

## **Restaurants, Bars, Buffets, Convenience Stores, Cafeterias:**

- Restaurants, buffets, salad bars, bars, clubs, convenience stores will prohibit allowing customers from eating in any indoor or outdoor dining areas. Dining areas are to be closed.
- A food service establishment may not admit a member, guest, patron, or customer inside the establishment except to order, pickup, or pay for food
- Curbside pickup service and drive through pickup is permitted.
- Workplace cafeterias should stagger lunch shifts, remove self-service items, and have patrons eat at their desks, workspaces, or in cars where possible.
- Self-serve beverages from a dispenser are allowed. Single cup dispensers may be accessed by customers
- Customers cannot dispense from traditional coffee pots or ladle out of containers.
- Workplace cafeterias should stagger lunch shifts, remove self-service items, and have patrons eat at their desks, workspaces, or in cars where possible.
- Unwrapped individual utensils shall not be available to the public. Employees will furnish utensils with food.
- Reach in coolers and hot holding ovens with pre-wrapped individual items (hot dogs, sandwiches, salads) are okay.
- Condiments (i.e. salsas, dressings) normally served through buffet or self- service must be packaged by employees and distributed to customers

- Facilities must manage lines of people by creating longer lines (6ft distancing between people)
- Tamper proof food packages (staples, tape) if using delivery services
- Employees who handle cash or credit cards may not participate in food preparation, handling or delivery of food.

## **Delivery Services**

- Third party delivery services (*i.e. Uber Eats, Grubhub*) are permitted.
- Deliveries should be left on the doorstep and customers notified via text or phone that food has arrived.

## **Hotels**

- Room service is permitted in hotels. No buffets, or self service areas are allowed.
- Pre-packaged product (e.g. individual cereal boxes, whole fruit, individual milk cartons and yogurt) is permitted for service to guests.
- Food must be taken back to rooms or out of dining areas to be consumed. Dining areas are to be closed.

## **Ill Employees**

- Managers should assess worker health daily and should not ask for a doctor's note from sick employees.
- Ill employees or employees with symptoms are not allowed to engage in work and must be excluded.
- If ill, employees must not have symptoms or require symptom relieving medication for

72 hours before returning to work. This includes fever and heavy coughing.

## **Cleaning and Sanitizing**

- Hands should be washed a minimum of every 30 minutes with soap and hot water or more often as needed.
- Follow hand washing with new gloves and follow standard hygiene practices
- Recommended sanitizer is **100 ppm chlorine** for surfaces, to-go and curbside areas. Check EPA website for other sanitizer directions and contact time.

## **General Protocols**

- Prevent gatherings of 10 or more people
- Keep 6 feet between people as much as permissible in waiting areas.
- Practice social distancing

## **Violations**

Intentional disregard of this order is a class B misdemeanor offense. Each day of violation is a new offense. Enforcement may include immediate closure, suspension of the food service permit and monetary penalties.



Contact us at 801-399-7160 or visit us at [www.webermorganhealth.org](http://www.webermorganhealth.org)