



CDPHE Variance

Routt County COVID-19 Mitigation Protocol Restaurants

These mitigation protocols are designed to protect public health in part by being responsive to current, local COVID-19 conditions and local health care capabilities. Accordingly, these protocols anticipate the potential for the Routt County Board of Health to decrease or increase elements of these public health requirements, such as maximum number of participants, based on changing conditions and evidence. Each restaurant will have their own protocol which incorporates national, state and local best practices and specific protocol to their operation with the goal of protecting their guests and staff in every way possible.

Start Date: May 24, 2020

Areas of Concern	Procedures
<p>Business Responsibility</p> 	<p>Businesses are required to follow outlined mitigation protocols and Routt County Public Health Order specifications</p> <p>Business will follow specifications provided by the County and State for required closures if a staff member has known exposure to COVID-19 and/or exposure to a person with a positive COVID-19 test</p> <p>Business will adhere to CDC cleaning and Public Health guidance if an employee is identified with COVID-19</p> <p>Provide appropriate personal protective gear including food-grade gloves and masks that meet a reasonable standard of protection (see CDPHE guidelines on masks for food services)</p> <p>Restaurants will follow all standard food safety practices.</p> <p>Where applicable, ensure that ventilation systems operate properly.</p> <p>Table set ups are not placed until immediately prior to seating</p> <p>Bars may only be used by employees preparing drinks, and all bar stools will be removed or blocked off. Bar service is strictly prohibited.</p> <p>Business will implement physical barriers for high-contact settings (e.g. cashiers)</p> <p>Restaurants will keep record of table assignments, seating and departure times for Health Department contact tracing to be made available upon request; after 21 days records on table assignments, seating and departure times will be destroyed to protect privacy.</p> <p>Business will comply with the Employee Symptom Evaluation per Routt County Public Health Order</p> <p>Reservation system will be implemented (preferred online or call ahead) and a notification system put in place to eliminate on site waiting (waiting areas closed)</p> <p>Community gaming (pool, darts, arcade games, etc.) will be prohibited.</p> <p>If unable to provide adequate table service, bars, breweries, distilleries, wineries, tasting rooms will remain closed.</p> <p>Business will limit customer time on premise to the minimum necessary. Social Distancing between separate parties shall be maintained at all times.</p> <p>Tables not in use will be removed or have signage indicating "Table Not in Use-Social Distancing Zone"</p> <p>Educate employees and customers on importance of physical distancing with congruent signage for all restaurants, similar to retail</p> <p>Consider conducting a menu review and modification to most popular items to avoid overstock and waste. Consider modifying menu to create different workflows to "engineer" physical distancing in kitchens</p> <p>Business will recommend for 'vulnerable populations to do takeout/ delivery instead of dine-in to protect their health; Business will post face covering policy.</p>
<p>Staffing</p> 	<p>Procedures will be in place for monitoring staff wellness daily</p> <p>All employees will wear face masks.(see CDPHE guidelines on mask use)</p> <p>Staff occupancy will be limited as much as possible but based on customer occupancy</p> <p>Staff will maintain 6' distancing protocols between each other and customers whenever possible</p> <p>Proper and frequent handwashing will be required</p> <p>Upon entry, hosts point guests to signage that includes information on COVID symptoms</p> <p>Business will recommend for "vulnerable populations" to do takeout/delivery instead of dine-in to protect health</p> <p>Posting to outline Guest and Employee Face Covering Policy</p> <p>Shifts and breaks will be phased to reduce density</p> <p>Effective staff trainings in restaurants must include appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette; procedures shall be coordinated and staff will be held accountable to follow them</p> <p>Efforts will be made to schedule separate crews working opposite schedules when possible to avoid exposure to entire staff</p>

Frequent, proper and scheduled hand washing required by all staff; establish strict guidelines for employees to wash hands, including when and how as required by the Colorado Retail Food Regulations and COVID-19 precautions; use a hand sanitizer that contains at least 60% alcohol, where soap and water are not readily available, such as at point-of-sale systems, host stations, or to-go food stations; cover all surfaces of your hands and rub them together until they feel dry

Employee Health Screenings: Employees must self screen for COVID-19 symptoms each day, including measuring the employee's temperature. Businesses shall keep records that the screen was completed such as having employees sign a record that the symptom check has been completed. Any employee that exhibits COVID- 19 symptoms must be excluded from work.

Employees will be required to stay home when showing any symptoms or signs of sickness

Supplies



Masks will be provided each employee/day or a reusable one that can be washed/sterilized daily

Surface disinfectants approved by the EPA and restaurant codes

Food-grade gloves for all employees will be available daily

Hand disinfectant/sanitizer will be available in common areas for everyone

At least one public hand washing station with soap and running water will be available (i.e. bathroom)

Sanitation and Disinfection



Frequent, thorough and scheduled cleaning and proper disinfecting of all high touch areas required.

Businesses will pause operations if cleaning, sanitizing and PPE supplies are out of stock

Clean and disinfect reusable menus between customers, or use single-use paper menus that can be discarded. Consider sandwich boards, posters, or other replacement no-touch menu options.

Minimize the number of items that guests can touch while in the restaurant

Utensils, plates, napkins, etc will be placed on tables individually and not handed directly to customers

Single use condiments are recommended. Condiments will be removed from tables between uses, cleaned and provided upon request.

Reusable materials (e.g. personal coffee cups or take-out containers) will be not allowed

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

Between seatings, clean and sanitize digital ordering devices, check presenters, self-service areas, tabletops, and common touch areas

Business will decrease business hours to perform more frequent deep cleans

Food contact surfaces are not to be disinfected, rather they are to be cleaned and sanitized

If an employee tests positive for COVID 19, and has worked in the restaurant at some point in the previous 7 days, the areas where he/she had close contact will be closed for at least 24 hours before cleaning. Cleaning and disinfection must be performed before those areas are reopened. If an outbreak occurs with 2 or more employees testing positive within a 14 day window, the restaurant will be closed for 72 hours and undergo cleaning and disinfection after first a 24 hour wait.

Customers



Signage will require guests to keep face coverings on until seated.

Guests will wear masks if not seated. They will not be required to keep masks on once seated at a dining table

Maintain physical distancing of at least six (6) feet between individuals in different parties

Dining capacity shall be determined by what can be accommodated to achieve mandated physical distancing

Children must be accompanied by a guardian and comply with all physical distancing and health and safety regulations in place

Tables will be arranged so that 6' can be placed between all chair backs (indoor and outdoor)

Every other booth will be left empty (tables will be placed 6' away from the end of booths)

Staff will maintain 6' distancing protocols between each other and customers whenever possible

Bar seating will not be allowed

Outdoor common areas will be regulated by the 6' rule outside of individual parties

Physical contact with customers will be minimized or completely avoided whenever possible (the same will be asked of customers)

Children's indoor play areas will be closed

Signage must be posted at all public entrances to include the following information to staff and customers: masks to be worn by persons entering and leaving the facility, as well as moving about the facility (restrooms); signage shall be clearly posted prohibiting any staff and/or guests with COVID-19 symptoms from entering; signs shall include information about practicing good cough/sneeze etiquette, maintain 6-foot physical distance from others and no hand shaking

Physical Distancing (reservations recommended): a minimum of 6 ft. must exist between customers seated at tables and high traffic areas; remove tables, create or use signage indicating that certain tables are not in use. If there are squeeze points, create barriers or buffers; for restaurants with bars, bar stools are to be removed and bar top signed indicating no walkup service available; limit group size to 8 people; designate positions for any guests waiting with markings on ground for any potential lines to ensure at least 6 ft. separation and proper physical distancing

In order to achieve 6 ft social distancing, the indoor seating limit is 50% of the posted occupancy code limit ensuring a minimum 28 square feet per person not to exceed more than 175 people at any given time.

Consider an exit from the facility separate from the entrance to create one-way flow of customers. Set up one-way travel throughout the restaurant where reasonable, including staff areas and bathrooms.

Implement physical barriers for high-contact settings (e.g. cashiers) when possible

Customer Restrooms



Facilities will be cleaned and disinfected frequently (restaurants will strive for once/hour)

Signage will be posted in restrooms

o Showing how often they are being cleaned

o Reminding everyone to wash their hands

o Requesting that customers use any provided supplies to wash the sink basin, sink handles, toilet flush handle, as applicable

o Recommended temporarily prohibit the use of electronic driers (provide single-use paper towels instead)

Reopening - facilities that have been closed must:

Go through all perishable food items and discard any that were prepared prior to closing, that are out of date (expiration or opened more than 7 days), or out of temperature (above 41°F)

Flush water (5 minutes) and soda lines

Drain and clean any ice machines, and dump first load of new ice

Deep clean facility. [You can find COVID-19 cleaning guidance here.](#)

Check for pests and signs of pests; make arrangements with professional pest services if necessary

Clean and sanitize all food contact surfaces

Check all refrigeration equipment is holding food at or below 41°F

Contact food distributor to see items available, including hand sanitizers and other cleaning and disinfection supplies

Verify that your ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers

ADDITIONAL PROTOCOL:

- Buffets and salad bars will not be permitted during this phase of re-opening
- Outdoor seating areas shall follow all protocols specified above but is encouraged because of increased ventilation
- Live Music will not be permitted during this phase of re-opening