

Guide to Reopening Your Restaurant

Phase 2



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Workplace Specific Plan

Establish a written, worksite-specific COVID-19 prevention plan

Train and communicate with employees

Investigate COVID-19 illness and determine if it was work-related

Monterey County Health Department contact information



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Topics for Employee Training

How to prevent the spread of COVID-19

Self-screening at home including temperature checks

Importance of not coming to work if you feel sick

Importance of frequent hand washing

Face coverings tips and best practices



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Individual Control Measures and Screening

Provide temperature and/or symptom screenings for all workers

Ensure home screening is performed before employee leaves home

Employees who are sick should stay home

Employees should use face coverings and not share them

Customers and the public should also wear face coverings

Individual Control Measures and Screening

Servers and bussers who handle dirty cups, plates, napkins, trash bags

Use disposable gloves and aprons

Wash hands before putting on and after removing gloves and napkins

Individual Control Measures and Screening

Dishwashers must protect eyes, nose, and mouth from splash

Use face coverings, protective glasses, and face shields

Wear impermeable aprons and change them frequently

Disinfect them between use

Cleaning and Disinfecting Protocols

Perform thorough cleaning in high traffic areas

Frequently disinfect commonly used surfaces

Frequently clean items touched by patrons

Clean touchable surfaces between shifts or between users

Discontinue shared use of equipment between employees



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Cleaning and Disinfecting Protocols

Give workers enough time to clean

Contract cleaning services if needed

Equip dining rooms with proper sanitation products

Increase air circulation by opening windows or doors



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Cleaning and Disinfecting Protocols

Provide disposable menus or digital menus. Take pre-orders.

Discontinue pre-setting tables with napkins, glassware, utensils, etc.

Provide to customers individually

Do not leave napkin holders, flyers, card stands, etc. on the table

Cleaning and Disinfecting Protocols

Discontinue ketchup / mustard bottles, salt & pepper shakers, etc.

Provide these items in single serve containers

Pre-roll utensils in napkins. Place on table after customer is seated

Reusable items such as utensils, plates, breadbaskets, must be washed

Use disposable items if feasible

Cleaning and Disinfecting Protocols

Takeout containers must be filled by customers

Dirty linens such as tablecloths or napkins must be removed after each customer use

Must be removed in a sealed bag and employees must use gloves

Disinfect tables, chairs, booster seats, booths, etc after each customer use

Cleaning and Disinfecting Protocols

Close areas where customers congregate or touch food or food ware items

Condiment caddies, utensil caddies, napkins, lids, straws, to-go containers

Self-service machines including ice, soda, frozen yogurt dispensers

Self-service food areas such as buffets, salsa bars, salad bars, etc.

Cleaning and Disinfecting Protocols

Discontinue tableside food preparation like guacamole preparation

Do not leave out after-meal mints, candies, toothpicks, etc.

Install touchless hand sanitizer dispensers at guest and employee entrances

Discontinue use of shared entertainment items such as board games, pool tables, arcade games, vending machines, etc.



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Physical Distancing Guidelines

Prioritize outdoor seating and curbside pickup

Provide takeout, delivery, and drive through options

Encourage reservations to allow for time to disinfect restaurant areas

Allow customers to order ahead of time

Ask customers to wait in their cars or away from restaurant



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Physical Distancing Guidelines

Ensure physical distancing of at least six feet between workers and customers

Use physical partitions or visual cues to keep people apart

Install physical barriers or partitions at cash registers, bars, host stands, etc.

Any area where guests or employees queue should also be clearly marked for appropriate physical distancing

Physical distancing protocols should be used in kitchens, pantries, walk-in freezers

Employee Meetings

Pre-shift meetings and trainings should be conducted virtually

Conduct meetings in an open area with enough space for physical distancing

Do not share food and beverages during meetings

Stagger employee breaks to maintain physical distancing protocols.

Physical Distancing Guidelines

You may offer workers way to minimize their contact with customers.

Example: Manage inventory instead of working as a cashier

Reconfigure lobbies, beverage bars, kitchens and workstations, and other spaces to allow for at least six feet of distance between people dining, working, and passing through areas for entry and exit.

Bar areas should remain closed to customers.

Rearrange Dining Room

Remove tables and chairs from dining areas so that six feet of physical distance can be maintained for customers and employees.

Use visual cues to show that they are not available for use or install Plexiglas or other types of impermeable physical barriers to minimize exposure between customers.

Discontinue seating of customers where customers cannot maintain six feet of distance from employee work and food and drink preparation areas.

Physical Distancing Guidelines

Limit the number of people inside restaurant

Maintain physical distancing in outdoor seating

Only households can sit together

People in the same party do not have to be six feet apart

All members of the party must be present before seating

Limit the number of employees serving individual parties



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Physical Distancing Guidelines

Face coverings required for servers, managers, bussers, food runner or anyone who must be within six feet of customers

Workers should minimize time spent within six feet of customers

Close breakrooms, use barriers, separate workers and discourage congregating

Consider an outdoor break area

Reconfigure kitchens to maintain physical distancing and stagger shifts

Physical Distancing Guidelines

Discourage food preparation employees from entering others' work stations during shifts.

Discourage employees from congregating in high traffic areas such as bathrooms, hallways, bar areas, reservation and credit card terminals, etc.

Establish directional hallways and passageways for foot traffic to eliminate employees from passing by one another.

Require employees to avoid handshakes that break physical distance.

Physical Distancing Guidelines

Eliminate person-to-person contact for delivery of goods.

Designate drop-off locations to receive deliveries. Maintain physical distance with delivery drivers.

Guests should enter through doors that are propped open or automated.

Hand sanitizer should be available for guests who must touch door handles.

Implement peak period queueing procedures

remind guests to queue with distance between parties outside or in waiting areas.

Physical Distancing Guidelines

Employees should not open the doors of cars or taxis for customers

Takeout food items should be made available using contactless pick-up and delivery protocols.

Avoid touching others' pens and clipboards. If possible, install transfer aiding materials, such as shelving and bulletin boards, to reduce person to-person hand-offs

Considerations for Restaurants

Display a set of clearly visible rules for customers and restaurant personnel at the restaurant entrance(s) that are to be a condition of entry.

The rules could include instructions to use hand sanitizer, maintain physical distance from other customers, avoid unnecessary touching of restaurant surfaces, contact information for the local health department, and changes to restaurant services.

Rules should be available digitally and included on/with menus.

Considerations for Restaurants

Screen guests and visitors for symptoms upon arrival

Ask customers to wear facemasks when not eating or drinking

Remind customers of proper face coverings and physical distancing

You can sell “to-go” alcoholic beverages, prepared drinks, and pre-mixed cocktails provided they are sold and delivered to customers in conjunction with the sale and delivery of a meal/meals.



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¡Gracias!

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