

# PATH FORWARD

Reopen • Reimagine • Recover

A webinar series by the Rochester Area Chamber

## Guidance for Reopening Your Restaurants and Bars SAFELY

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# Reopening Restaurants and Bars

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# 1. Current Situation: The Governors Order –<sup>4</sup> Effective June 1, 2020

- ▶ Have adopted and implemented a COVID-19 Preparedness Plan

[https://www.dli.mn.gov/sites/default/files/pdf/COVID\\_19\\_business\\_plan\\_template\\_services.pdf](https://www.dli.mn.gov/sites/default/files/pdf/COVID_19_business_plan_template_services.pdf)

- ▶ Open for outdoor dining or curbside pickup/delivery only
- ▶ Ensure a minimum of 6 feet distance between tables
- ▶ Limit on-premises capacity to no more than 50 persons
- ▶ Limit table service to 4 persons, or 6 if part of one family unit

- ▶ Require reservations in advance

- ▶ Require workers to wear masks and strongly encourage masks be worn by customers
- ▶ Establish regular disinfection routine and train workers

# 1. Current Situation: Customer Thoughts

## Prospective One

- Do I want to go out to eat?
- Will I be safe at the local restaurant?
- What has the restaurant done to prepare to reopen? Is there visual proof?
- There is an underlying fear.

## Prospective Two

- Let's get open already
- I have no concerns
- This is blown way out of control
- I don't need a mask and I washed my hands this morning

## 2. Workers: Illness is Present



- ▶ The Sick stay at home
- ▶ Symptoms at work, leave immediately
- ▶ Have a protocol for returning to work
- ▶ Do you provide an incentive to stay at home?
- ▶ Clearly communicate your sick policy

## 2. Workers: Social Distancing



- ▶ Stager shifts and breaks
- ▶ Look at changes to traffic patterns
- ▶ Limit gatherings of 10 or more
- ▶ Maintain 6' physical distancing
- ▶ Control access to multiple areas of the building



## 2. Workers: Hygiene



- ▶ **Proper** handwashing
- ▶ Employee Screening
- ▶ Provide proper protective equipment
- ▶ Face Coverings
- ▶ Visual signs for handwashing, covering coughs
- ▶ Hand sanitizer for employees



### 3. Business Building Conditions

- ▶ Assess the status and capabilities of utility systems (i.e., ventilation, water supply, sewer, gas, etc.)
- ▶ Evaluate capacity and increase, improve and maintain ventilation throughout the building
- ▶ Increase outdoor air percentage
- ▶ Relative humidity levels 40-60%
- ▶ Run systems more often (24/7?)
- ▶ Add upgraded filtration (consult a professional)
- ▶ Minimize air-flow blowing across people



## 4. Cleaning and Disinfecting



- ▶ Establish a documented sanitation schedule and checklist
  - ▶ What will be disinfected
    - ▶ “High Touch” or other
  - ▶ The product to be used
    - ▶ EPA List N
  - ▶ The frequency of disinfecting
  - ▶ Plan for post infection cleaning/disinfecting

## 4. Cleaning and Disinfecting



- ▶ Provide employee training
- ▶ Provide PPE
- ▶ Have Product Labels and Safety Data Sheets on location

## 5. Other Protocols

- ▶ Deliveries, pick-up and drop off
- ▶ Communications to workers
  - ▶ Illness
  - ▶ Post COVID-19 Infection
  - ▶ OSHA requirements
  - ▶ State Requirements
- ▶ Client/Customer Education to reduce transmission
  - ▶ Face masks
  - ▶ Hand washing
  - ▶ Hand sanitizer



## 5. Other Protocols

- ▶ Protections for receiving payment
  - ▶ No Contact systems
  - ▶ With Contact maintain 6' distance worker to customer
  - ▶ Use "plastic" versus currency when possible
  - ▶ Install barriers near the register
- ▶ Managing Occupancy
  - ▶ Outdoor seating only at this time
    - ▶ Eventually there will be indoor so how does that look?
  - ▶ Physical distancing between tables of 6'
  - ▶ Not to exceed 50 people
  - ▶ A limit of 2 customers seated together counter service
  - ▶ A limit of 4 per table, family members of 6 per table





## 5. Other Protocols

- ▶ Limit face to face interaction
  - ▶ Face coverings required
  - ▶ Stand to side or back when taking orders (maintain 6')
  - ▶ Have customers pass food down tables
- ▶ Communicate with customers
  - ▶ Hand sanitizer at entrance, point of purchase, multiple locations
  - ▶ Lane lines or markings on floor to direct flow
  - ▶ Space evaluated for 6' distancing for customers and workers
  - ▶ Post Instructions
    - ▶ No entry if have symptoms
    - ▶ Occupancy limits

- ▶ Face covering requirement
- ▶ Hand washing, distancing, sanitizing stations



## 5. Other Protocols

### ► Additional Protections


- Follow MDH's requirements for reporting food worker illness and exclusion
- Train, remind, reinforce new protocols with employees
- Follow worker scheduling protocols
- Clean and sanitize food contact surfaces (MN Food Code)





# #1 Resource today!

INDUSTRY GUIDANCE FOR SAFELY REOPENING:  
**RESTAURANTS & BARS**



## EMPLOYER PREPAREDNESS PLAN REQUIREMENTS CHECKLIST

Businesses and employers providing food and beverages for outside on-site consumption (such as bars, restaurants, bakeries, grocery stores and convenience stores) must develop and implement a COVID-19 Business Preparedness Plan that addresses the following components. Businesses must ensure the Plan is evaluated, monitored, executed, and updated under the supervision of a designated Plan Administrator. Employers must ensure the Plan is posted at all of the business's workplaces in readily accessible locations that will allow for the Plan to be readily reviewed by all workers, as required.

**KEY REQUIREMENTS:**

- Develop and implement a COVID-19 Preparedness Plan
- Open for outdoor dining or curbside pickup/delivery only
- Ensure at least 6 feet of distance with maximum on-premises capacity to no more than 50 persons
- Limit table service to 4 persons, or 6 if part of one family unit
- Require reservations; do not allow walk-in customers
- Require masks or face shields to be worn by workers and strongly recommend masks for all customers
- Establish regular disinfection routine and train workers

## WORKER PROTECTIONS AND PROTOCOLS FOR ALL WORKPLACES

**Ensure sick workers stay home**

1. Establish health screening protocols for workers at the start of each shift (e.g. health screening survey, taking temperature). See the Minnesota Department of Health (MDH)'s Visitor and Employee Health Screening Checklist ([www.health.state.mn.us/diseases/coronavirus/facilityhealthscreen.pdf](https://www.health.state.mn.us/diseases/coronavirus/facilityhealthscreen.pdf)). The checklist is also available in Hmong, Somali, and Spanish ([www.health.state.mn.us/diseases/coronavirus/businesses.html](https://www.health.state.mn.us/diseases/coronavirus/businesses.html)).
2. **Workers with COVID-19 symptoms should be sent home immediately.** If they cannot be sent home immediately, isolate in a closed room until they can be sent home. Workers who have been in close contact with a household member with COVID should not be at work until their quarantine period is finished.
3. Establish communication protocols and steps to take when workers have been exposed to COVID-19 in the workplace.
4. Designate an individual to maintain communication with and gather information from workers who may be ill, as to ensure the privacy of workers is maintained.
5. Establish worker sickness reporting protocols.
6. Establish protocols for workers to return to work, and follow MDH Guidance ([www.health.state.mn.us/diseases/coronavirus/returntowork.pdf](https://www.health.state.mn.us/diseases/coronavirus/returntowork.pdf)).
7. Establish a process to identify contact between infected workers and other workers who may have been exposed. (CDC Interim Guidance for Businesses and Employers Responding to Coronavirus Disease

BARS & RESTAURANTS | Minnesota Employer Preparedness Plan Requirements Checklist  
1  
May 20, 2020

► [https://mn.gov/deed/assets/restaurant-bar-industry-guidance-ACC\\_tcm1045-432897.pdf](https://mn.gov/deed/assets/restaurant-bar-industry-guidance-ACC_tcm1045-432897.pdf)

# Other Resources

- ▶ <https://mn.gov/deed/newscenter/covid/safework/safe-reopening/>
- ▶ <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html>
- ▶ [https://mn.gov/deed/assets/reopening-minnesotas-consumer-facing-businesses\\_tcm1045-431883.pdf](https://mn.gov/deed/assets/reopening-minnesotas-consumer-facing-businesses_tcm1045-431883.pdf)
- ▶ <https://mn.gov/deed/newscenter/covid/safework/safe-reopening/>

## ► Questions ???

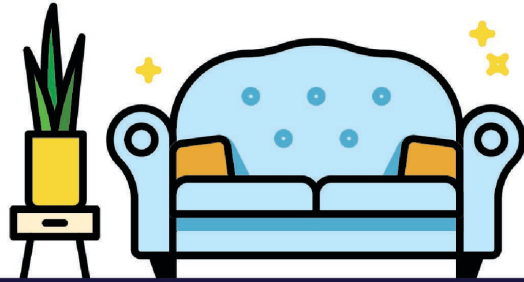
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