Licking County Health Department
Restaurant Reopening Webinar
May 12, 2020
Restaurant Reopening

• On May 15, 2020, restaurants that can offer outdoor dining may reopen to outdoor dining customers

• On May 21, 2020, restaurants can begin offering indoor dining to customers

• There are safety guidelines that all restaurants must implement and maintain to remain open
Physical Spaces - Capacity

- Establish and post maximum dining area capacity implementing COVID-19 floor plans

- The floor plan should include proper social distancing requirements and maximum party size requirement (10 people) for seating

- Break rooms need to be limited to 10 people and social distancing and cleaning procedures need to be implemented
Physical Spaces - Cleaning

• Daily cleaning for establishment

• Clean and sanitize tabletops, chairs and menus between seatings

• Clean all high touch areas every 2 hours (door handles, phones, pens, touch screens)

• Utilize disposable menus when possible
Social Distancing Requirements – Order/Wait Areas

• Establish and designate order and wait areas

• Provide clearly marked safe distancing and separations per individual or party for both restaurant and bar service
Social Distancing Requirements – Order/Wait Areas

• If possible, limit entrance and exit options to manage customer flow

• Provide approved hand washing sanitizing products in common areas for customers
Social Distancing Requirements – Seating Areas

• Remove items in the customer self-service areas, customer tables and other common areas

• Items include table tents, vases, lemons, straws, stir sticks and condiments
Salad Bars & Buffets

- Only permitted if food is served by staff following social distancing requirements

- Customers cannot use these areas to get their own food
Open Congregates – Remain Closed

• Areas not necessary for the preparation and service of food and/or beverages shall remain closed

• Billiards, card playing, pinball games, video games, arcade games, dancing and entertainment areas are examples of open congregate areas
Social Distancing Requirements - Customers

• The maximum party size allowable is 10 people

• Facilities must implement processes that allow customers to maintain 6’ social distancing

• This includes when customers are waiting for a table, waiting for a carryout order or sitting at a table or bar

• Parties that arrive together and plan to sit together may be closer than 6’
Social Distancing Requirements - Customers

• Customers must be separate by 6’ of physical distance

• If 6’ physical distance isn’t achievable, some type of barrier must be in place to achieve social distancing

• The types and sizes of barriers are going to vary by facility
Social Distancing Requirements - Customers

• Parties of 10 or less can sit at a bar together

• All parties at a bar must be 6’ apart at a bar

• If 6’ of distance cannot be achieved, a barrier will be installed
Social Distancing Requirements - Employees

• Post a kitchen floor plan, establishing safe social distancing guidelines and following guidance for masks.

• Employees must also maintain 6’ distance between each other

• This includes in the front and back of the house

• If 6’ of distance cannot be established or maintained, a barrier must be put in place
Masks

• We have received a lot of questions regarding masks

• Employees are not required to wear N95 masks

• They can wear homemade face coverings and be in compliance with the order

• There are exceptions to this requirement
Masks

- The public must be allowed to wear a mask or face covering
- Employees are required to wear masks or face coverings
- Masks and face coverings are not required to be “medical grade” and they can be homemade
Masks-Exemptions

If the following conditions apply, masks are not required for employees:

1. When they are prohibited by law
2. When they violate documented industry standards
3. When they cannot be worn for health reasons
4. When they violate a business’s documented work practices
5. When an employee works alone in an assigned work area
6. When there is a functional (practical) reason for an employee not to wear a mask
Masks-Documentation

• Businesses must provide written justification, upon request, explaining why an employee is not required to wear a facial covering

• The facial covering should cover an individual’s nose, mouth and chin
Handwashing

Employees should wash their hands regularly and during these situations:

1. After using the restroom
2. After using tobacco products
3. After taking out the trash
4. After eating
5. After touching anything else that may contaminate your hands
Handwashing

1. Wet your hands with warm water
2. Apply soap (enough to get a good lather)
3. Vigorously scrub your hands and arms for a minimum of 20 seconds
4. Rinse thoroughly
5. Dry your hands with a single use towel
6. Turn off water using the single use towel
Gloves

• All employees are not required to wear gloves

• Only employees that are required to wear gloves by the Ohio Uniform Food Safety Code will be required to wear gloves

• Staff such as cashiers, hostesses, etc. would not be required to wear gloves
Employee Health

• Employee health policy agreements need to be updated to include COVID-19 symptoms.

• Ensure that all staff review this updated policy agreement.

• We will post a template document to our website for you to reference.
Employee Health

• Require employees to stay at home if symptomatic and they must perform daily symptom assessment requirements prior to reporting to work

• The daily symptom assessment can be conducted by the employee at their home

• Employee daily symptom assessments should include assessing for symptoms and taking their temperature with a thermometer and monitoring for fever
Symptom Monitoring

- If an employee does have a fever, they should not return to work until they are fever free for 3 days without the use of medication.

- Employees with symptoms on the next slide, must be excluded until their symptoms resolve.
Symptom Monitoring

Staff should also monitor for the following symptoms:

1. Cough
2. Shortness of breath/Difficulty breathing
   and at least 2 of the following
3. Fever
4. Chills
5. Muscle pain/Headaches
6. Sore throat
7. Loss of taste and smell
Customer Symptoms

• Customers with these symptoms should be encouraged not to enter a facility

• Facilities can make their own decision regarding symptom monitoring for customers

• LCHD would recommend that operators consult their legal advisors regarding this issue
Customer Symptom Signage

• Facilities will be required to post signage regarding symptoms for employees and customers

• LCHD has developed compliant signage and we will send out the signs via email and post them on our website

• Provide approved hand washing sanitizing products in common areas for customers.
Confirmed Cases

• Immediately isolate and seek medical care for any individual who develops symptoms while at work

• Contact Licking County Health Department (LCHD) about suspected cases or exposures

• Shutdown area for deep cleaning and sanitizing, if possible
Summary

• There are going to be situations when gaining compliance with the order will be difficult

• In these situations, we will all need to apply some common sense and err on the side of caution

• There are going to be a lot of questions as we move forward and more businesses open

• Our office will do our best to deal with them and develop guidance as needed