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

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**FOOD ESTABLISHMENT GUIDANCE**

Utah Leads Together 2.0: Moderate Risk
For more information, visit: coronavirus.utah.gov/utah-leads-together/

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Updated 4.30.2020
Effective 5.1.2020
● 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

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.