



## Reopening Guidelines for Restaurants, Bars, Breweries, Brewpubs, Wineries, and Tasting Rooms During COVID-19 Outbreak

According to the Food and Drug Administration (FDA) and the Centers for Disease Control (CDC), currently there is no evidence to support transmission of COVID-19 associated with food. Existing food safety requirements are already very stringent and reduce the likelihood of foodborne disease transmission. Additional measures can be taken to reduce the risk of transmitting COVID-19 from touching surfaces or from person-to-person spread through respiratory droplets. These guidelines are subject to change per State and Local Health Officer updates and orders.

### What should an Employer do to protect themselves and their customers?

- Restaurant owners should continually monitor international (World Health Organization (WHO)), Federal (CDC), Occupational Safety and Health Administration (OSHA), state, and local guidelines for changes in recommendations, cleaning strategies, and other best management practices.
- Employers should also consider developing a team to monitor, assess, and implement new strategies as they become available.
- In addition, employers should consider the following strategies for reducing the risk of COVID-19 transmission regarding:
  - **Employee Wellness, Personal Hygiene, Personal Protective Equipment, Social Distancing, Enhanced Cleaning Practices, Disinfection, Communication, Restrooms, and Ventilation**
- Due to the wide variety of restaurants, functions, and sizes, it may not be possible for establishments to implement all the following, however, trying to tackle the problem from multiple angles can help reduce health risks

### I. Employee Health and Wellness -

- Continue your employee health policy of **excluding or restricting** food handlers with vomiting, diarrhea, fever with sore throat, infected wounds on the hands and arms, and jaundice (yellow tinting to skin/eyes).
- Consider using an employee screening questionnaire for COVID-19 symptoms at the beginning of each person's shift.
- **Employees with laboratory-confirmed COVID-19 shall be excluded.** If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality.
- **Employees who have symptoms of fever, cough, or shortness of breath should notify their supervisor and stay home.**
  - Employees should not return to work until **ALL THREE** things have happened:
    1. No fever for at least three full days without the use medicine that reduces fever **AND**
    2. Other symptoms such as cough or shortness of breath have improved **AND**
    3. At least 7 days have passed since the first symptoms appeared.
- **Employees who appear to have symptoms upon arrival** at work or who become sick during the shift should immediately be sent home and follow CDC recommendations for "[What To Do if You Are Sick.](#)"
- **Employees who are well but who have a household member sick with COVID-19** should self-quarantine for 14 days and monitor their health. They should call their healthcare provider if they develop symptoms suggestive of COVID-19 during their self-isolation.

## II. Personal Hygiene -

- Wash hands before starting food preparation tasks. Establish a “before and after service” hand washing or sanitizing for all staff including bar staff.
- Wear single-use gloves or use other barriers while working with ready-to-eat (RTE) foods.
  - Wash hands prior to putting on gloves.
- Wash hands or use an alcohol-based hand sanitizer with at least 60% alcohol after in-person transactions.
  - Hand sanitizer is **not** to be used to replace proper hand washing.
- Staff should wash hands between serving and clearing dishes or establish a dedicated person to clear dishes and wait staff arrange for dish pick up if a customer requests their dishes cleared
- Provide hand-washing stations at the front of the establishment and throughout the establishment for customers to wash hands before being seated or when needed, or alternatively, hand sanitizer if not feasible.
- Consult the [CDC webpage](#) for information for good hygiene practices and personal hygiene.

## III. Personal Protective Equipment -

- Require gloves for all back of house (BOH) staff and ensure the gloves are changed per current industry standards. For more information and training to use disposable gloves, refer to the [CDC webpage](#) and guidelines.
- Provide instruction and training to employees on how to:
  - Handle their work clothing properly at home if laundry service is not provided
  - Properly put on and remove gloves.
  - Clean and disinfect tables according to product specifications
- Although not necessary if hand-washing protocols are rigorously followed, consider providing gloves to servers.
  - If they are worn, they must be changed regularly and are **not** a substitution for handwashing.
- Provide training for employees and management of the proper use of face coverings per the [CDC webpage](#) and guidelines.
- Provide Safety Data Sheets for cleaning chemicals and ensure employees are aware of the hazards of use.

IV. Social Distancing - The virus is thought to spread mainly from person-to-person through respiratory droplets produced when an infected person speaks, coughs, or sneezes. Protect yourself and others with the following guidelines:

### A. For outdoor dining areas

- Existing outdoor dining areas shall adhere to these guidelines to maintain social distancing
- Food facilities that **do not** have existing outside seating shall not incorporate or modify their own outdoor seating arrangements without obtaining approval from local building and code enforcement agencies.
- No food preparation or food storage shall be allowed at the outdoor dining area, including the dispensing/mixing of drinks and ice.
- Customer multi-use or reusable utensils such as plates, silverware, glasses and bowls shall not be stored, displayed or pre-set at the outdoor dining area.
- Food and water served/provided to service animals shall only be in single-use disposable containers. **Do not use the restaurant glassware or dishware for service animals.**
- All food spills on sidewalks or streets shall be **immediately** cleaned and sanitized by the employee to prevent runoff issues into nearby storm drains.
- It shall be the responsibility of the owner or operator to maintain their outdoor dining areas in a clean and sanitary condition.

- Ensure garbage/refuse areas are maintained to prevent possible rodent/vector harborage.

#### **B. For employees**

- Employee pre-shift meetings and trainings should be conducted virtually or in areas that allow for appropriate physical distancing between employees.
- Eliminate person-to-person contact for delivery of goods whenever possible. Designate drop-off locations to receive deliveries away from high traffic areas. Maintain physical distance of at least six feet with delivery drivers. Takeout food items should be made available using contactless pick-up and delivery protocols.
- Reconfigure office spaces, lobbies, beverage bars, kitchens and workstations, host stand areas, and other spaces wherever possible to allow for at least six feet of distance between people dining, working, and passing through areas for entry and exit.
- If feasible, restrict the number of employees in shared spaces, including kitchens, break rooms, and offices to maintain at least a 6-foot distance between people.
- Close areas where customers may congregate or touch food or food ware items that other guests may use. Provide these items to guests individually and discard or clean and disinfect after each use, as appropriate. This includes but is not limited to:
  - Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc.
  - Self-service machines including ice, soda, frozen yogurt dispensers, etc.
  - Self-service food areas such as buffets, salsa bars, salad bars, etc.

#### **C. For customers**

- Limit the number of customers dining at one time. Consider starting with a “Reservation Only policy” to start. Encourage reservations to allow for time to disinfect restaurant areas and provide guidance to customers for physical distancing while at the restaurant.
- Limit the number of patrons at a single table to a household unit or patrons who have asked to be seated together. People in the same party seated at the same table do not have to be six feet apart. All members of the party must be present before seating and hosts must bring the entire party to the table at one time.
- Mark distances of 6 feet for customers waiting to be seated. Consider having customers wait in their cars until called to be seated
- If possible, use phone app technology to alert patrons when their table is ready to avoid touching and use of “buzzers.”
- Try to distance tables or customers so that the nearest customer at one table is at least to 6 feet from another customer at another table.
  - If tables cannot be moved, consider putting signage on every other table or booth marking them as “PHYSICAL DISTANCE TABLE” or “RESERVED FOR YOUR SAFETY”. Consider Plexiglass partitions between booths as an alternative.
- Place plastic partitions between employees and customers wherever possible (e.g., fast food windows, host stands, and bars).
- In lieu of bars, consider providing table-only service for alcoholic beverages.
  - Alternatively, consider handing out signs at the bar that customers can use to put on either side of them to maintain physical distancing.
- Consider non-traditional ordering and payment processing to minimize contact time between servers and customers.
  - Consider an app-based system
  - Consider writing a numbered menu on a wall/ large board that can be easily communicated at a distance.
  - Encourage credit card use over cash, when possible.
  - Go electronic, if possible. Limit payments and receipts to online transactions.
- **Effective 12:01 a.m. on Thursday, April 30, 2020**, the Monterey County Health Officer is requiring residents to wear a face covering when going out into the public to perform essential activities to help stop the spread of COVID-19. For more information regarding this order go to:

## V. **Enhanced Cleaning Practices**

- Select appropriate disinfectants to consider effectiveness and safety
  - The U.S. Environmental Protection Agency (EPA) has developed a [list of products](#) that meet EPA's criteria for use against SARS-CoV-2.
  - Review product labels and Safety Data Sheet and follow manufacturer specifications
- Establish a disinfection routine - **no more wet rag approach (use disposable products)**.
  - Ensure disinfection protocols follow product instructions for application and contact time.
  - Consider establishing a single staff position whose responsibility is to disinfect per shift rotation. This person should be continuously cleaning and visible to customers.
  - Each table, chairs (as possible), highchairs, booster seats, and partitions should be disinfected after each customer.
  - Consider using a checklist or audit system to track how often cleaning is conducted.
- Consider covering chairs in a non-porous material for easy cleaning.
- Menus should be non-porous and disinfected between use. If paper menus are used, make them single use only. Consider alternatives like a menu board or phone app.
- Apron, towels, work clothing, etc. should be placed in trash bags and treated as potentially contaminated and laundered.
- Ensure all reusable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher. Employees should wash their hands after removing their gloves and after directly handling used food service items.
- Pre-roll utensils in napkins prior to use by customers. Employees must wash hands before pre-rolling utensils in napkins. The pre-roll should then be stored in a clean container. After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands.
- Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc. These should be supplied individually to customers as needed. Do not leave card stands, flyers, napkin holders, or other items on tables.
- Do not leave out after-meal mints, candies, snacks, or toothpicks for customers. Offer them with the check or provide only on request.

## VI. **Disinfection** – Disinfection is recommended for rooms or areas that people with suspected or confirmed COVID-19 have visited and for high touch surfaces. CDC guidelines at “[Environmental Cleaning and Disinfection Recommendations](#)” provide instructions on how to disinfect with a product that is on the [EPA's List N](#).

- High touch surfaces include, but are not limited to:
  - Light switches, host stands, equipment handles, check-out counters, order kiosks, ATM PIN pads, receipt trays, bus tubs, serving trays, phones, waiting area chairs, workstations, doorknobs, door handles and door push plates, pens, soda fountain touchpoints, electronic payments and point of sale terminals, and countertops or racks used to stage orders.
- Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible. Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use.
- It is important to follow the manufacturer's directions on how to apply the disinfectant, and train employees on how to use the product (e.g. concentration, application method, personal protective equipment, and contact time, etc.).
  - If surfaces are dirty, they should be cleaned using soap and water prior to disinfection.
- After disinfection-level chemicals are used on food contact surfaces, they must be washed,

rinsed, and sanitized with chemicals and concentrations approved for food contact surfaces.

## **VII. Communication -**

- Communicate to the customers what the restaurant is doing to mitigate the spread of COVID-19 (e.g., disinfection routine, health policies for staff, and health & safety measures in place).
  - Consider communicating to diners when dining out may not be a good option (e.g. taking care of someone who is COVID-19 positive, exhibiting symptoms of COVID-19, being in a high-risk category, etc.).
  - Consider placing signage on tables to show that they have been disinfected after previous customers.
- Communicate that the restaurant has the right to refuse service to anyone exhibiting symptoms or not following guidelines (e.g., physical distancing, wearing a face mask, etc.).
- Platforms for communication could include websites, reservation processes, hand-outs, and outdoor signage. Refer to these [CDC guidelines](#) for more information.

## **VIII. Restrooms -**

- Doors to multi-stall restrooms should be able to be opened and closed without touching handles if possible.
  - Place a trash can by the door if the door cannot be opened without touching the handle.
- For single restrooms, provide signage and materials (paper towels and trash cans) for individuals to use without touching the handles, and consider providing a key so disinfection measures can be better controlled.
- Place signs indicating that toilet lids (if present) should be closed before flushing.
- Place signs asking customer and employees to wash hands before and after using the restroom.
- Provide paper towels in restrooms and disconnect or tape-off hand air dryers if possible
- Maintain a thorough cleaning and disinfection schedule for the restroom.

## **IX. Ventilation –**

- Get fresh air to the customers and staff and properly utilize ventilation system. Some ways to do this or seek help:
  - Encourage outdoor dining, and open doors and windows if possible.
  - Maximize fresh air through your ventilation system if possible
  - Maintain relative humidity at 40-60%.
- Ensure that all doors and windows used to ventilate the restaurant are properly equipped with 16x16 inch mesh screens to prevent entrance of vectors or vermin
- If doors and windows are equipped with automatic air curtains, ensure they are routinely cleaned and sanitized to prevent spread of airborne particles
- If fans such as pedestal fans or hard mounted fans are used in the restaurant, take steps to minimize air from fans blowing from one person directly at another individual. If fans are disabled or removed, employers should remain aware of, and take steps to prevent, heat hazards such as heat exhaustion.

## **X. Additional Considerations for Tasting Rooms –**

- Provide a clean glass for each tasting and, if possible, do not pour beverages into a glass that a customer has already used (smelled, tasted from, etc.)
- Discontinue the use of communal dump buckets, spit buckets, spittoons, etc. Provide individual, disposable cups to each guest instead to avoid splash contamination between guests.
- Do not touch beverage container necks to cups, glasses, etc., when pouring wine, beer, or spirits.
- Take measures to ensure that tasting group appointment times do not overlap to minimize interaction of people from different groups and places.
- Discontinue tours that combine individuals from different households into the same tour group. Tour guides must maintain at least six feet of physical distance from customers/visitors.

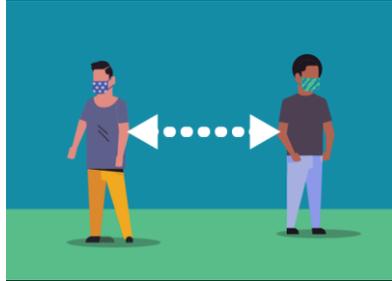
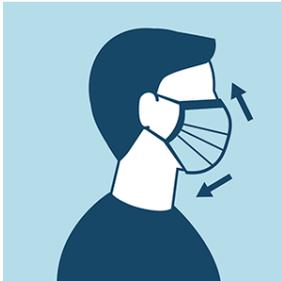
**For more information, please call the Monterey County Health Department COVID-19 Hotline at 831-769-8700 or 831-755-4521 or email [covid-19@co.monterey.ca.us](mailto:covid-19@co.monterey.ca.us)**



MONTEREY COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL HEALTH BUREAU  
1270 Natividad Road, Salinas, CA 93906  
Phone: (831) 755-4505 Fax: (831) 755-4880  
EHB COVID-19 Information Site: [mtyhd.org/covid-19-EHB](https://mtyhd.org/covid-19-EHB)

## Best Practices for Re-Opening Dine-In Food Facilities During the COVID-19 Pandemic – Food Safety Checklist

This document provides guidance for dine-in restaurants, brewpubs, breweries, bars, pubs, and wineries to support a safe, clean environment for workers and customers. This is not a comprehensive list. Owners and operators are encouraged to modify their own checklist specifically for their operations where possible.



### For brewpubs, breweries, bars, pubs, and wineries:

- Any brewpubs, breweries, bars, pubs, and wineries that **offer sit-down, dine-in meals** shall refer to the guidelines below. **Alcohol can only be sold in the same transaction as a meal.**
- This guidance is not intended for concert, performance, or entertainment. Those types of establishments shall **remain closed** until further notice. Establishments that serve full meals must discontinue this type of entertainment until these types of activities can resume modified or full operation.

### Additional Considerations for Tasting Rooms –

- Provide a clean glass for each tasting and, if possible, do not pour beverages into a glass that a customer has already used (smelled, tasted from, etc.)
- Discontinue the use of communal dump buckets, spit buckets, spittoons, etc. Provide individual, disposable cups to each guest instead to avoid splash contamination between guests.
- Do not touch beverage container necks to cups, glasses, etc., when pouring wine, beer, or spirits.
- Take measures to ensure that tasting group appointment times do not overlap to minimize interaction of people from different groups and places.
- Discontinue tours that combine individuals from different households into the same tour group. Tour guides must maintain at least six feet of physical distance from customers/visitors.

**These guidelines outlined in this checklist are subject to change per State and Local Health Officer updates and orders.**

<b>Employee Health and Wellness</b>	
<input type="checkbox"/>	Do you have a protocol to check employee health and personal hygiene practices within your food establishment? Continue your employee health policy of excluding or restricting food handlers with the following symptoms: <ul style="list-style-type: none"> <li>• Vomiting, diarrhea, fever with sore throat, infected wounds on the hands and arms, and jaundice (yellow tinting to skin/eyes).</li> </ul>
<input type="checkbox"/>	Are you following <a href="#">CDC guidance</a> and practices for employee health checks/screenings?
<input type="checkbox"/>	Have you checked <a href="#">CDC</a> and local regulatory/health authority guidance for employees returning back to work?
<input type="checkbox"/>	<b>Employees with laboratory-confirmed COVID-19 shall be excluded.</b> If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality.
<input type="checkbox"/>	<b>Employees who have symptoms of fever, cough, or shortness of breath should notify their supervisor and stay home.</b> <ul style="list-style-type: none"> <li>• Employees should not return to work until <b>ALL THREE</b> things have happened: <ol style="list-style-type: none"> <li>1. No fever for at least three full days without the use medicine that reduces fever <b>AND</b></li> <li>2. Other symptoms such as cough or shortness of breath have improved <b>AND</b></li> <li>3. At least 7 days have passed since the first symptoms appeared.</li> </ol> </li> </ul>
<input type="checkbox"/>	<b>Employees who appear to have symptoms upon arrival</b> at work or who become sick during the shift should immediately be sent home and follow CDC recommendations for " <a href="#">What To Do if You Are Sick.</a> "
<input type="checkbox"/>	<b>Employees who are well but who have a household member sick with COVID-19</b> should self- quarantine for 14 days and monitor their health. They should call their healthcare provider if they develop symptoms suggestive of COVID-19 during their self-isolation.
<b>Personal Hygiene</b>	
<input type="checkbox"/>	Require employees to avoid handshakes and similar greetings that break physical distance.
<input type="checkbox"/>	Food, beverages, food ware, PPE, etc., should not be shared between employees.
<input type="checkbox"/>	Wash hands before starting food preparation tasks. Establish a "before and after service" hand washing or sanitizing for all staff including bar staff.
<input type="checkbox"/>	Wear single-use gloves or use other barriers while working with ready-to-eat (RTE) foods. Wash hands prior to putting on single-use gloves.
<input type="checkbox"/>	Wash hands for <b>20 seconds with soap and warm water</b> , including scrubbing with soap or use an alcohol-based hand sanitizer with at least 60% alcohol after in-person transactions.
<input type="checkbox"/>	Refer to <a href="#">CDC guidelines</a> for using alcohol-based sanitizers. Hand sanitizers <b>do not</b> replace proper hand washing with soap and warm water.
<input type="checkbox"/>	Consult the <a href="#">CDC webpage</a> for information for good hygiene practices and personal hygiene.

<b>Personal Protective Equipment</b>	
<input type="checkbox"/>	<p>Provide training for employees and management of the proper use of face coverings per the <a href="#">CDC webpage and guidelines</a>.</p> <ul style="list-style-type: none"> <li>• Proper use of face coverings, including: <ul style="list-style-type: none"> <li>o Face coverings do not protect the wearer and are not personal protective equipment (PPE).</li> <li>o Face coverings can help protect people near the wearer, but <b>do not replace</b> the need for physical distancing and frequent handwashing.</li> <li>o Employees should wash or sanitize hands <b>before and after</b> using or adjusting face coverings.</li> <li>o Avoid touching the eyes, nose, and mouth. Face coverings should be washed after each shift</li> </ul> </li> </ul>
<input type="checkbox"/>	Is there a plan or policy for, and an adequate supply of, personal protective equipment (PPE) and/or cloth face coverings?
<input type="checkbox"/>	Require gloves for all back of house (BOH) staff and ensure the gloves are changed per current industry standards. For more information and training to use disposable gloves, refer to the <a href="#">CDC webpage</a> and guidelines.
<input type="checkbox"/>	<p>Provide instruction and training to employees on how to:</p> <ul style="list-style-type: none"> <li>• Handle their work clothing properly at home if laundry service is not provided</li> <li>• Properly put on and remove gloves.</li> <li>• Clean and disinfect tables according to product specifications</li> </ul>
<input type="checkbox"/>	Although not necessary if hand-washing protocols are rigorously followed, consider providing gloves to servers. If they are worn, they must be changed regularly and are <b>not</b> a substitution for handwashing.
<b>Social Distancing for Employees and Staff</b>	
<input type="checkbox"/>	Employee pre-shift meetings and trainings should be conducted virtually or in areas that allow for appropriate physical distancing between employees if possible.
<input type="checkbox"/>	Eliminate person-to-person contact for delivery of goods whenever possible. Designate drop-off locations to receive deliveries away from high traffic areas. Maintain physical distance of at least six feet with delivery drivers. Takeout food items should be made available using contactless pick-up and delivery protocols.
<input type="checkbox"/>	Reconfigure office spaces, lobbies, beverage bars, kitchens and workstations, host stand areas, and other spaces wherever possible to allow for at least six feet of distance between people dining, working, and passing through areas for entry and exit if possible.
<input type="checkbox"/>	If feasible, restrict the number of employees in shared spaces, including kitchens, break rooms, and offices to maintain at least a 6-foot distance between people.
<input type="checkbox"/>	<p>Close areas where customers may congregate or touch food or food ware items that other guests may use. Provide these items to guests individually and discard or clean and disinfect after each use, as appropriate. This includes but is not limited to:</p> <ul style="list-style-type: none"> <li>• Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc.</li> <li>• Self-service machines including ice, soda, frozen yogurt dispensers, etc.</li> <li>• Self-service food areas such as buffets, salsa bars, salad bars, etc.</li> </ul>

<b>Social Distancing for Customers</b>	
<input type="checkbox"/>	Limit the number of customers dining at one time. Consider starting with a “ <u>Reservation Only policy</u> ” to start. Encourage reservations to allow for time to disinfect restaurant areas and provide guidance via digital platforms if possible, to customers for physical distancing while at the restaurant.
<input type="checkbox"/>	Mark distances of six feet for customers waiting to be seated. Consider having customers wait in their cars until called to be seated
<input type="checkbox"/>	If possible, use phone app technology to alert patrons when their table is ready to avoid touching and use of “buzzers” or similar electronic devices.
<input type="checkbox"/>	Try to distance tables or customers so that the nearest customer at one table is at least to 6 feet from another customer at another table. <ul style="list-style-type: none"> <li>● If tables cannot be moved, consider putting signage on every other table or booth marking them as “<u>PHYSICAL DISTANCE TABLE</u>” or “<u>RESERVED FOR YOUR SAFETY</u>”. Consider Plexiglass partitions between booths as an alternative.</li> </ul>
<input type="checkbox"/>	Place plastic partitions between employees and customers wherever possible (e.g., fast food windows, host stands, cash registers, and bars).
<input type="checkbox"/>	Consider non-traditional ordering and payment processing to minimize contact time between servers and customers. <ul style="list-style-type: none"> <li>● Consider an app-based system</li> <li>● Consider writing a numbered menu on a wall/large board that can be easily communicated at a distance.</li> <li>● Encourage credit card use over cash, when possible.</li> <li>● Go electronic, if possible. Limit payments and receipts to online transactions.</li> </ul>
<input type="checkbox"/>	Provide takeout, delivery, and drive through options for customers when possible.
<input type="checkbox"/>	Any area where guests or employees’ queue should also be clearly marked for appropriate physical distancing. This includes check-stands and terminals, deli counters and lines, restrooms, elevator lobbies, host stands and waiting areas, valet drop off and pickup, and any other area where customers congregate.
<input type="checkbox"/>	Discontinue seating of customers where customers cannot maintain six feet of distance from employee work and food and drink preparation areas.
<input type="checkbox"/>	Limit the number of patrons at a single table to a household unit or patrons who have asked to be seated together. People in the same party seated at the same table do not have to be six feet apart. All members of the party must be present before seating and hosts must bring the entire party to the table at one time.
<input type="checkbox"/>	Has the facility taken measures (e.g. tape on floors/sidewalks, partitions, and signage on walls) to minimize face-to-face contact that allows, to the extent possible, at least a 6-foot distance between workers, customers, and visitors?
<input type="checkbox"/>	<b>Effective 12:01 a.m. on Thursday, April 30, 2020</b> , the Monterey County Health Officer is requiring residents to wear a face covering when going out into the public to perform essential activities to help stop the spread of COVID-19. For more information regarding this order go to: <a href="https://www.co.monterey.ca.us/Home/Components/News/News/7283/1336">https://www.co.monterey.ca.us/Home/Components/News/News/7283/1336</a>

Social Distancing for Outdoor Dining Areas	
<input type="checkbox"/>	Existing outdoor dining areas shall adhere to these guidelines to maintain social distancing
<input type="checkbox"/>	Food facilities that <b>do not</b> have existing outside seating shall not incorporate or modify their own outdoor seating arrangements without obtaining approval from local building and code enforcement agencies.
<input type="checkbox"/>	No food preparation or food storage shall be allowed at the outdoor dining area, including the dispensing/mixing of drinks and ice.
<input type="checkbox"/>	Customer multi-use or reusable utensils such as plates, silverware, glasses and bowls shall not be stored, displayed or pre-set at the outdoor dining area.
<input type="checkbox"/>	Food and water served/provided to service animals shall only be in single-use disposable containers. Do not use the restaurant glassware or dishware for service animals.
<input type="checkbox"/>	All food spills on sidewalks or streets shall be immediately cleaned and sanitized by the employee to prevent runoff issues into nearby storm drains.
<input type="checkbox"/>	Ensure garbage/refuse areas are maintained to prevent possible rodent/vector harborage.
<input type="checkbox"/>	It shall be the responsibility of the owner or operator to maintain their outdoor dining areas in a clean and sanitary condition.
Enhanced Cleaning Practices	
<input type="checkbox"/>	Are high-touch areas and equipment cleaned and disinfected (e.g. <i>doors, door handles, light switches, host stands, equipment handles, check-out counters, order kiosks, ATM PIN pads, receipt trays, bus tubs, serving trays, phones, waiting area chairs</i> )?
<input type="checkbox"/>	Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible. Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use.
<input type="checkbox"/>	Consider covering chairs in a non-porous material for easy cleaning.
<input type="checkbox"/>	Menus should be non-porous and disinfected between use. If paper menus are used, make them single use only. Consider alternatives like a menu board or phone app.
<input type="checkbox"/>	Aprons, towels, work clothing, etc. should be placed in trash bags and treated as potentially contaminated and laundered.
<input type="checkbox"/>	Ensure all reusable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher. Employees should wash their hands after removing their gloves and after directly handling used food service items.
<input type="checkbox"/>	Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc. These should be supplied individually to customers as needed. Do not leave card stands, flyers, napkin holders, or other items on tables.
<input type="checkbox"/>	Takeout containers must be filled by customers and available only upon request.
<input type="checkbox"/>	Do not leave out after-meal mints, candies, snacks, or toothpicks for customers. Offer them with the check or provide only on request.
<input type="checkbox"/>	Avoid sharing audio equipment, headsets, clipboards, phones, tablets, laptops, desks, pens, and other work supplies wherever possible. <b>Never share PPE.</b>
<input type="checkbox"/>	Pre-roll utensils in napkins prior to use by customers. Employees must wash hands before pre-rolling utensils in napkins. The pre-roll should then be stored in a clean container. After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands.

Disinfection	
<input type="checkbox"/>	Are common use areas such as restrooms being cleaned and disinfected more frequently? Refer to <a href="#">CDC's guidance</a> for cleaning and disinfecting.
<input type="checkbox"/>	Disinfection is recommended for rooms or areas that people with suspected or confirmed COVID-19 have visited and for high touch surfaces. CDC guidelines at " <a href="#">Environmental Cleaning and Disinfection Recommendations</a> " provide instructions on how to disinfect with a product that is on the <a href="#">EPA's List N</a>
<input type="checkbox"/>	Are necessary sanitizers and disinfectants that meet <a href="#">EPA's criteria</a> for use against SARS-CoV-2 available and used per label instructions to clean and disinfect the facility during hours of operation?
<input type="checkbox"/>	Establish a disinfection routine - <b>no more wet rag approach (use disposable products)</b> . <ul style="list-style-type: none"> <li>• Ensure disinfection protocols follow product instructions for application and contact time.</li> <li>• Consider establishing a single staff position whose responsibility is to disinfect per shift rotation. This person should be continuously cleaning and visible to customers.</li> <li>• Each table, chairs (as possible), highchairs, booster seats, and partitions should be disinfected after each customer.</li> <li>• Consider using a checklist or audit system to track how often cleaning is conducted.</li> </ul>
<input type="checkbox"/>	Are food contact surfaces and counters cleaned and sanitized? (Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment.)
<input type="checkbox"/>	Dirty linens used at dining tables such as tablecloths and napkins should be removed as needed and transported from dining areas in sealed bags. Employees should wear gloves when handling dirty linens. Remove gloves and wash hands after handling dirty linens.
<input type="checkbox"/>	Staff should wash hands between serving and clearing dishes or establish a dedicated person to clear dishes and wait staff arrange for dish pick up if a customer requests their dishes cleared.
<input type="checkbox"/>	Reusable customer items including utensils, food ware, breadbaskets, etc., must be properly washed, rinsed, and sanitized. Cleaned flatware, stemware, dishware, etc., must be properly stored away from customers and personnel until ready for use. Use disposable items if proper cleaning of reusable items is infeasible.
<input type="checkbox"/>	Thoroughly clean each customer dining location after every use. This will include disinfecting tables, chairs, armrests, booster seats, highchairs, booths, etc. and allowing adequate time for proper disinfection, following product instructions.
<input type="checkbox"/>	Discontinue tableside food preparation and presentation such as food item selection carts and conveyor belts, guacamole preparation, etc.
<input type="checkbox"/>	Frequently clean items touched by patrons, especially those that might attract contact from children including candy and toy vending machines, decorative fish tanks, display cases, decorative fountains, etc.
<input type="checkbox"/>	Discontinue use of shared entertainment items such as board games, pool tables, arcade games, vending machines, etc. Close game and entertainment areas where customers may share items such as bowling alleys, etc.
<input type="checkbox"/>	Establish a written, worksite-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person at each establishment to implement the plan.

<b>Communication</b>	
<input type="checkbox"/>	<p>Communicate to the customers what the restaurant is doing to mitigate the spread of COVID-19 (e.g., disinfection routine, health policies for staff, and health &amp; safety measures in place).</p> <ul style="list-style-type: none"> <li>• Consider communicating to diners when dining out may not be a good option (e.g. taking care of someone who is COVID-19 positive, exhibiting symptoms of COVID-19, being in a high-risk category, etc.).</li> <li>• Consider placing signage on tables to show that they have been disinfected after previous customers.</li> </ul>
<input type="checkbox"/>	Communicate that the restaurant has the right to refuse service to anyone exhibiting symptoms or not following guidelines (e.g., physical distancing, wearing a face mask, etc.)
<input type="checkbox"/>	Platforms for communication could include websites, reservation processes, hand-outs, and outdoor signage. Refer to these <a href="#">CDC guidelines</a> for more information.
<b>Restrooms</b>	
<input type="checkbox"/>	Doors to multi-stall restrooms should be able to be opened and closed without touching handles if possible. Place a trash can by the door if the door cannot be opened without touching the handle.
<input type="checkbox"/>	For single restrooms, provide signage and materials (paper towels and trash cans) for individuals to use without touching the handles, and consider providing a key so disinfection measures can be better controlled.
<input type="checkbox"/>	Place signs indicating that toilet lids (if present) should be closed before flushing.
<input type="checkbox"/>	Place signs asking customer and employees to wash hands before and after using the restroom.
<input type="checkbox"/>	Provide paper towels in restrooms and disconnect or tape-off hand air dryers if possible
<input type="checkbox"/>	Maintain a thorough cleaning and disinfection schedule for the restroom.
<input type="checkbox"/>	Are all the handwashing sinks functional and able to reach 100°F minimum?
<b>Ventilation</b>	
<input type="checkbox"/>	<p>Get fresh air to the customers and staff and properly utilize ventilation system. Some ways to do this or seek help:</p> <ul style="list-style-type: none"> <li>• Encourage outdoor dining, and open doors and windows if possible.</li> <li>• Maximize fresh air through your ventilation system if possible</li> <li>• Maintain relative humidity at 40-60%.</li> </ul>
<input type="checkbox"/>	Ensure that all doors and windows used to ventilate the restaurant are properly equipped with mesh screens to prevent entrance of vectors or vermin
<input type="checkbox"/>	If doors and windows are equipped with automatic air curtains, ensure they are routinely cleaned and sanitized to prevent spread of airborne particles
<input type="checkbox"/>	If fans such as pedestal fans or hard mounted fans are used in the restaurant, take steps to minimize air from fans blowing from one person directly at another individual. If fans are disabled or removed, employers should remain aware of, and take steps to prevent, heat hazards such as heat exhaustion.

**For more information, please call the Monterey County Health Department COVID-19 Hotline at 831-769-8700 or 831-755-4521 or email [covid-19@co.monterey.ca.us](mailto:covid-19@co.monterey.ca.us)**