

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

## Full Service Restaurants

- **May reopen beginning May 1, 2020**
- Must adhere to strict sanitation and disinfecting protocols and social distancing guidelines.
  - **Phase one: Table spacing of 6-8 feet with increased occupancy allowed every thirty days until full operations are achieved.**

### **Recommended Guidelines for Temperature Checks & Employer Policies**

Restaurants should consider use of a touchless infrared thermometer to check the temperature of employees each day. Employees with a temperature above 100.4°F are recommended to be sent home until they have no fever and no evidence of COVID-19 symptoms. Employers should consider implementing flexible sick leave and supportive policies and practices for employees and consider needs of employees older than 65 years or in other vulnerable populations.

### **Sanitation & Disinfecting Guidelines**

- Use disinfectants that are appropriate in a food setting.
- Prior to reopening, deep clean all surfaces and touch points with nationally sanitization products.
- Prior to reopening, retrain employees on best practices to avoid contamination.
- Surfaces such as doorknobs, counters, and other items that are high-touch should be regularly cleaned and sanitized.
- Clean and disinfect bathrooms regularly, particularly high-touch surfaces, and ensure they have handwashing supplies.
- Consider using single-use condiment containers.
- Consider using single-use, disposable menus or menus that can be properly disinfected after each guest.
- Encourage touchless payments and digital ordering to further minimize touching of writing implements and high touch surfaces.
- Consider displaying posters and signs to frequently remind guests to take steps to prevent the spread of COVID-19. These messages may include information about:
  - Staying home if you are sick or do not feel well, and what to do if you're sick or feel ill.
  - Reminders of facial hygiene and cleanliness, such as avoid touching eyes nose and mouth with unwashed hands.
  - Covering coughs and sneezes with a tissue, then throwing the tissue in the trash.
  - Washing hands often with soap and water for at least 20 seconds, especially after going to the bathroom, before eating, and after blowing your nose, coughing, or sneezing.

- Consider designating one person to clean high-touch points throughout the day.
  - Examples of high-touch point surfaces include doorknobs, door handles and push plates, railing, faucets, and toilet flush levers.
- Disinfect tables after each use (\*remember: EPA considers tables a food-contact surface, so be sure to rinse and sanitize after disinfection).
  - Sanitize table top set ups after each use.
- Wash, rinse and sanitize all unprotected tools, small wares, and food-contact surfaces, following standard protocols and labeled directions.
- Employees should use proper handwashing, observe respiratory etiquette, and avoid using other employees' phones, pens, notepads, or other work tools.
- Strategic placement of approved hand sanitizers for employees and guests on table tops and touch points.

### **Social Distancing Guidelines**

- Prior to reopening, exam restaurant layout and seating chart for how to best maintain the appropriate social distancing and rearrange accordingly.
- Consider using phone-in or online reservation systems to stagger arrivals.
- No parties exceeding 10 People in dining rooms, unless seated in a private dining area.
  - Banquets –maximum of 6 people for 60in round tables and 8 for 72in round tables
  - Must follow table spacing guidelines
- Restaurants that incorporate bar areas should maintain six feet social distance between parties at bar tops.
- Adjusting seating in waiting areas to follow social distancing guidelines.
- Ensure Buffets, salad bars, drink stations and other self-serve areas are serviced by gloved employees.
- Consider designated entrances and exits to minimize face-to-face exposure of patrons entering and exiting the restaurant.
- Consider texting guests when tables are ready to avoid large gatherings in the lobby area.
- If possible, limit menu offerings to accommodate preparation and cooking at distances.
- Consider rearranging coolers and freezers before accepting new deliveries to maintain organization and reduce points of contact during deliveries.