



Moving Forward: Restaurants & COVID-19

As we approach the summer, many restaurants are beginning to plan for a gradual return to normal operations. We have compiled a list of some key considerations and best practices – particularly those related to management responsibilities, food safety, sanitation, health monitoring, and social distancing.

Management Responsibilities

- Make sure that a designated person in charge is on site at all times during operating hours.
- Train employees on any newly established guidelines (in addition to the routine training program); make sure to keep a training log on file.

Food Safety

- Ensure that the person in charge of the facility is a certified food safety manager.
- Discard all food items that are out of date.
- Place appropriate barriers in open areas to reduce physical contact between employees and guests.

Cleaning & Sanitizing

- Maintain rigorous cleaning and sanitizing procedures and practices.
 - Between seatings, clean and sanitize all common touch areas and surfaces.
 - Schedule mandatory training that covers all required disinfecting and cleaning practices; keep a record of the material covered and who all attended the session(s).
 - Maintain a daily cleaning log.

Employee Safety & Health Monitoring

- **Sick Employees**
 - Make it clear that employees who are sick must stay home; include in training and ongoing employee communication.
 - If an employee becomes ill while at work, follow current **Centers for Disease Control** guidance: immediately send the employee home. The employee should self-isolate for ten days from the onset of symptoms and be symptom-free for three days without medication before returning to work.
- **Hand Washing**
 - Train all employees on the importance of frequent hand washing, the use of hand sanitizers with at least 60% alcohol content, and give them clear instruction to avoid touching hands to face.
- **Protective Equipment**
 - Wear a mask or face covering.
 - Follow local health department guidance on the proper use of additional Personal Protective Equipment (i.e. gloves)

Social Distancing

- Update floor plans for common dining areas, redesigning seating arrangements to ensure at least six feet of separation between table setups.
- Design a process to ensure guests stay separate while waiting to be seated. The process can include floor markings, outdoor distancing, waiting in cars, etc.
- **Post Signage:**
 - At the entrance, post a sign that states that no one with a fever or symptoms of COVID-19 is to be permitted in the restaurant.
 - Post signs throughout the restaurant reminding guests about the importance of social distancing.
 - Post signs that discourage customers from standing or congregating in one place.

Restaurants & COVID-19: Available Resources

The National Restaurant Association

- COVID-19 Reopening Guidance: [restaurant.org/Downloads/PDFs/business/COVID19-Reopen-Guidance.pdf](https://www.restaurant.org/Downloads/PDFs/business/COVID19-Reopen-Guidance.pdf)
- Coronavirus Information and Resources: [restaurant.org/covid19](https://www.restaurant.org/covid19)

Food and Drug Administration

- Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic: [fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19](https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19)
- Food Safety and the Coronavirus Disease: [fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19](https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19)

Centers for Disease Control

- What to Do If You Are Sick: [cdc.gov/coronavirus/2019-ncov/if-you-are-sick/index.html](https://www.cdc.gov/coronavirus/2019-ncov/if-you-are-sick/index.html)

Mutual of Enumclaw

- Food & Product Delivery Best Practices: [thoughtful.mutualofenumclaw.com/share/food-and-product-delivery-best-practices](https://www.thoughtful.mutualofenumclaw.com/share/food-and-product-delivery-best-practices)
- Digital/Self-Service Options: [thoughtful.mutualofenumclaw.com/share/digital-options](https://www.thoughtful.mutualofenumclaw.com/share/digital-options)
- Our Response to COVID-19: [mutualofenumclaw.com/coronavirus](https://www.mutualofenumclaw.com/coronavirus)