

# **CORONAMETER HYGIENE AND SOCIAL DISTANCING REQUIREMENTS**

## **Restaurants**

### **VERSION 2**

APPROVED: Joni Reynolds

DATE: 10/1/20

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PUBLIC HEALTH DIRECTOR

DISCLAIMER: DRAFTED PURSUANT TO THE TENTH AMENDED PUBLIC HEALTH ORDER ADOPTED ON JUNE 8, 2020. FUTURE COUNTY AND/OR STATE PUBLIC HEALTH ORDERS MAY RENDER THIS PLAN NULL AND VOID.

## **BLUE: CAUTIOUS NORMAL**

### **AT RISK: OPEN**

## **PUBLIC HEALTH ORDER GUIDELINES:**

### **RESTAURANTS: Open, currently restricted to 50% posted capacity**

As of 9/15 Gunnison County is in Protect Our Neighbor Status. Restaurants are allowed to open and bars that serve food from a retail food license establishment are allowed to open following protocols below. All protocols and procedures in the remainder of this document must be followed.

- Restaurants may operate at 50% posted occupancy indoors as long as 6 ft distance can be maintained between all tables or partitions meeting Gunnison County guidance (found in this document) are being used. Outdoor occupancy is constrained by 6 ft distancing requirements and any additional zoning concerns.
- Provided Gunnison County remains in Protect Our Neighbor status there will be an opportunity to consider capacity increases of 5% every four weeks. Gunnison County must remain in PON status throughout the four week period for capacity increases to be considered. These four-week windows begin on 9/15/20 with the State/CDPHE designation of Gunnison County. Gunnison County will communicate directly with business owners if, and when, these capacity increases are achieved.

## **1. Business Responsibility: Adherence to Guidelines, Decisions to Reopen and Close**

- 1.1. Businesses are required to follow outlined guidelines and all Gunnison County Public Health Order specifications.
- 1.2. Business will follow specifications provided by the County Business Containment Packet and CDPHE Outbreak Reporting for required reporting and closures if a staff member(s) or customer has known exposure to COVID-19 and/or exposure to a person with a positive COVID-19 test.
- 1.3. Require appropriate personal protective gear like food-grade gloves and masks that meet a reasonable standard of protection (see CDPHE guidelines on masks for food services).

## **2. Employees: Minimizing Disease Transmission Between Employees**

- 2.1. Implement symptom monitoring protocols including daily temperature and symptom monitoring, maintain records for 30 days.
  - 2.1.1. Employees will be required to stay home when showing any symptoms or signs of sickness. The Gunnison County Business Containment Packet should be utilized for appropriate protocols as to sick and symptomatic employees. This also includes contacting Health and Human Services.
- 2.2. Require employees to wear face coverings at all times unless exempt. The following persons are not required to wear a face covering:
  - 2.2.1. Children under the age of two years
  - 2.2.2. Persons for whom a face covering would cause a specific or demonstrable injury or impairment due to an existing health condition or disability
  - 2.2.3. Persons eating or drinking in a bar or restaurant only during the time such persons are actually eating or drinking (e.g., persons must wear face coverings while making or waiting for their orders)
  - 2.2.4. Persons working in a professional office when such persons are not having any face-to-face with others or otherwise not in common areas
  - 2.2.5. Persons for whom wearing a face covering while engaged in a particular event or activity would cause specific and demonstrable injury to that person (e.g., the use of face coverings in restaurant kitchens may need to be limited to avoid heat-related illness)

- 2.3. Encourage frequent hand washing.
  - 2.3.1. Encourage breaks to wash hands (every 30 minutes).
  - 2.3.2. Require hand washing washed upon arrival and before departure, between each task, and in accordance with Colorado Retail Food Regulations.
  - 2.3.3. Employees should wash hands after touching a mask and after cleaning.
  - 2.3.4. Employees should wash hands after making direct contact with customers
- 2.4. Staff occupancy will be limited as much as possible.
  - 2.4.1. Staggered shifts will be utilized whenever possible to help decrease employee numbers.
  - 2.4.2. Phase shifts and breaks to reduce density.
- 2.5. Staff will maintain 6' distancing protocols between each other and customers whenever possible.

### **3. Workplace Safety**

- 3.1. Masks - Employees should have at least one mask available per person per day. Reusable masks should be washed after each use. It is recommended that employer stock additional masks should an employees mask become compromised.
- 3.2. Surface disinfectants approved by the EPA List-N and restaurant codes.
- 3.3. Gloves will be worn as required by Food Code
- 3.4. Hand sanitizer will be available in common areas for everyone.
- 3.5. At least one public hand washing station with soap and running water will be available in a public area for guests and in a private area for just employees when possible.
  - 3.5.1. Facilities will be maintained to CDC standards.
- 3.6. Businesses commit to pausing operations if cleaning, sanitizing, and PPE supplies are out of stock.
- 3.7. Single use menus or washable menus will be disinfected between each use.
- 3.8. Condiments will be cleaned between each use. If this is not possible, single use condiments will be offered instead.

- 3.9. Customer provided drinking vessels (i.e. travel mugs) or customer provided take-out containers will not be allowed.
- 3.10. Food items and food supplies will be obtained from a licensed source.
- 3.11. Surface areas will be cleaned between uses by CDC & Colorado Food Code guidelines.
- 3.12. All tables and chairs will be sanitized/disinfected appropriately between guests.
- 3.13. Increase cleaning and disinfecting of high touch areas, striving for every hour.
- 3.14. Games are allowed provided they meet the following requirements.
  - 3.14.1. There is a maximum of 8 people using or congregating around each table/game etc at any given time;
  - 3.14.2. The games are distanced at least 6 feet apart and separated from eating areas as much as possible;
  - 3.14.3. There is no mingling between parties;
  - 3.14.4. All commonly-shared equipment (arcades, tables, pool cues, ball racks, balls, chalk, etc.) must be cleaned and disinfected in between uses (for corn hole, it is difficult to disinfect the bags so one solution that we are hearing from restaurants is that they are actually selling the bags to customers or allowing people to bring their own in);
  - 3.14.5. Lower or turn off volume on games to reduce the need to speak loudly as forced exhalation increases the risk of transmission.
  - 3.14.6. Reservations are encouraged to minimize congregations or gatherings of people not currently using the tables; and
  - 3.14.7. The restaurant requirements detailed **in this document** are otherwise followed.
- 3.15. No dancing is allowed.

#### **4. Seating and Service Requirements**

- 4.1. Customer occupancy will depend on County and State Order allowances.
  - 4.1.1. No more than 10 customers will be seated at tables.
  - 4.1.2. Indoor seating remains at 50% of posted capacity as long as distancing

can remain in place or appropriate barriers/partitions are utilized.

4.1.2.1. Provided Gunnison County remains in Protect Our Neighbor status there will be an opportunity to consider capacity increases of 5% every four weeks. Gunnison County must remain in PON status throughout the four week period for capacity increases to be considered. These four-week windows begin on 9/15/20 with the State/CDPHE designation of Gunnison County. Gunnison County will communicate directly with business owners if, and when, these capacity increases are achieved.

4.1.2.2. The 50% maximum occupancy extends to ALL customers and patrons (those waiting to be seated, etc.) but does not include staff.

4.1.2.2.1. An exemption to the 50% maximum occupancy exists in limited circumstances. The exemption reads as follows: Extra-large venues, defined as greater than 7,200 square feet, may use the calculator for indoor events to determine how many additional patrons they can accommodate indoors, up to 100 patrons total per room. This should be confirmed with Gunnison County Public Health.

4.2. Markings will be placed on the floor to maintain at least 6 feet of distance in lines, waiting areas, and other places where people congregate.

4.3. Children must be accompanied by a guardian and comply with all social distancing and health and safety regulations put in place.

4.4. Tables will be arranged so that 6 feet can be measured between all chair backs when in use for both indoor (unless the conditions of section 4.7 are met) and outdoor seating.

4.5. Every other booth will be left empty unless the conditions of section 4.7 are met.

4.5.1. Tables will be placed 6 feet away from the end of booths unless partitions/barriers meeting the County recommendations from this document are in use.

4.6. Bar seating will not be used unless there is a clearly designated and separated section of the bar separated by six feet that is not being used for bar service in any way or there is a partition/barrier in use.

4.6.1. At no time can customers be served from the bar when the bar is in use unless these previous conditions are met.

4.7. Barrier/partitions can be used to prevent large respiratory droplets from reaching other customers and staff. Such barrier/partitions must meet the following criteria:

- 4.7.1. Barriers will be of sufficient dimensions and appropriate material (plexiglass, taut heavy plastic curtains stretched and secured to create separation at counters, booths, and tables to protect workers and customers.
- 4.7.2. Barriers should take into account the tallest user, and the anticipated behavior of users within the partitioned area.
- 4.7.3. Slots in barriers may be necessary for some transactions; these should be as small as possible and not compromise the breathing zone of users. Such slots are recommended for cashiering needs but are not to be utilized for food and drink delivery in a bar setting.
- 4.7.4. Barriers should be fixed installations, where possible, to avoid tipping hazards, and must not impede emergency exit for staff or patrons or fire protection/sprinkler systems. Nor should barriers impede ability to clean and disinfect between seated parties.
- 4.7.5. In seating areas, barriers may be installed between back-to-back booths or other seating arrangements in lieu of providing 6 feet of separation between.
  - 4.7.5.1. If not separated by a barrier, other seating arrangements should continue to be six feet away from barriered seating areas
- 4.7.6. These barriers would not allow for greater than 50% capacity but could help restaurants achieve up to 50% capacity within their indoor space.
- 4.7.7. Should Gunnison County maintain the State's Protect Our Neighbors status, occupancy increases of 5% every four weeks may be considered.
- 4.8. Customers must wear masks at all times unless eating or drinking at their table.
- 4.9. Physical contact with customers will be minimized whenever possible.
  - 4.9.1. The same will be asked of customers.
- 4.10. Children's indoor play areas will be closed.
- 4.11. Bars and Restaurants will post required signage notifying patrons and employees of hygiene and sanitation expectations.
- 4.12. Self-service is available only if the following conditions are met:
  - 4.12.1. Fountain drink systems with a touch free system can be utilized. Cups must be provided to patrons by employees.
  - 4.12.2. There are no common touch surfaces.

- 4.12.3. Dispensed items must be available in a manner that prevents a customer from needing to use hands to separate the item from additional items.
- 4.12.4. Multi-use utensils, such as hot dog roller tongs, bulk food bins and coffee fare not in use.
- 4.12.5. Single-use/disposable utensils may be provided to customers
- 4.13. Handsanitizer will be available at entryways, common areas, and more as needed.
- 4.14. Last call for alcohol sales will be at 11 pm.

## **5. Restrooms**

- 5.1. Facilities will be cleaned and disinfected frequently.
  - 5.1.1. Restaurants will strive for once per hour.
- 5.2. Signage will be posted in restrooms showing the following:
  - 5.2.1. How often they are being cleaned
  - 5.2.2. Reminding everyone to wash their hands
- 5.3. Recommended to temporarily prohibit the use of electronic driers.
  - 5.3.1. Provide single-use paper towels instead.
- 5.4. Block off stalls and urinals to adhere to 6 feet of distance between patrons.
- 5.5. Increase Ventilation and Air Filtration.
  - 5.5.1. Screened opened windows, fans utilized

**Appendices: Subsector Plans**

Unique considerations for various restaurant options.

Appendix A: Buffets & Salad Bars

Appendix B: Outdoor Seating Areas

Appendix C: Live Music

Appendix D: Bars without Food Service (NOT YET APPROVED)

Appendix E: Caterers

## **Appendix A: Buffets & Salad Bars**

1. Contact-free buffets will be required.
  - 1.1. Call-in options will be made available with buffet items pre-packaged.
2. No more than 1 customer or party will be allowed at the buffet at a time.
3. Staff will plate buffet items; buffets will not be self-service.
4. Staff will dispense food from buffets or discontinue buffet services to prevent customer reuse of service utensils (see “CDPHE Retail Food Establishment COVID-19 Implementation of Public Health Order”).

## **Appendix B: Outdoor Seating Areas**

1. Outdoor seating areas must allow for all of the requirements for physical distancing
  - 1.1. Masks should still be utilized when not actively eating or drinking.
2. Outdoor seating areas allow for ventilation.
3. Pets at outdoor seating areas will be strongly discouraged.
  - 3.1. Restaurants will follow any additional State or County directives regarding pets and outdoor seating areas.

### **Appendix C: Live Music**

1. Live music inside or outdoors will be permitted only if it can allow for all requirements for physical distancing.
2. Performers in a restaurant or bar whose performance includes forced exhalation, such as speaking or shouting, singing, playing instruments, or physical exertion, must maintain a minimum of 25 feet from patrons.
3. Dance floors and audience interactions that mix groups through dancing are prohibited.

## Appendix E: Caterers

This appendix covers caterers only, not caterers as event organizers

1. Caterers will not be responsible for how event organizers run their events.
  - 1.1. Caterers will only be responsible for the safety of their staff and for ensuring their staff are following all county and state orders and guidelines.
  - 1.2. Caterers are not responsible for event occupancy.
2. Request that catering staff are not included in the event size.
  - 2.1. Staff occupancy will be limited as much as possible but based on event needs.
3. Caterers will have a completed hygiene and social distancing protocol document for their staff as well as any other messaging deemed appropriate by the county.
  - 3.1. Staff will be informed of these protocols.
  - 3.2. Caterers will share these documents with clients prior to events.
4. Catering companies will provide handwashing stations for staff if handwashing areas are not available at the location.
  - 4.1. Staff will wash their hands frequently.
5. Staff will plate buffet items; buffets will not be self-service.
  - 5.1. Sneeze guards will be placed between customers and the buffet.
  - 5.2. Customers will be spaced 6 feet apart in lines and be 6 feet away from buffet staff whenever possible.
  - 5.3. An alternative option is that customers will choose from a list of buffet items and not be around the food area at all.
6. Multiple staff in one vehicle will wear masks at all times as well as eye protection whenever possible.
  - 6.1. Ventilation will be used during travel.
  - 6.2. Staff travel will abide by county or state guidelines or requirements.
7. If a caterer is providing bar service, bartenders will wear masks and wash hands.
  - 7.1. If a caterer is not providing bar service, they will not be responsible for how bar service is handled at the event.

- 7.2. Separate employees will serve drinks and collect dirty dishes whenever possible.
  - 7.2.1. If staff are serving drinks and handling dirty dishes, staff will practice proper hand hygiene between tasks.
- 7.3. No money will be exchanged during catered bar service.
- 7.4. Pitchers (including wine bottles) can be utilized by staff to refill glasses so long as only staff are touching the pitchers and staff do not touch the reused glasses.
  - 7.4.1. When there is a staffer assigned to refilling drinks, they are to be assigned their own pitcher for the duration of their shift that only they will use, unless it becomes compromised. Same applies to wine bottles (or any other container); that staffer uses the same bottle/container until finished.
8. Separate staff will collect dirty dishes from those who serve buffet or family-style service whenever possible.
9. All staff who are cleaning tables will wash their hands before and after.
10. All catering companies and staff will abide by guidelines in the general Restaurant Sector Plan to the best of their ability as well as this Appendix (E) regarding the food service.
11. Catering companies are to provide portable hand washing stations for their staff if the event venue does not have easily accessible and adequately stocked handwashing stations or stations available for staff use as needed.
12. Catering companies will screen employees according to the recommendations in the general Restaurant Sector Plan, and the CDPHE Employee Screening Form.
13. Family Style service is not permitted until further notice.

## **YELLOW**

**AT RISK: ENCOURAGED TO STAY HOME**

### **PUBLIC HEALTH ORDER GUIDELINES:**

**RESTAURANTS: Takeout, Delivery, and Outdoor Dining**

## **1. Business Responsibility: Adherence to Guidelines, Decisions to Reopen and Close**

- 1.1. Businesses are required to follow outlined guidelines and all Gunnison County Public Health Order specifications.
- 1.2. Business will follow specifications provided by the County Business Containment Packet and CDPHE Outbreak Reporting for required reporting and closures if a staff member(s) or customer has known exposure to COVID-19 and/or exposure to a person with a positive COVID-19 test.
- 1.3. Require appropriate personal protective gear like food-grade gloves and masks that meet a reasonable standard of protection (see CDPHE guidelines on masks for food services).

## **2. Employees: Minimizing Disease Transmission Between Employees**

- 2.1. Implement symptom monitoring protocols including daily temperature and symptom monitoring, maintain records for 30 days.
  - 2.1.1. Employees will be required to stay home when showing any symptoms or signs of sickness. The Gunnison County Business Containment Packet should be utilized for appropriate protocols as to sick and symptomatic employees. This also includes contacting Health and Human Services.
- 2.2. Require employees to wear face coverings at all times unless exempt. The following persons are not required to wear a face covering:
  - 2.2.1. Children under the age of two years
  - 2.2.2. Persons for whom a face covering would cause a specific or demonstrable injury or impairment due to an existing health condition or disability
  - 2.2.3. Persons eating or drinking in a bar or restaurant only during the time such persons are actually eating or drinking (e.g., persons must wear face coverings while making or waiting for their orders)
  - 2.2.4. Persons working in a professional office when such persons are not having any face-to-face with others or otherwise not in common areas
  - 2.2.5. Persons for whom wearing a face covering while engaged in a particular event or activity would cause specific and demonstrable injury to that person (e.g., the use of face coverings in restaurant kitchens may need to be limited to avoid heat-related illness)

- 2.3. Encourage frequent hand washing.
  - 2.3.1. Encourage breaks to wash hands (every 30 minutes).
  - 2.3.2. Require hand washing washed upon arrival and before departure, between each task, and in accordance with Colorado Retail Food Regulations.
  - 2.3.3. Employees should wash hands after touching a mask and after cleaning.
  - 2.3.4. Employees should wash hands after making direct contact with customers
- 2.4. Staff occupancy will be limited as much as possible.
  - 2.4.1. Staggered shifts will be utilized whenever possible to help decrease employee numbers.
  - 2.4.2. Phase shifts and breaks to reduce density.
- 2.5. Staff will maintain 6' distancing protocols between each other and customers whenever possible.

### **3. Workplace Safety**

- 3.1. Masks - Employees should have at least one mask available per person per day. Reusable masks should be washed after each use. It is recommended that employer stock additional masks should an employees mask become compromised.
- 3.2. Surface disinfectants approved by the EPA List-N and restaurant codes.
- 3.3. Gloves will be worn as required by Food Code
- 3.4. Hand sanitizer will be available in common areas for everyone.
- 3.5. At least one public hand washing station with soap and running water will be available in a public area for guests and in a private area for just employees when possible.
  - 3.5.1. Facilities will be maintained to CDC standards.
- 3.6. Businesses commit to pausing operations if cleaning, sanitizing, and PPE supplies are out of stock.
- 3.7. Single use menus or washable menus will be disinfected between each use.
- 3.8. Condiments will be cleaned between each use. If this is not possible, single use condiments will be offered instead.

- 3.9. Customer provided coffee cups or take-out containers will not be allowed.
- 3.10. Food items and food supplies will be obtained from a licensed source.
- 3.11. Surface areas will be cleaned between uses by CDC & Colorado Food Code guidelines.
- 3.12. All tables and chairs will be sanitized between guests.
- 3.13. Increase cleaning and disinfecting of high touch areas, striving for every hour.
- 3.14. Games are allowed provided they meet the following requirements.
  - 3.14.1. There is a maximum of 8 people using or congregating around each table/game etc at any given time;
  - 3.14.2. The games are distanced at least 6 feet apart and separated from eating areas as much as possible;
  - 3.14.3. There is no mingling between parties;
  - 3.14.4. All commonly-shared equipment (arcades, tables, pool cues, ball racks, balls, chalk, etc.) must be cleaned and disinfected in between uses (for corn hole, it is difficult to disinfect the bags so one solution that we are hearing from restaurants is that they are actually selling the bags to customers or allowing people to bring their own in);
  - 3.14.5. Lower or turn off volume on games to reduce the need to speak loudly as forced exhalation increases the risk of transmission.
  - 3.14.6. Reservations are encouraged to minimize congregations or gatherings of people not currently using the tables; and
  - 3.14.7. The restaurant requirements detailed in **this document** are otherwise followed.
- 3.15. No dancing is allowed

#### **4. Seating and Service Requirements**

- 4.1. All seating must be outdoors only.
- 4.2. Customer occupancy will depend on County and State Order social distancing guidance and local zoning restrictions.
  - 4.2.1. No more than 10 customers will be seated at tables.
- 4.3. Markings will be placed on the floor to maintain at least 6' distance in lines.

- 4.3.1. All waiting areas will be marked to maintain 6' distance.
- 4.4. Children must be accompanied by a guardian and comply with all social distancing and health and safety regulations put in place.
- 4.5. Tables will be arranged so that 6' can be placed between all chair backs when in use.
  - 4.5.1. This includes outdoor seating areas
- 4.6. Customers must wear masks at all times unless eating or drinking.
- 4.7. Physical contact with customers will be minimized whenever possible.
  - 4.7.1. The same will be asked of customers
- 4.8. Bars and Restaurants will post required signage notifying patrons and employees of hygiene and sanitation expectations.
- 4.9. Self-service is available only if the following conditions are met:
  - 4.9.1. Fountain drink systems with a touch free system can be utilized. Cups must be provided to patrons by employees.
  - 4.9.2. There are no common touch surfaces.
  - 4.9.3. Dispensed items must be available in a manner that prevents a customer from needing to use hands to separate the item from additional items.
  - 4.9.4. Multi-use utensils, such as hot dog roller tongs, bulk food bins and coffee fare not in use.
- 4.10. Handsanitizer will be available at entryways, common areas, and more as needed.
- 4.11. Last call for alcohol sales will be at 11 pm.

## **5. Restrooms**

- 5.1. Restrooms will be available to employees and customers currently at outdoor seating
  - 5.1.1. Masks must be utilized by all customers while using indoor bathrooms
- 5.2. Facilities will be cleaned and disinfected frequently.
  - 5.2.1. Restaurants will strive for once per hour.
- 5.3. Signage will be posted in restrooms showing the following:
  - 5.3.1. How often they are being cleaned

- 5.3.2. Reminding everyone to wash their hands
- 5.4. Recommended to temporarily prohibit the use of electronic driers.
  - 5.4.1. Provide single-use paper towels instead.
- 5.5. Block off stalls and urinals to adhere to 6 feet of distance between patrons.
- 5.6. Increase Ventilation and Air Filtration.
  - 5.6.1. Screened opened windows, fans utilized

**ORANGE**

**AT RISK: REQUIRED TO STAY HOME**

**PUBLIC HEALTH ORDER GUIDELINES:**

**RESTAURANTS: Takeout and Delivery Only**

## **1. Business Responsibility: Adherence to Guidelines, Decisions to Reopen and Close**

- 1.1. Businesses are required to follow outlined guidelines and all Gunnison County Public Health Order specifications.
- 1.2. Business will follow specifications provided by the County Business Containment Packet and CDPHE Outbreak Reporting for required reporting and closures if a staff member(s) or customer has known exposure to COVID-19 and/or exposure to a person with a positive COVID-19 test.
- 1.3. Require appropriate personal protective gear like food-grade gloves and masks that meet a reasonable standard of protection (see CDPHE guidelines on masks for food services).

## **2. Employees: Minimizing Disease Transmission Between Employees**

- 2.1. Implement symptom monitoring protocols including daily temperature and symptom monitoring, maintain records for 30 days.
  - 2.1.1. Employees will be required to stay home when showing any symptoms or signs of sickness. The Gunnison County Business Containment Packet should be utilized for appropriate protocols as to sick and symptomatic employees. This also includes contacting Health and Human Services.
- 2.2. Require employees to wear face coverings at all times unless exempt for reasons previously listed.
- 2.3. Encourage frequent breaks to wash hands(every 30 minutes).
- 2.4. Hands will be washed upon arrival and before departure, between each task, and in accordance with Colorado Retail Food Regulations regarding hand washing and glove use.
- 2.5. Employees should wash hands after touching a mask and after cleaning.
- 2.6. Employees should wash hands after making direct contact with customers
- 2.7. Staff occupancy will be limited as much as possible.
  - 2.7.1. Staggered shifts will be utilized whenever possible to help decrease employee numbers.
- 2.8. Staff will maintain 6' distancing protocols between each other and customers whenever possible.
- 2.9. Employees will be required to stay home when showing any symptoms or signs

of sickness.

- 2.10. Phase shifts and breaks to reduce density.

### **3. Workplace Safety**

- 3.1. Masks - Employees should have at least one mask available per person per day. Reusable masks should be washed after each use. It is recommended that employer stock additional masks should an employees mask become compromised.
- 3.2. Surface disinfectants approved by the EPA and restaurant codes.
- 3.3. Food-grade gloves for all employees will be available daily.
- 3.4. Hand sanitizer will be available in common areas for everyone.
- 3.5. At least one public hand washing station with soap and running water will be available in a public area for guests and in a private area for just employees when possible.
  - 3.5.1. Facilities will be maintained to CDC standards.
- 3.6. Businesses commit to pausing operations if cleaning, sanitizing and PPE supplies are out of stock.
- 3.7. Single use menus or washable menus will be disinfected between each use.
- 3.8. Condiments will be cleaned between each use. If this is not possible, single use condiments will be offered instead.
- 3.9. Customer provided coffee cups or take-out containers will not be allowed.
- 3.10. Food items and food supplies will be obtained from a licensed source.
- 3.11. Surface areas will be cleaned between uses by CDC & Colorado Food Code guidelines.
- 3.12. All tables and chairs will be sanitized between guests.
- 3.13. Increase cleaning and disinfecting of high touch areas, striving for every hour.



**Red**

**AT RISK: REQUIRED TO STAY HOME**

**PUBLIC HEALTH ORDER GUIDELINES:**

**RESTAURANTS: Takeout and Delivery Only**

## **1. Business Responsibility: Adherence to Guidelines, Decisions to Reopen and Close**

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- 1.2. Business will follow specifications provided by the County Business Containment Packet and CDPHE Outbreak Reporting for required reporting and closures if a staff member(s) or customer has known exposure to COVID-19 and/or exposure to a person with a positive COVID-19 test.
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of sickness.

2.10. Phase shifts and breaks to reduce density.

### **3. Workplace Safety**

3.1. Masks - Employees should have at least one mask available per person per day. Reusable masks should be washed after each use. It is recommended that employer stock additional masks should an employees mask become compromised.

3.2. Surface disinfectants approved by the EPA and restaurant codes.

3.3. Food-grade gloves for all employees will be available daily.

3.4. Hand sanitizer will be available in common areas for everyone.

3.5. At least one public hand washing station with soap and running water will be available in a public area for guests and in a private area for just employees when possible.

3.5.1. Facilities will be maintained to CDC standards.

3.6. Businesses commit to pausing operations if cleaning, sanitizing and PPE supplies are out of stock.

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3.10. Food items and food supplies will be obtained from a licensed source.

3.11. Surface areas will be cleaned between uses by CDC & Colorado Food Code guidelines.

3.12. All tables and chairs will be sanitized between guests.

3.13. Increase cleaning and disinfecting of high touch areas, striving for every hour

## Referenced Documents

1. Colorado Retail Food Code: <https://drive.google.com/file/d/18-uo0wlxj9xvOoT6Ai4x6ZMYliuu2v1G/view>
  - 1.1. See this document for CDPHE guidance on glove use
  - 1.2. Additional guidance on glove use from the State Public Health Order to be followed:
    - 1.2.1. All employees of Critical Businesses or performing Critical Government Functions who come into contact with customers or goods should wear gloves, if gloves are provided by their employer.
    - 1.2.2. Employees in food and child care industries shall minimally utilize disposable gloves as normally required by their governing regulations. Employees that are directly involved with disinfecting equipment and surfaces within critical business and/or have direct contact with customers shall wear gloves when involved in these activities.
2. National Restaurant Association Reopening Guidance: <https://go.restaurant.org/rs/078-ZLA-461/images/National-Restaurant-Association-COVID19-Reopening-Guidance.pdf>
3. CDPHE Retail Food Establishment COVID-19 Implementation of Public Health Order: [https://drive.google.com/file/d/1pXAFPXCTLqBZvTJpuqrH45YeLB\\_Jc2wP/view](https://drive.google.com/file/d/1pXAFPXCTLqBZvTJpuqrH45YeLB_Jc2wP/view)
4. CDPHE Environmental Cleaning Guidance for COVID-19: <https://covid19.colorado.gov/cleaning-guidance>
5. CDPHE guidelines on mask use in food service: <https://assets.bouldercounty.org/wp-content/uploads/2020/04/facemask-guidance-040720.pdf>
6. CDPHE workplace screening guidance: <https://covid19.colorado.gov/symptom-screening>
7. CDPHE employee screening form: <https://covid19.colorado.gov/sites/covid19/files/COVID-19-Employee-Health-Screening-Form-042620.pdf>
8. FDA Best Practices Re-opening Checklist Guidance: <https://www.fda.gov/media/137867/download>
9. CDPHE Guidance for Temporary Outdoor Structures for Restaurants [https://drive.google.com/file/d/1\\_Z0KtLhe5tBRqV835NP4qTijpQCNpOMv/view](https://drive.google.com/file/d/1_Z0KtLhe5tBRqV835NP4qTijpQCNpOMv/view)