

# FOOD ESTABLISHMENT GUIDANCE

## Utah Leads Together 2.0: Moderate Risk

For more information, visit: [coronavirus.utah.gov/utah-leads-together/](http://coronavirus.utah.gov/utah-leads-together/)

As the community begins the next phase of sustainable social distancing and businesses begin to re-open doors to patrons, we encourage you to continue to implement protective measures to slow the spread of COVID-19 in our community. We understand that each facility is unique and operates under different circumstances. The guidance does not address every situation. Adaptation may be needed for your setting. **During this stabilization phase, takeout, curbside pickup, or delivery options are encouraged, and limited dine-in (including buffets and bars) is permitted with strict restrictions.** Please work with your employees and patrons to implement the following:

### SOCIAL DISTANCING

- Employees should follow social distancing rules by avoiding gathering in groups and should maintain a 6-foot distance from others, when possible
- Stagger workstations so workers can maintain a 6-foot distance and do not face one another

#### Dine-In Guidance

- Limit tables to groups of 10, preferably members of the same household
- Groups of patrons at a table must maintain a distance of 6 feet from patrons of other parties at all times; either move tables or mark off tables not to be used
- In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor
- Maintain signage to remind individuals from separate parties to stand at least 6 feet apart; waiting area has floor markers to indicate proper spacing
- Hosts preferably open doors for customers and guide them to their seats to prevent traffic or congregating
- Buffet style restaurants will provide servers who will serve the meals from buffet to limit exposure; patrons will not be allowed within 6 feet of the food serving area

### CLEANING & HYGIENE

- Encourage contactless payment; if not possible, disinfect transaction terminal between customers
- Staff must sanitize hands between handling payment options and food/containers
- When delivering food, drivers use hand sanitizer before passing delivery to customers and use disposable containers/packaging that do not need to be returned

#### Dine-In Guidance

- The restaurant may not operate if personal protective equipment (PPE), EPA-approved disinfectants and sanitizers, soap, and other necessary cleaning supplies are not available
  - Chlorine (bleach) at 100-200 ppm is recommended
- Staff should avoid touching items that have been placed on the table (menus, plates, utensils, pens, cups, etc.); table should be cleared by a dedicated staff member once all guests have left
- Dedicated staff member must sanitize the area occupied by customers upon departure including tables, menus, pens, salt and pepper shakers, etc; consider use of disposable items if necessary

- Hand sanitizer must be available immediately adjacent to bathrooms and available at main entrance/exit
- Staff must use gloves when handling ready-to-eat foods (including ice); gloves are not required when handling foods that have yet to be cooked
- To-go boxes, pizza boxes, paper cups, and any other paper product that touches food must be treated as food
- Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use; staff must sanitize hands between handling payment options and food/containers
- Indoor playgrounds in restaurants must remain closed
- Close restaurant for cleaning and disinfecting in the morning, afternoon, and evening; cleaning and disinfecting includes all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces

## EMPLOYEE & PATRON PROTECTION

- Adhere to the Individual Guidance and General Business Guidance
- Check employees for symptoms before every shift
- Exclude all employees and patrons who are sick (e.g., cough, fever, shortness of breath) from the establishment
- Employees who develop COVID-19 symptoms or get sick while at work should be separated from other employees/customers immediately and sent home; immediately clean and disinfect areas the sick employee visited
- Prohibit employees who have been instructed to isolate or quarantine from working until given health department clearance
- Employees are required to wear masks or face coverings, while at work
- Employers provide PPE such as face coverings, hair nets, gloves, overalls
- Customers voluntarily provide contact information to assist with contact tracing efforts

### Dine-In Guidance

- Manager checks each employee for symptoms before every shift with temperatures taken and asks if any member of the employee's household has tested positive for COVID-19 in the past 14 days; log must be kept and available for inspection by the local health officer
- Customers voluntarily provide contact information to assist with contact tracing efforts
- Staff must wear face coverings at all times and perform hand hygiene between interactions with each table
- Cups, lids, napkins and straws must be handed directly to customers by staff
- Do not place utensils on table until patron is seated
- Buffet and self-serve restaurants will provide utensils, cups, plates and other service items only from the counter where food is ordered; none of these items will be accessible to the public.

## SIGNAGE

### Dine-In Guidance

- Upon entry, hosts point guests to signage that includes the following information:
  - Outlines symptoms and encourages that if the patron, or someone they live with, has COVID-19 symptoms, to please order takeout instead
  - Recommendation for high-risk individuals to order takeout/delivery instead of dining in for the protection of that individual

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Thank you for your patience and cooperation during this COVID-19 pandemic.  
 Feel free to contact the Davis County Health Department with any questions at 801-525-5128.