

SECTION 3. RESTAURANTS (RETAIL FOOD)

In addition to the measures listed in Section 1 All Businesses, additional measures have been identified for specific industry sectors and specific business types. Employers within this industry should implement the following additional measures:

A. Training: See Section 1. No additional measures. See Section 1.

B. Signage: See Section 1. No additional measures. See Section 1.

C. Measures to Protect Employee Health:

- i. High contact surfaces in break rooms, restrooms, and other common areas should be disinfected on the following schedule:

Public Restrooms: Hourly

- ii. Ensure employees more frequently wash hands using soap, warm water and single use paper towels at hand wash sinks.

D. Measures to Prevent Crowds from Gathering / Encourage Physical Distancing:

- i. Designate an employee who will monitor that the maximum number of customers in the facility is not exceeded and physical distancing is maintained.
- ii. Provide seating by reservation.
- iii. Encourage to-go service, where applicable.
- iv. Control physical distancing of people consuming food and beverage by limiting at-bar service, separating dining tables and restricting table use to keep household parties separated from others by a minimum of 6 feet.

E. Measures to Prevent Unnecessary Hand Contact / Increase Sanitization / Disinfection (beyond requirements in California Retail Food Code):

- i. Do not allow customers to sit or stand within 6 feet of food, glassware, consumables, or other materials that will be provided to other customers. In bar situations, if 6 feet of separation from such materials is not possible, install Plexiglas or other smooth and easily cleanable shielding materials to prevent contamination.
- ii. Discontinue self-serve operations, such as salad bars, buffets, food sampling, and beverage service stations that require customers to use common utensils or dispensers. Consider single use disposable utensils or containers and provide packets of condiments, not bulk dispensed items.
- iii. Provide cups, lids, stir sticks etc. upon request and do not provide them via self-service.
- iv. Utilize online ordering, menu boards, single use disposable menus, or utilize menus which can be sanitized between use (i.e. laminated).
- v. Consider physical barriers for employees that normally have close interaction with customers such as at cashier stands or check-out counters.
- vi. Assign employee(s) to disinfect high-contact surfaces frequently (point of sale terminals, counters, tables, restroom surfaces, etc.).