**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 take-out order may not be placed inside the restaurant. Food orders should be made via phone, internet or web app.
- Food must be taken off site by customers for consumption. 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 should manage lines of people by creating longer lines (6ft distancing between people).
- Tamper proof food packages (staples, tape) if using delivery services.
- Payments in cash are NOT preferred. Employees who take payments should be wearing gloves, and washing hands every 30 minutes or as needed.

**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