

- Create a [response plan](#) for any instance of an employee with a suspected or confirmed case of COVID-19. If needed, consult your [local health department](#) for additional guidance.
- Create employees “contact pods” that only work together and redesign workflow to eliminate cross-pod interactions that meet the close contact criteria (contact within six (6) feet for several minutes or more). Close contacts of a COVID-19 positive individual are required to self-quarantine. Working in “contact pods” may reduce the number of employees that must self-quarantine for 14 days in the event that an employee is diagnosed with COVID-19.
- Whenever possible, practice social distancing between staff. Redesign workflow, designate tasks and workstations to specific employees or contact pods to minimize comingling and maximize social distancing.
- Create and implement an enhanced cleaning/[sanitizing](#) schedule for all food contact surfaces, and cleaning/[disinfecting](#) of non-food contact surfaces using an [EPA-registered disinfectant](#). Increase disinfection frequency of commonly touched surfaces throughout entire facility (both front and back-of-house) such as door handles, credit card machines, bathrooms, etc. Although the food code does not emphasize front-of-house sanitation, COVID-19 requires enhanced cleaning/disinfection of any frequently touched but non-food contact surface, in addition to enhanced sanitization of food contact surfaces.
- Enhance employee safety training, emphasizing hygiene etiquette (avoid touching your eyes, nose, and mouth), and proper hand hygiene including washing hands for at least 20 seconds, especially after going to the bathroom, before eating, and after any sneezing or coughing, or after touching high touch surfaces (e.g., door handles, chairs, and tables).
- If an employee needs to remove their face mask and set it down (either to take a drink or eat), they should disinfect the surface the mask was placed on. Again, employees should wash their hands before and after putting on their face mask.
- Have hand sanitizer and sanitizing products readily available for employees and customers. If possible, have an automated, touchless hand sanitizing station to avoid frequent touching of hand sanitizer device. Have employees use hand sanitizer between customers.
- Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers. Facilitate and designate social distancing for those waiting to enter your establishment.
- If possible, provide distinct walking lanes to minimize close contact as customers are being seated to conform with social distancing practices. For example, in a table/booth layout, central tables can be removed, and markings can be installed designating the path for seating.
- Pool tables, dart boards, shuffle board, arcades and other gaming areas in a restaurant must be kept closed.
- If possible, implement partition walls to separate high traffic walking areas from tables and customers.
- Implement touchless payment or pay-at-table options if possible.
- Implement digital menu boards or tablets with anti-microbial screens in lieu of paper menus. If digital options are not available, switch to single use menus.
- For restaurants without touchless payment, consider disinfection of the credit card upon return to the customer.
- Consider cleaning and disinfection of the POS terminal between transactions or when a different employee uses it.

