

## RESTAURANTS, BARS, BREWERIES, DISTILLERIES, FOOD TRUCKS



	Also Adhere to General Standards for all Industries		
COMPLIANCE	It is critically important that jurisdictions continue to monitor local health criteria (number of cases reported, risk of transmission, level of community spread) and take necessary precautions to protect vulnerable populations to safely determine health guidance and mitigation measures. Recommendations are intended to supplement and not replace local mandates. All local mandates must be followed.		
MOVEMENT AND ACTIVITY	Social Distancing	<ul> <li>Red/Critical Risk Level: <ul> <li>Only take-out, curbside, or delivery are open.</li> <li>Dine-in food and drink services should be closed.</li> </ul> </li> <li>Orange/High Risk Level: <ul> <li>Only take-out, curbside, or delivery are recommended.</li> <li>If dine-in food and drink services are open, limit occupancy of the room or confined space (indoors) to 50% of normal seating capacity but no more than 150 people at a time. Max of 10-person party or one family group per table.</li> <li>Allow six feet of distance between tables.</li> <li>No standing room options. All food and beverages are consumed seated while social distancing.</li> <li>No bar seating unless plexiglass or other physical barrier separates bartender from customer. If bar seating is open, allow for 1-2 guests, with six feet of separation between groups.</li> <li>Expand seating outdoors when possible with six feet of spacing between tables.</li> <li>Waiting areas (indoor or outdoor) should be marked for social distancing. Only one member of the party should be allowed in the waiting area while other members of the party wait in their vehicle.</li> </ul> </li> <li>Yellow/Moderate Risk Level: <ul> <li>Dine-in food and drink services may be considered with caution.</li> <li>Limit occupancy of the room or confined space (indoors) to 65% of normal seating capacity but no more than 200 people at a time. Max of 10-person party or one family group per table.</li> <li>No standing room options. All food and beverages are consumed seated while social distancing.</li> <li>If dine-in food and drink services are open, allow six feet of distance between tables. Back to back booth seating is allowed.</li> <li>If bar seating is open, allow for 1-2 guests, with six feet of separation between groups.</li> <li>Expand seating outdoors when possible with six feet of spacing between tables.</li> <li>Waiting areas (indoor or outdoor) should be marked for social distancing. Only one member of the party should be allowed in the waiting area while other members</li></ul></li></ul>	

## RESTAURANTS, BARS, ETC. (CONTINUED)

	Social Distancing	<ul> <li>Green/Low Risk Level: <ul> <li>Dine-in food and drink services may be considered with fewer restrictions.</li> <li>Limit occupancy of the room or confined space (indoors) to 80% of normal seating capacity but no more than 300 people at a time.</li> <li>Standing room options may be considered provided social distancing is maintained.</li> <li>Party sizes may be more than 10 people.</li> <li>Outdoor spaces can resume most normal activity with heightened awareness of health guidelines.</li> </ul> </li> <li>Blue/New Normal Level — Most normal occupancy activity can resume with heightened cleaning, standard precautions and awareness of health guidelines.</li> </ul>
MOVEMENT AND ACTIVITY	Workplace Activity	<ul> <li>Red/High Risk Level: <ul> <li>Only take-out, curbside, or delivery are open.</li> <li>Dine-in food and drink services should be closed.</li> </ul> </li> <li>Orange/High Risk Level: <ul> <li>Require face coverings for employees.</li> <li>Screen employees for symptoms that includes temperature checks.</li> <li>If dine-in food and drink service are open, require dine-in customers follow CDC guidance for wearing face coverings before and after meal service.</li> <li>Advanced reservation or call-ahead seating is preferred.</li> <li>No standing room options.</li> <li>No bar seating unless plexiglass or other physical barrier separates bartender from customer. If bar seating is open, allow for 1-2 guests, with six feet of separation between groups.</li> <li>No self-service of food or beverage (buffets, salad bars, beverage stations) unless pre-packaged.</li> <li>Unwrapped bar straws and stir sticks should only be handled by staff wearing gloves.</li> <li>Disposable cups and utensils should be handled by staff only and served to the customer.</li> <li>Only pre-packaged condiments should be offered for self-service.</li> <li>Hand-held entertainment or reservation notification devices are not recommended; if used, clean and disinfect between customers.</li> <li>Pool tables, dart boards, shuffleboard, arcades, and other gaming areas are recommended closed.</li> <li>Dance floors are recommended closed.</li> <li>Blackjack, poker and gaming tables are recommended closed.</li> <li>Gaming machines should be separated by a solid barrier such as plexiglass when feasible, by a minimum distance of six feet, or placed out of service.</li> </ul> </li> <li>(CONTINUED ON NEXT PAGE)</li> </ul>



## RESTAURANTS, BARS, ETC. (CONTINUED)

MOVEMENT AND ACTIVITY	Workplace Activity	<ul> <li>BINGO games should be single-use paper disposed after use or made of material that can be cleaned and disinfected after each use. Avoid sharing equipment unless proper cleaning and disinfecting occurs between use.</li> <li>Food service offered for takeout at grocery stores, convenience stores or other outlets should follow restaurant protocols.</li> <li>Yellow/Moderate Risk Level: Orange protocols are strongly recommended with the following exceptions:</li> <li>Quick service restaurants providing dine-in seating should meet all guidelines with tables to be sanitized between customers. Otherwise, offer only take-out and drive through service.</li> <li>Self-service food and beverage (buffets, salad bars, beverage stations) may operate as long as pre-portioned servings are prepared or portions are served by staff. Buffet and salad bar in-use serving utensils should only be used by staff and washed, rinsed and sanitized every four hours.</li> <li>Drink refills should not be allowed unless provided a clean, unused glass or cup. Disposable cups should be individually wrapped or dispensed to prevent contamination by the customer.</li> <li>Self-service cups should only touch the beverage dispenser lever. Beverage stations that are not touch free should be cleaned after each use.</li> <li>Pool tables, dart boards, shuffleboard, arcades, and other gaming areas are recommended closed.</li> <li>Blackjack and poker tables should remain closed unless the dealer and all participants are wearing face coverings or are separated by</li> </ul>
		<ul> <li>Food service offered for takeout at grocery stores, convenience stores or other outlets should follow restaurant protocols.</li> <li>Green/Low Risk Level: Yellow protocols are strongly recommended with the following exceptions: <ul> <li>Bars operate with increased standing room occupancy that allows for social distancing.</li> <li>Dance floors may be considered.</li> <li>Consider use of pool tables, dart boards and other gaming areas as long as gaming equipment is not shared between customers or can be properly cleaned and disinfected between use.</li> <li>Consider use of blackjack, poker, and other gaming tables as long as social distancing is practiced and gaming equipment is not shared between customers or can be properly cleaned and disinfected between use.</li> </ul> </li> <li>Blue/New Normal: <ul> <li>Normal occupancy and activities can resume, with heightened cleaning, standard precautions and awareness of health guidelines.</li> </ul> </li> </ul>

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## RESTAURANTS, BARS, ETC. (CONTINUED)

EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Hygiene and Cleaning	<ul> <li>ALL RISK LEVELS</li> <li>Develop enhanced cleaning protocols for workstations, tables, equipment, restrooms, and other high-touch surfaces.</li> <li>Menus and drink coasters should be single-use or on a material that can be sanitized after each use.</li> <li>All 24-hour restaurants should allow for a minimum of 4 hours between closing and reopening daily to clean.</li> <li>Follow all ND Food Code requirements.</li> </ul>
	Special Measures	<ul> <li>ALL RISK LEVELS</li> <li>Encourage customers to download Care19 Apps to increase success with contact tracing. BeLegendary.link/Care19</li> <li>Increase ventilation and air exchange with outdoor air. If fans are used, make sure air from fans is not blowing directly from one person toward another.</li> </ul>

