Restaurant dining rooms and patios **remain closed** during **Idaho Rebounds Stage 1.** Restaurants planning to open their dining areas in Stage 2 must have a plan in place to mitigate the risk of spreading the virus that causes COVID-19.

Plan templates are available to retail food establishments to assist in outlining plans for reopening dining areas. Templates are available from the local public health districts and foodsafety.idaho.gov, along with industry and public health guidance.

Reopening plans must be submitted to the local public health district, but they do not require approval prior to resuming dining operations. Inspections will not be required. However, restaurants should have their reopening plan available during routine inspections, enforcement inspections, pre-opening inspections, and food illness investigations. Restaurants will be expected to adhere to the plan submitted and base the plan on recommendations and guidelines provided by the Centers for Disease Control and Prevention and the Food and Drug Administration. Restaurants are encouraged to make their plans available to the public.

RESTAURANTS SHOULD USE THE FOLLOWING PROTOCOLS AS GUIDANCE FOR THEIR PLANS TO OPEN IN STAGE 2.

Establish protocols to maintain six feet of physical distance among employees and patrons. Considerations might include:

- Limit occupancy to 50 percent of seating capacity or more, if necessary, to maintain six feet physical distancing

- Limit tables to groups of six

- Space tables appropriately to keep patrons six feet apart while seated and moving in and out of chairs

- Attempt to eliminate the use of waiting areas and lobbies

- Keep bar top seating and playground areas closed

- Limit employee and patron contact by using a reservation or call ahead model and using contactless payment methods when possible

Establish protocols to reduce the risk of spread of the COVID-19 virus by training employees on cleaning and disinfection procedures, and protective measures. Consider the following:

- Dedicate certain staff members to disinfection of high contact surfaces throughout the establishment and disinfection of tables between parties

- Refrain from using pre-set tableware

- Clean and disinfect coolers, to-go containers, and delivery vehicles often

- Verify ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate sanitizers each day

- Require all employees in contact with patrons to wear cloth face coverings and gloves during their shift and change them after touching patron items

- Recommend all employees in the dish washing room to wear face shields in addition to face coverings and gloves

***Dates are estimated targets

RESTAURANTS SHOULD USE THE FOLLOWING PROTOCOLS AS GUIDANCE FOR THEIR PLANS TO OPEN IN STAGE 2.

Update employee illness policy and provide COVID-19 staff training. Considerations might include:

- Monitor employee health by screening employees for fever and symptoms before every shift

  o Check temperature with non-contact thermometer; if no fever, which is a temperature greater than 100.4°F, or COVID-19 symptoms are present, require workers to self-monitor and report onset of symptoms during their shift

- Inform staff regarding when they should stay home or when they should leave work due to illness

- Make sure a procedure is in place for contacting your local public health district if an employee is diagnosed with COVID-19

Identify how close interactions with patrons will be limited. Considerations might include:

- Offer online, digital, or phone-in ordering

- Offer takeout or delivery service

- Establish hours of operation for patrons at high-risk of severe disease

- Limit the number of patrons in the restaurant at one time

- Direct the flow of traffic in the restaurant to maximize space between people (e.g., lines)

- Use signage and barrier protection to limit movement and maintain distancing

Consider other strategies such as requiring non-cash transactions or using disposable menus or menus that can be disinfected

Resources:

- Food and Drug Administration. Food Safety and the Coronavirus Disease 2019 (COVID-19). Available at: https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19

- Food and Drug Administration. Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic. https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-updelivery-services-during-covid-19

- Centers for Disease Control and Prevention. What Grocery and Food Retail Workers Need to Know about COVID-19. Available at: https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/grocery-food-retail-workers.html

- Centers for Disease Control and Prevention. Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 (COVID-19). https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html

- National Restaurant Association. COVID-19 Reopening Guidance. https://restaurant.org/Downloads/PDFs/business/COVID19-Reopen-Guidance.pdf

Restaurants are required to adhere to the Idaho Food Code when reopening. In addition, guidelines and recommendations are available from the Centers for Disease Control and Prevention (CDC) and Food and Drug Administration to reduce the chance of transmission of the virus that causes COVID-19 when Idaho food establishments open dining areas.

The following plan must be submitted for approval to the local public health district prior to dining area operations resuming after May 16, 2020. Reopening plans do not have to be approved before resuming operation and inspections will not be required. However, restaurants should have their reopening plan available during routine inspections, enforcement inspections, pre-opening inspections, and food illness investigations. Each section includes options to meet the dining area reopening plan in Idaho. By check marking items, you are attesting to planned implementation of these mitigation measures for re-opening dining areas.

If alternative plans have been created, note those plans below, or submit them with this document, to the local public health district for approval.

ESTABLISHMENT INFORMATION

Applicant Name: _____   Applicant Title: _____

Establishment Name: _____   Establishment Number: _____

Establishment Mailing Address: _____

Establishment Site Address: _____

EMPLOYEE HEALTH AND HYGIENE
(CHECK ALL RECOMMENDED MEASURES YOU PLAN TO IMPLEMENT)

Will assess symptoms of workers before entering the establishment. If no fever (>100.4°F) or COVID-19 symptoms are present, workers will be allowed to work but should self-monitor for onset of symptoms during their shift.

Will provide COVID-19 staff training about when workers should stay home and when they should leave work.

Will instruct sick employees to stay home and to follow the CDC's What to do if you are sick with coronavirus disease 2019 (COVID-19).

Will contact the local public health district if an employee is diagnosed with COVID-19.

Will require employees to wear cloth face coverings and gloves during their shifts, with certain exemptions for health or medical reasons.

Other measure (specify): _____

CONTINUES ON NEXT PAGE

WAITING AREAS
(CHECK ALL RECOMMENDED MEASURES YOU PLAN TO IMPLEMENT)

Will close the lobby and waiting areas (if applicable).

Will use a reservation model or call ahead seating method

Will make reasonable attempts to eliminate the use of waiting areas and lobbies.
If the establishment cannot eliminate a waiting area or lobby completely, describe how you will ensure that groups in the waiting area are socially distanced from each other. (attach additional page if needed):

DINING AREAS
(CHECK ALL RECOMMENDED MEASURES YOU PLAN TO IMPLEMENT)

Will keep the bar area closed (if applicable).

Will keep the playground area closed (if applicable).

Will use a board or sign to display menu items that will not be touched by patrons. Will have an app or website for patrons to view menus on a personal device.

Will use disposable menus that will be discarded after each use.

Will disinfect menus between each use.

Will use a contactless payment and non-signature methods.

Will require staff to wash or sanitize their hands before helping the next patron or handling of food after accepting payment.

Will require staff to sanitize check holders and pens after use by patrons.

Will use the same methods for outdoor seating section, if applicable.

Describe other plans below (attach additional page if needed):

SOCIAL DISTANCING
(CHECK ALL RECOMMENDED MEASURES YOU PLAN TO IMPLEMENT)

Will limit occupancy to 50% of seating capacity.

Will limit tables to groups of 6.

Will arrange tables appropriately to keep patrons six feet apart while seated OR affix closed signs on tables that cannot be moved.

Will suspend self-serve food operations (drink machines, salsa bars, sauce dispensers); buffet areas will also remain closed.

Other measure (specify): _____

CLEANING AND DISINFECTION
(CHECK ALL RECOMMENDED MEASURES YOU PLAN TO IMPLEMENT)

Will train employees on cleaning and disinfecting procedures, and protective measures, per CDC and FDA guidance.

Will have dedicated staff sanitize tables and high contact surfaces (e.g., condiments, salt and pepper shakers, napkin dispensers) between parties.

Will frequently clean and disinfect high touch surfaces (e.g., menus, mobile order devices, door handles, floors, bathrooms) during operation.

Will not use preset tableware.

Will clean and disinfect coolers, to-go containers, and delivery vehicles frequently.

Will verify ware-washing machines are operating at the required wash and rinse temperature and with the appropriate detergents and sanitizers at least once daily.

Describe other plans below (attach additional page if needed):

Applicant Signature: _____ **Date:** _____

Public Health Official Use Only

Reviewed by: _____ **Date:** _____

Comments: _____