

Phase 1 Guidance

Coronavirus 2019 (COVID-19): Guidance for Restaurants

During Phase 1, the public and businesses will be required to adopt new behaviors and rigorous safeguards to reduce risk for all. This guidance is intended for food establishments during Phase 1. If providing services, **the following measures should be implemented to help reduce the risk of COVID-19 transmission amongst employees, customers, and the community. For additional information, visit coronavirus.dc.gov/phaseone.**

Considerations for Patrons

- **Do not visit a restaurant if you are sick.**
- Service is limited to outdoor service to seated patrons only, with tables placed at least 6 feet apart, or to carry-out service. **Standing and/or seating at an outdoor bar is prohibited.**
- Tables are limited to parties of 6 or less.
- Reservations are encouraged and dining records will be saved for at least 30 days. Customers should provide names and contact information and record time of arrival.
- Wear face coverings while not eating or drinking (e.g. while ordering food and prior to being served, and after completion of meal), and maintain 6 feet of distance from those not in your party.

Considerations for Employees

- **Do not report to work if you are sick.**
- Wear proper face coverings while working and wash hands frequently, including before and after using the restroom, before serving food and beverages, and after removing used dishware, glassware, utensils, and napkins from tables.
- Employees must wear gloves when handling ready-to-eat foods.
- Where possible, employees must be staggered to prevent congregating and to maintain 6 feet social distancing guidelines.
- Hand-shaking and other person-to-person contact between employees or with customers is discouraged in the workplace.
- Avoid using other employees' phones, desks, offices, or other work tools and equipment (e.g. pens, pencils, check holders, etc).
- Clean and disinfect surfaces that are frequently touched or used by employees (for example, door handles, work stations, computers) at least every four to six hours, and shared objects and surfaces (for example, ordering and payment terminals, cash registers, tables, countertops/bars, receipt trays) between uses.
- If an employee falls ill or begins to exhibit symptoms compatible with COVID-19, they should immediately stop working, report these symptoms to a manager and depart work with instructions to contact a medical provider for further evaluation.

Considerations for Employers

- Employees should be educated about the signs and symptoms of COVID-19 and basic prevention measures. For more information, see coronavirus.dc.gov
- Inform all employees in writing that they should not come to work if sick and of applicable paid leave provision. Implement leave policies that are flexible and non-punitive, and allow sick employees to stay home.
- Screen employees by assessing symptoms of workers (including fever) with a questionnaire, at the beginning of their shift, ideally before entering the facility or operation. Sick employees should not report to work.

- Inform and remind third-party delivery drivers and any suppliers about social distancing, face covering, and hand hygiene requirements.

Establishment Practices

- Post signage stating that nobody with a fever or symptoms of COVID-19 is permitted to enter the facility and that individuals must wear a mask or face covering.
- Hand sanitizer must be made easily accessible at the entrance of every establishment.
- If possible, have a separate entrance and exit for the establishment to allow one-way flow of patrons
- Design and implement a process to ensure patron separation while they are waiting to be seated (e.g., floor markings, outdoor distancing, or waiting in cars). Do not allow patrons to congregate in waiting areas or bar areas.
- Service is only permitted at outdoor seating
- Prohibit activities that require patrons to cluster.
- The use of disposable paper menus is strongly encouraged. Disposable menus should be discarded after each patron use. If reusable menus are used, they should be cleaned and disinfected between each use.
- Buffets, salad bars and other communal serving areas are prohibited.
- Items from self-service areas such as drink stations, condiment stations, and utensil and napkin stations should be removed, and employees should instead provide these items directly to patrons. The use of single use items is strongly encouraged.

Building Considerations

- Flush water systems to clear out stagnant water and replace it with fresh water. This will remove any metals (e.g. lead) that may have leached in to the water and minimize the risk of Legionnaires' disease and other diseases associated with water (<https://www.cdc.gov/coronavirus/2019-ncov/php/building-water-system.html>).

Cleaning and Disinfection/Sanitation

- All table items must either be single use and disposed of after use, or cleaned and sanitized between uses/table seatings. This includes digital ordering screens, utensils, dinnerware, drinkware, tablecloths, and napkin and condiment containers (i.e., any items that may have been touched by customers).
- Tables and chairs must be cleaned and disinfected after each seating, and check presenters are to be cleaned and disinfected after every use. Ensure that cleaning or disinfecting product residues are not left on table surfaces.
- Restrooms must be cleaned and disinfected frequently and appropriately marked and monitored to ensure social distancing guidelines are followed. Ensure an adequate supply of soap and paper towels is present at all times.
- All food contact surfaces must be cleaned and sanitized at least every 2 hours. Cleaning procedures throughout the restaurant must be developed in advance of opening and shared with employees so that they can be properly trained.
- Verify that dishwashing machines are operating at the required wash and rinse temperatures and ensure adequate supplies of appropriate detergents and sanitizers.
- For more information about disinfectants that are effective against the virus that causes COVID-19, see the CDC website [cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html](https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html).

The guidelines above will continue to be updated as the outbreak evolves. Please visit coronavirus.dc.gov regularly for the most current information.