, hallways, restrooms and any other location within a restaurant where queues may form or patrons may congregate.*
- ❑ Pima County Health Notice - Posting of the "STOP Please do not enter if you have COVID-19 symptoms" at the entrance of the facility.*
- ❑ Post signs reminding guests about social distancing. Thank them for their patience as you work to ensure their safety.
- ❑ Place signs in restroom hallway or entrance to remind guests of the suggested limit of one guest per restroom at a time unless accompanying a child or someone in need of additional assistance.

- ❑ Ensure mandatory handwashing signs are visible in all restrooms. The current requirement is "employees must wash hands before returning to work" - consider changing signage to include all employees and patrons must wash hands...
- ❑ Update your restaurant's website. Ensure your new hours are listed, whether you are offering delivery or takeout, and your social media channels.
- ❑ Update your social media channels...and keep posting! Make sure you are advertising that on your social media platforms and engaging with your customers consistently.
- ❑ Add a note on your restaurant's website about your sanitation and cleaning procedures.
- ❑ Ensure third-party sites that list your website are updated.

SOCIAL DISTANCING PLAN

- ❑ Physical distancing of 6 feet minimum between tables. Bar top or counter seating is not allowed, unless each party is spaced approximately 6 feet apart.*
- ❑ Clearly marked 6-foot spacing marks and/or signage along entrances, hallways, restrooms and any other location within a restaurant where queues may form or patrons may congregate.*
- ❑ Limit parties to no larger than 10 allowed per table.*
- ❑ Indoor occupancy limited to 50 percent unless meeting physical distancing standards allows a higher occupancy.*
- ❑ Where practical, especially in booth seating, physical barriers are acceptable.
- ❑ Seat guests in intervals or rotations to allow proper time and process to clean and sanitize all dining and seating surfaces before and after every guest visit.
- ❑ Consider continuing food delivery or curbside pickup. Establish procedures for touchless pickup (i.e. setting customer's order on table for them to pick up, rather than handing order directly to them).
- ❑ When possible, exit should be separate from the entrance.
- ❑ Determine ingress/egress to and from restrooms to establish paths that mitigate proximity for guests and staff.
- ❑ Limit of one guest per restroom at a time, unless accompanying a child or someone in need of additional assistance.
- ❑ Extend premise outdoors onto vacant land, into vacant building space, in common areas, sidewalks or parking lots as allowed by a Pima County temporary extension of premise permit.

REDUCE TOUCH POINTS

- ❑ Implement touchless payment methods if possible.*
- ❑ Elimination of self-service stations including salad bars and buffets.*
- ❑ Sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to: tables, tablecloths, chairs/booth seats, table-top condiments and condiment holders.*
- ❑ Between seatings, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops, and common touch areas.
- ❑ Trays, tables, chairs, highchairs, boosters and bar stools shall be cleaned and sanitized after each use.
- ❑ Pens and writing utensils should be sanitized after every use. If customers need to use pens to sign credit card slips, have a bin of clean/sanitized pens as well as a "dirty" bin for pens that have been used. Sanitize pens before replacing into "clean" bin.
- ❑ Eliminate guests or unauthorized persons, including Crew Members off duty or coming in to pick up something, in food service preparation areas.
- ❑ Use door stops, foot pull devices and automatic doors if available.
- ❑ Consider cashless payment methods. For cash transactions, use hand sanitizer before and after every transaction.