

RESTAURANTS AND FOOD SERVICES - INDOOR AND OUTDOOR ON-PREMISE DINING

Restaurants, where patrons go for the primary purpose of dine-in service, may open up to 50% capacity, not to exceed 50 people, whichever is fewer, per room, so long as each table is at least 6 feet apart.

Capacity based on county dial level which can be found [here](#)

Bars may conduct take-out service.

Bars that have adapted to operate like a restaurant may continue in-person service.

Alcohol sales are dependant on county dial level

Level 1: Alcohol sales **MUST** conclude by 12 am

Level 2: Alcohol sales **MUST** conclude by 11 pm

Level 3: Alcohol sales **MUST** conclude by 10 pm

GUIDANCE FOR FOOD SERVICE SPACE	GUIDANCE REGARDING EMPLOYEES	GUIDANCE TO PROTECT CUSTOMERS
<ul style="list-style-type: none">Restaurants are encouraged to continue curbside pick-up/delivery, including alcohol pick-up/delivery.Outdoor dine-in service is encouraged. Please work with local authorities to get authorization for expanding space to accommodate outdoor dine-in for adjacent or nonadjacent public or private spaces. The following requirements must be met:<ul style="list-style-type: none">Patrons in different parties must be a minimum of 6 feet apart. The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties.All employees must wear facial coverings that cover the nose and mouth, except where doing so would inhibit that individual's health or when the work space allows for 6-feet distancing at all times.Disinfecting and deep-cleaning of all shared surfaces between seatings.Indoor dine-in service can be held at a 50% of the posted occupancy code limit and a maximum of 50 patrons, if the following requirements can be met:<ul style="list-style-type: none">Patrons in different parties must be a minimum of 6 feet apart. The spacing of tables may need to be 6 feet or more to	<ul style="list-style-type: none">Implement symptom monitoring protocols (including workplace temperature monitoring and symptom screening questions) where possible (Additional Guidance) and encourage sick employees to use the CDPHE Symptom Support tool.Appoint one employee per shift to monitor staff and public for adherence to safety measures.Require employees to stay home and refer to employer or state support when showing any symptoms or signs of sickness (Information about emergency sick leave pay).Provide guidance, training, and ongoing training on maintaining 6 foot distancing between employees to the greatest extent possible in all areas of operation.Implement systems to minimize staff	<ul style="list-style-type: none">Provide an option for customers to "sign in" to facilitate notifying them if an exposure occurs.Provide contactless payment or prepayment options whenever possible.Establish customer waiting areas, outdoors if possible, that maintain proper physical distancing from other guests.Restrict standing and/or congregating in the bar area, entrance/exit, and any interior spaces.Continue curbside pick up/delivery options and recommend them for vulnerable individuals.Face coverings are required to be worn in all public indoor spaces unless it would inhibit

- ensure proper physical distancing between diners from different parties.
 - All employees must wear facial coverings that cover the nose and mouth, except where doing so would inhibit that individual's health or when the work space allows for 6 feet distancing at all time
 - Ensure maximum ventilation by opening windows and minimizing air conditioning to the extent possible.
 - Deep clean and disinfect all shared surfaces between parties/at each turnover.
 - Keep parties together, and do not allow them to mingle with each other.
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- 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, which is the indoor variance limit for "medium" viral transmission.
- Limit party size to **ten people or fewer**.
- Make efforts to reduce congregating inside and outside the establishment including:
 - Encouraging reservations, and preferably requiring reservations, if feasible.
 - Waiting parties must not congregate in entrance areas and should wait in their cars or off premises until seating is available.
 - Disallowing close proximity to others outside the patron's group by:
 - Eliminating communal seating.
 - Providing a hostess seating option or staffing the dining area to ensure cleaning and disinfecting prior to next-customer seating.
 - Only allow bar seating options if the bar is not being used for bar service or if there is a clearly designated and separated section of the bar that is not being used for bar service.
 - Eliminating customer-service buffets.
 - Eliminating self-service stations that have multi-use utensils (such as hot dog roller tongs, bulk food bins and coffee urns) and implement touchless self-service wherever practicable.

- interactions, such as work flows, shift cohorting (same staff on each shift), staggering of shifts, shift changes, and breaks.
 - Require employees to wear facial coverings that cover the nose and mouth, except where doing so would inhibit that individual's health or when the work space allows for 6 feet distancing at all times.
 - Require facel coverings for vendors, suppliers, and contract workers entering the licensed establishment, except where doing so would inhibit that individual's health or when the work space allows for 6 feet distancing at all times
 - Require non-latex gloves, as appropriate for the task, or frequent handwashing. Encourage frequent breaks to wash hands (at least every 30 minutes) including upon arrival and departure.
 - Adhere strictly to the hygienic practices listed in the [Colorado Retail Food Regulations](#) including:
 - Not working when sick
 - Frequent hand washing
 - Changing gloves between tasks
 - Using a fresh pair of gloves after each handwashing.
 - Consider modifying the menu to create additional space in the kitchen and promote physical distancing. Implement physical distancing where practicable.
 - "All staff" meetings must follow physical distancing. Consider virtual meetings or meetings outside with appropriate distancing.

- the individual's health, while they are eating or drinking, or if it is not age-appropriate.
 - Consider refusing service to customers who refuse to adhere to hygiene and physical distancing requirements
 - Make accommodations for individuals unable to adhere to masking and physical distancing requirements, such as takeout, curbside or delivery.

IF THERE IS A CONFIRMED CASE OF COVID-19 AMONG CUSTOMERS OR EMPLOYEES

- The restaurant **must** notify and cooperate with their local public health agency on next steps.
- Local public health agency contacts can be found [here](#).
- Outbreak guidance for non-healthcare facilities can be found [here](#).

- Self-service refills are not allowed.
 - Clearly mark floor and ground to delineate 6-foot spacing for people in lines, and mark how foot traffic should move. Clearly mark closed tables not available for seating customers.
- Post clear signs notifying patrons and employees of hygiene and sanitation expectations, including not entering if they or anyone in their household is experiencing any symptoms of illness.
- Minimize objects touched by multiple patrons including:
 - Discontinue use of tablecloths, or move to single-use, or remove and replace laundered tablecloths between patrons.
- Disinfect any shared objects such as check presenters, laminated menus (if used) and POS machines thoroughly between uses.
- Increase cleaning and disinfection protocols and track with publicly posted cleaning logs including:
 - Use, as much as practicable, disposable single-use menus, menu boards, or create online menus for guests to review from their electronic device.
 - Provide single-use or single serving condiments.
 - Disinfect restrooms every hour.
 - Block off stalls and urinals with proper signage to support 6 feet between patrons. This may require reduced bathroom capacity or even only one person in a bathroom at a time.
- Provide hand sanitizer at the check-in area and throughout the venue.

- Require employees to take home all belongings, including water bottles, after every shift.
- Provide high-quality face coverings for employees as much as possible.

PERFORMERS/COMPETITORS

- Performances must be a min. of 25 feet distance from patrons*
- Participants (e.g., players, performers, actors, competitors, entertainers, etc.) in events should have their symptoms checked, and participants who have been in close contact with an exposed or symptomatic person (within 6 feet for at least 10 minutes) should not participate and should self-quarantine.
- Adopt seating and spacing modifications to increase physical distance from a performer.
- Where necessary, install barriers to minimize travel of aerosolized particles from performers, or implement alternative placement of performers.
- Maximize physical spacing between performers on-stage
- Performers should use a separate entrance/exit than patrons where possible
- Performers are not included in capacity limits so long as they do not join the spectator/patron areas at any time. If performers join the patron spaces, they must be included in the capacity limit numbers
- Disinfect high touch areas and equipment such as: microphones, instruments, props, etc. between uses

PERSONAL RECREATION

Find the capacity limits for each [county dial level](#).

PARKS	ORGANIZED RECREATIONAL SPORTS	PARTICIPANTS (ALL ACTIVITIES)
<ul style="list-style-type: none">• Playgrounds may be open to up to 25 people at a time -- consider signage with the capacity limit and spacing recommendations.• Post signage throughout the area reminding individuals to stay at least 6 feet away from members of other households.• Outdoor sport facilities for individual (non-league) use (e.g., tennis courts, basketball courts, pickleball courts, bike tracks, motocross tracks, fields) may be open to up to 25 players, excluding coaches or referees/umpires at a time per court or per field.• Frequently touched surfaces that are indoors are to be cleaned and disinfected according to CDPHE guidance. (e.g., park benches or playground equipment).• Stagger visitor attendance by extending operating hours or limiting capacity whenever possible.	<ul style="list-style-type: none">• Organized youth or adult recreational sports leagues in groups of up to 25 players, excluding coaches and referees/umpires, are permitted.• Spectators are strongly discouraged for adult sports. Spectators, like parents, are permitted for youth sports, so long as members from different households maintain at least 6 feet of physical distance from each other.• Maintain contact information and team rosters, and be prepared to support local public health contact tracing efforts if exposures occur.• Consider participating in low or no-contact sports (like baseball, cross country, or cycling) instead of high-contact sports (like wrestling or basketball).• During team practices establish drills that promote and maintain social distancing.• Do not share snacks or water, except in emergency situations.• Use personal equipment such as bats, mitts, rackets, etc., as much as possible• Consider only holding games with other teams every 2 weeks, to minimize the number of new teams of players interacting. Regular practices with the same group are fine.• Games that require extensive travel are strongly discouraged.• Practice social distancing of 6 feet from other households during drop off/pick up of players.• Masks are encouraged where feasible (i.e. in dugouts, by coaches, by spectators)• Competitive events such as races and endurance events are allowed as long as social distancing and limitations on group size can be maintained. This includes implementing staggered start times and making efforts to prevent gatherings at starts and finishes, so that no more than 10 people are gathered at a time.	<ul style="list-style-type: none">• Continue to physically distance, staying at least 6 feet from members of other households .• Encourage participants to stay home if sick or exhibiting COVID-19 symptoms. Consider screening participants for fever, symptoms, or exposures before or at their arrival.• Encourage participants who have been in close contact with a person suspected or confirmed to have COVID-19 (generally within 6 feet for at least 10 minutes, depending on the level of exposure) to stay home and self-quarantine.• Encouraged to wear a mask while recreating.• Bring hand sanitizer to clean hands when soap and water is not available.