



Employer Guidance for Oklahoma's Open Up and Recover Safely Plan

Full Service and Quick Service restaurants offering in-restaurant dining

The following interim guidance is to assist food establishments reopening to the public after restrictions from the Governor's Executive Order are lifted.

Note: Please check with your local municipality for rules related to reopening, as they may have additional requirements.

"Bars" are listed to reopen during Phase 2 (goal of May 15th) at reduced capacity with physical distancing measures.

- The definition of "Bars" are standalone establishments that primarily serve alcohol with 65% or more total sales deriving from alcohol. This does not prevent restaurant bars from operating as long as the following restaurant guidelines are followed:

Sanitation & Disinfecting Guidelines

- You are encouraged to develop, implement, and maintain and revise a cleaning and disinfecting plan for your workplace.

Developing Your Plan

- Evaluate your business to determine what kinds of surfaces and materials make up that area. Most surfaces and objects will just need normal routine cleaning. Frequently touched surfaces and objects like light switches and doorknobs should be cleaned and then disinfected to further reduce the risk of germs on surfaces and objects.
 - First, clean the surface or object with soap and water.
 - Then, disinfect using an [EPA-approved disinfectant](#).
 - If an EPA-approved disinfectant is unavailable, you can use 1/3 cup of bleach added to 1 gallon of water, or 70% alcohol solutions to disinfect. Do not mix bleach or other cleaning and disinfection products together.

Determine What Needs to be Cleaned

- If your business has been unoccupied for 7 days or more, it will only need your normal routine cleaning to reopen the area. This is because the virus that causes COVID-19 has not been shown to survive on surfaces longer than this time.

Determine What Needs to be Disinfected

- Following your normal routine cleaning, you can disinfect frequently touched surfaces and objects using a product from EPA's list of approved products that are effective against COVID-19.
- If you are cleaning or disinfecting a hard and non-porous material or item like glass, metal, or plastic, consult [EPA's list of approved products for use against COVID-19](#). Examples of high-touch areas that need to be disinfected are:
 - Tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets and sinks, touch screens, and ATM machines.
 - Menus and point-of-sale devices.
- If you are cleaning or disinfecting a soft and porous material or items like carpet, rugs, or seating in areas, these soft and porous materials are generally not as easy to disinfect as hard and non-porous surfaces. EPA has listed a limited number of products approved for disinfection for use on soft and porous materials.
 - Soft and porous materials that are not frequently touched should only be cleaned or laundered, following the directions on the item's label, using the warmest appropriate water setting.

Implement Your Plan

- Clean visibly dirty surfaces with soap and water. Clean surfaces and objects using soap and water prior to disinfection. Always wear gloves appropriate for the chemicals being used for routine cleaning and disinfecting.

Maintain and Revise Your Plan

- Routine cleaning and disinfecting are an important part of reducing the risk of exposure to COVID-19. Normal routine cleaning with soap and water alone can reduce risk of exposure and is a necessary step before you disinfect dirty surfaces.
- Surfaces frequently touched by multiple people, such as door handles, desks, phones, light switches, and faucets, should be cleaned and disinfected at least daily.
- More frequent cleaning and disinfection may be required based on level of use.

Additional Guidelines

- Encourage use of carry out, curbside or delivery dining options.
- Encourage reservations and call ahead orders to reduce time in facility. (removed at Phase 3)
- Proper distancing for customers (i.e. every other table occupied, 6 ft. spacing markings on floor at registers).
- Recommend removing chairs from tables or blocking entrances to booths to ensure physical distancing requirements are met (removed at Phase 3).

- Outdoor dining areas such as patios may resume regular capacity as long as the 6 ft. physical distancing can be maintained.
- In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor (removed at Phase 3).
- Limit or remove use of reused customer items (i.e. menus, condiment containers on tables, etc.). Disposable menus or single use items preferred.
- Sanitize reusable items such as menus and condiment bottles after each table change (removed at Phase 3).
- Recommend sanitizing each dining area between guests.
- Make hand sanitizer bottles or stations available to customers.
- Inform customers to refrain from visiting the establishment if they feel sick, have been exposed to someone with COVID-19, or are exhibiting symptoms.
- Encourage curbside, delivery, or takeout dining options for these customers.
- Recommend screening of employees and vendors for symptoms (cough, fever, shortness of breath, and close contact with someone who has tested positive for COVID-19). Removed at Phase 3.
- If unable to take temperatures on-site at start of shift, verbal temperature acknowledgment screening can be taken if employee self-monitors temperatures at home.
- Recommend wearing masks for staff interacting with customers and for kitchen staff if unable to maintain physical distancing due to the workspace constraints (removed at Phase 3).
- Allowed in Phase 2 (goal of May 15th) - Banquets-Maximum of six people for 60-inch round tables and eight people for 72-inch round tables. Must continue to follow 6 ft. physical distancing requirements.
- To prevent reuse of utensils by the public, designate staff to serve at buffet or customer self-service areas (removed at Phase 3).

Employees:

- Increased washing of hands with soap and water for at least 20 seconds.
 - Even with hand washing, recommend using barriers such as tongs, gloves, tissues, or other utensil to prevent direct hand contact with ready-to-eat foods.
- Remind employees to cover coughs and sneezes and use a disposable tissue when possible then follow immediately with washing hands for at least 20 seconds.
- Avoid touching eyes, nose, mouth, or facemask.
- Workers that are possibly sick with COVID-19 symptoms (Fever over 100.4F) are required to stay home or be sent home immediately.
- Workers who have COVID-19 symptoms should not return to work until they are symptom free for 72 hours without taking any fever reducing medication.

Employers:

- Limit use of high-risk staff (age 65+ or immunocompromised).
 - If assigned to work, have them perform duties with limited contact to others (removed at Phase 3).
- Ensure that sick leave policies are flexible and consistent with public health guidance and that employees are aware of these policies.
- If an employee is confirmed to have COVID-19, employers should inform fellow employees of possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA).
- Employees exposed to a co-worker with confirmed COVID-19 should refer to CDC guidance for [how to conduct a risk assessment](#) of their potential [exposure](#).
- Cross-train personnel to perform essential functions so that the workplace is able to operate even if key staff members are [absent](#).