



2019 Novel Coronavirus [COVID-19]

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Guidance for Restaurants Responding to COVID

Employees who are sick:

- Make sure that employees know they should not come to work if they are sick and should notify their manager or other designated COVID-19 point of contact.
- If an employee becomes sick while at work with COVID-19 [symptoms](#), test positive for COVID-19 or have been [exposed](#) to someone with COVID-19 symptoms or a confirmed or suspect case, the employee should notify his/her supervisor or other designated COVID-19 point of contact.

Employees with COVID-19 symptoms at work:

- Immediately separate employees with COVID-19 [symptoms](#) (for example fever, cough, shortness of breath). Individuals who are sick should go home or to a healthcare facility, depending on how severe their symptoms are and follow [CDC guidance for caring for oneself](#) for caring for oneself and others who are sick. Employees should not return to work until the criteria to [discontinue home isolation](#) are met, in consultation with healthcare providers.

COVID-19 Exposed Employees with no symptoms:

- Critical infrastructure workers who have had an exposure but remain asymptomatic could be asked to stay home until 14 days after last exposure or [allow them to return to work with the following precautions](#):
 - Take employees temperature and assess symptoms prior to starting work.
 - If employee doesn't have a temperature or symptoms they should self-monitor throughout the day.
 - If an employee becomes sick during the day, send them home immediately.
 - Have them wear a face mask while in the work place.
 - The employee should maintain a 6 foot separation from others and practice social distancing as work duties permit in the work place.
 - Consider increasing the frequency of cleaning commonly touched surfaces.

Contract Tracing Employees exposed to COVID-19:

- Contact trace within your operation to determine potential exposure. You may ask an employee that tested positive for COVID-19 which coworkers he/she had been in "close contact" within the prior 2 weeks (definition within [6 feet for more than 15 minutes](#)) or check shift schedules.

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Notify Health Officials and Close Contacts:

- In accordance with state and local laws, restaurant operators should only notify local health officials and staff of any case of COVID-19 among employees, while maintaining confidentiality in accordance with the [Americans with Disabilities Act \(ADA\)](#).
- Advise those who have had [close contact](#) with a person diagnosed with COVID-19 to stay home and [self-monitor for symptoms](#) and follow CDC guidelines if symptoms develop. As critical infrastructure, you may also allow COVID-19 exposed employees with no symptoms to return to work with the precautions outlines above, also found in the [CDC Guidance for Critical Infrastructure Workers](#).

Clean and Disinfect:

- Close off areas used by the sick person and do not use these areas until after [cleaning and disinfecting](#) them.
- Wait 24 hours before cleaning and disinfecting. If 24 hours is not feasible, wait as long as possible. Ensure the facility follows [safe and correct usage](#) and [storage of cleaning and disinfection](#) products.

Reopening a restaurant dining room and patio:

- If a restaurant has previously submitted [pre-opening plans](#) on how they will mitigate the risk spreading the virus that causes COVID-19, then they should continue to operate under that plan.
- Additional guidance for restaurants on our website:
 - [Recommended Guidance for Curbside Pick-up Operations](#)
 - [Recommended Guidance for Food Establishments](#)
 - [Food Establishment Guidance-English](#)
 - [Food Establishment Guidance-Spanish](#)
 - [Food Establishment Condensed Guidance-English](#)
 - [Food Establishment Condensed Guidance-Spanish](#)
- If a restaurant has not previously opened their dining room or patio or has not submitted pre-opening plans on how they will mitigate the risk of spreading the virus that causes COVID-19, then can do so by answering the [questionnaire](#) on the Southwest District Health Website.



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Masks:

- The use of [cloth face coverings](#) among staff is highly recommended. Face coverings are most essential in the times when physical distance is difficult. Information should be provided to staff on proper use, removal, and washing of cloth face coverings.

Maintaining health operations:

- Designate a staff person for each shift to be responsible for responding to COVID-19 concerns. All employees should know who this person is and how to contact them.
- Conduct daily health checks (example temperature screening and/or [symptoms](#) checking) of staff safely and respectfully and in accordance with any applicable privacy law and regulations.

Establishment recommendations to maintain six feet of physical distancing:

- Limit occupancy as needed to maintain six feet physical distancing
- Space tables appropriately apart to keep patrons 6 feet apart while seating and moving in and out of chairs
- Reduce the use of waiting area and lobbies as feasible
- Continue to keep playground areas closed
- Limit employee and patron contact by using a reservation system or call ahead model and using contactless payment methods when possible
- Offer curbside pickup, takeout, drive through, or delivery options.
- Prioritize outside seating

Buffett and other self-serve operations consider:

- Going to a cafeteria style model (no self-service of food)—preferred.
- Using guiding markers on the floor to keep patrons social distanced.
- Adding to existing sneeze guards.
- Requiring hand sanitizer to be used prior to utilizing the self-service operation.
- Requiring patrons to wear masks/gloves while at the buffets.
- Frequent changing of utensils at the buffet, and using single use tableware.

Establishment protocols to reduce the risk of spread of the COVID-19 virus by training employees on cleaning and disinfecting procedures. Consider the following:

- Dedicate certain staff members to routinely [clean and disinfect](#) high contact surfaces throughout the facility such as door handles, cash registers, work stations, sink handles, restroom stalls

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- [Clean and disinfect](#) shared items in between each use such as payment terminals, tables, chairs, countertops, bars, receipt trays, and condiment tables
- Use products that meet [EPA Criteria](#) and that are appropriate for the type of surface. Allow the disinfectant to remain on surface for the contact time recommended by the manufacturer
- Wash, rinse, and sanitize food contact surfaces with an EPA-approved food contact surface sanitizer.
 - An example of a food contact food sainting level solution is mixing 1 tablespoon of bleach per gallon of water (50-100ppm). Food contact surfaces shall be in contact with the solution for at least 10 seconds.
- If a food contact surface must be disinfected for a specific reason, such as a blood or bodily fluid cleanup or in the event of likely contamination with the virus that causes COVID-19, use the following procedure:
 - Wash, rinse, disinfect according to the label instructions for the disinfectant, rinse, then sanitize with a food-contact surface sanitizer.
 - An example of a disinfection level solution is mixing 5 tablespoons (1/3 cup) of bleach per gallon of water (1000ppm). The surface should be in contact with the solution for at least a minute.
 - An example of a food contact food sainting level solution is mixing 1 tablespoon of bleach per gallon of water (50-100ppm). Food contact surfaces shall be in contact with the solution for at least 10 seconds.

Shared Objects—including food service items

- Discontinue sharing of items that are difficult to clean, sanitize, or disinfect.
- Limit any sharing of food, tools, equipment, or supplies by staff members
- Avoid using or sharing items that are reusable such as menus, Condiments, and food containers.
- Use disposable food items such as dishes, napkins, tablecloths.
- Try using digital menus, single service condiments, no touch trash cans, no touch doors
- Ensure all non-disposable food service items are handled with gloves and washed and sanitized after use
- Avoid use of food and beverage utensils or containers brought in by customer.
- Use disposable food service items such as utensils, dishes, napkins, tablecloths. If not feasible, ensure all non-disposable food service items are handled with gloves and cleaned with gloves and sanitized. Change and lander linen items after every use. Employees should [wash their hands](#) after removing their gloves or handling food service items.

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Physical Barriers

- Install physical barriers, such as sneeze guards or partitions, in areas where it is difficult for individuals to remain at least 6 feet apart. Barriers can be useful in restaurant kitchens and at cash registers, host stands or food pickup areas where maintaining physical distance of at least 6 feet is difficult.
- Provide physical guides such as tape on the floor or sidewalks and signage to ensure that individuals remain at least 6 feet apart. Consider providing these guides where lines may form.

Other Resources:

- Rebound Idaho-[Stage 4 Protocol for Restaurant](#)
- Rebound Idaho-[Stage 4 Protocols for bars, breweries, wineries, distilleries, and nightclubs](#)
- FDA Retail Food [COVID](#) check list
- CDC Restaurant [checklist](#)



SERVING ADAMS - CANYON - GEM - OWYHEE - PAYETTE - WASHINGTON COUNTIES

For current COVID-19 information visit <https://phd3.idaho.gov/coronavirus/>. The COVID-19 Hotline is available Monday-Friday 8:00 AM-5:00 PM (208) 455-5411

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