



Recommendations and Guidelines for Resuming Dine-In Food Service.

Arizona Governor Doug Ducey's Executive Order 2020-36, Stay Healthy, Return Smarter, Return Stronger details orders for businesses that resume operations to establish and implement policies based on guidance from the CDC, OSHA and ADHS to limit the spread of COVID-19 including the following:

- a. Promoting healthy hygiene practices;
- b. Intensifying cleaning, disinfection and ventilation practices;
- c. Monitoring for sickness;
- d. Ensuring physical distancing;
- e. Providing necessary protective equipment;
- f. Allowing for and encouraging teleworking where feasible;
- g. Providing plans, where possible, to return to work in phases; and
- h. Limiting the congregation of groups of no more than 10 persons when feasible and in relation to the size of the location.

Pinal County Environmental Health is available to give guidance in development and implementation of these policies. Here are some recommendations*:

EMPLOYEE AND CUSTOMER PROTECTIVE MEASURES RECOMMENDED BY THE PINAL COUNTY HEALTH OFFICER

- Post a sign on the door that no one with a fever or symptoms of COVID-19 is to be permitted in the restaurant
- Implement symptom checks, including temperature checks, for all restaurant personnel, vendors, contractors, and third party delivery service workers, as they enter the building.
- Require all food workers, to report any fever or illness to the person in charge.
- Require all employees to wear cloth masks.
- Emphasize the importance of frequent handwashing, even between tables for service.
- Encourage physical distancing by marking six-foot spacing areas throughout the restaurant, along entrances, hallways, restrooms and any other location within a restaurant.
- Limit the number of customers in the restaurant to those that can be adequately distanced 6 feet apart.
- Limit tables to no more than 10 guests and each table will need to be at least 6 feet apart from each other table. Tables/booths may alternatively be separated by a physical barrier.
- Remove condiments and self-service items from tables. Provide sanitized condiment containers on request or use single service condiment packets.
- Refill drinks in clean sanitized cups.
- Use digital or single use menus discarded between customers.

OTHER OPERATIONAL RECOMMENDATIONS

- Consider expansion of outdoor service areas to allow increase of physical distancing standards.
- Consider limiting service to take out, reservation or call ahead seating only, including text and/or telephone notification of patrons requesting restaurant in-person service, allowing restaurant patrons to physical distance until called for entry.
- Eliminate self-service stations including salad bars, buffets, soda refill stations, and table side food preparation
- Have hand sanitizers available at entrances to the facility, in and near restrooms and in non food service employee work areas.
- Sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to: tables, plastic tablecloths, chairs/booth seats, table-top condiments and condiment holders, pens, digital menus, and other surfaces or items a customer is likely to have touched.
- Implement touchless payment methods.



RECOMMENDATIONS FOR CUSTOMERS

- Stay home if sick or if you have been exposed to someone who is sick.
- Stay at least 6 feet away from others while dining.
- Wash your hands frequently, use hand sanitizers with at least 60% alcohol if hand washing is not available.
- When you do dine-in, consider dining during off-peak hours (for example, early morning, mid-afternoon, or late night).
- If you are at higher risk for severe illness, continue to use takeout and delivery and avoid dine-in services at restaurants. People at higher risk for severe illness include adults 65 or older and people of any age who have serious underlying medical conditions.
- Do not touch your eyes, nose, or mouth.

*This guidance is being issued for the purpose of assisting restaurants in complying with Executive Order 2020-36 Stay Healthy, Return Smarter, Return Stronger. Nothing in this guidance should be read to conflict with or impose additional restrictions.