Utah Leads Together
For more information, visit: coronavirus.utah.gov/utahs-health-guidance-system/

As the community moves through phased risk guidance, 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, dine-in services, including buffets and bars are opened, with tables arranged so there is appropriate distance between diners; as well as increased hygiene practices for customers and staff. Please work with your employees and patrons to implement the following:

### PHYSICAL DISTANCING

#### Takeout Services
- Staff wear face coverings when 6-foot distance is difficult to maintain
- Stagger workstations so workers can maintain a 6-foot distance and do not face one another unless barriers are used, or face coverings are worn

#### 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

### CLEANING & HYGIENE

#### Takeout Services
- 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 avoid touching items that have been placed on the table (menus, plates, utensils, pens, cups, etc.); table cleared by a dedicated staff member once all guests have left
- Staff perform hand hygiene between interactions with each table
● Staff member sanitizes the area occupied by customers upon departure including tables, menus, pens, salt and pepper shakers, etc. and conducts sanitization of high-touch surfaces throughout the day as needed
● Hand sanitizer must be available immediately adjacent to bathrooms
● 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
● Consider use of disposable items if possible
● 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
● Close restaurant for cleaning and disinfecting in the morning; if the restaurant operates 24 hours per day, close restaurant for cleaning and disinfecting each morning 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
● 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
● Employers provide PPE such as face coverings, hair nets, gloves, overalls

Takeout Services
● Symptom checking of employees (checklist or verbal), including temperature checks when feasible
● Staff wear face coverings when 6-foot distance is difficult to maintain

Dine-In Guidance
● Manager checks each employee for symptoms before every shift 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 or designee
● 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 hand utensils, cups, plates and other service items directly to patrons; none of these items will be set out for patrons to self-serve; buffet restaurants will either provide staff who serve meals from the food bars, or patrons may self-serve from food bars if hand sanitizer is used by each patron each time they enter a different food bar line; where patrons are allowed to self-serve, serving utensils are replaced with clean utensils every 30 minutes; face coverings much be worn by patrons in food serving areas
● Indoor playgrounds in restaurants remain closed
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

Refer to Appendix A: Guidelines for Dine-in Restaurants Open, Utah Leads Together, Phased Guidelines

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.