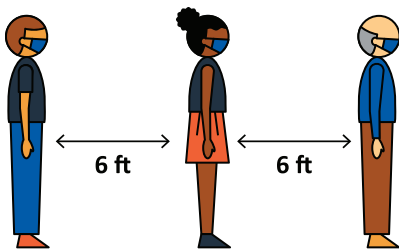


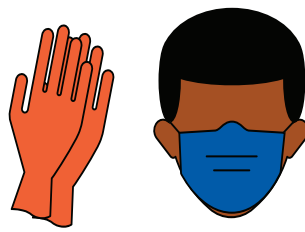
# Restaurants & Taverns Checklist

## Staff Health and Safety

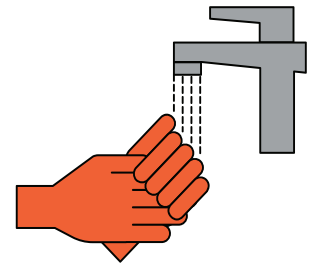
Make sure to provide a safe working environment and educate staff about the signs, symptoms, and risk factors associated with COVID-19 illness, how to prevent the spread of the coronavirus at work; including steps being taken in the workplace to establish social distancing, frequent handwashing, and other precautions.



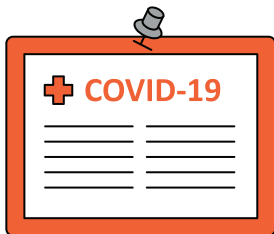
Ensure employees maintain six feet of physical distance. If that's not possible, stagger work schedules or create physical barriers between staff.



Provide employees free face coverings and disposable gloves.



Ensure frequent handwashing.



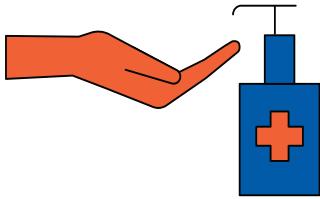
Assign a COVID-19 supervisor for each shift whose sole role is to oversee employee health and safety and ensure proper cleaning, hygiene, and screening protocols are followed.



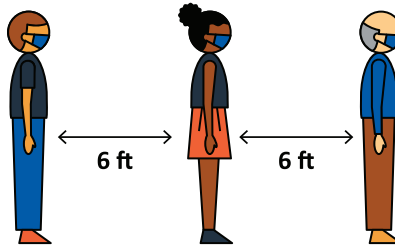
Conduct health screening for employees for COVID-19 symptoms as soon as each employee shows up for work. If an employee does show symptoms, send them home immediately and deeply clean all areas/ surfaces that employee touched.

## Customer Health and Safety

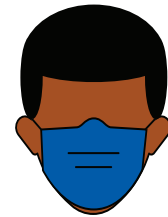
Display up-to-date public health guidance in multiple languages around your establishment. During times of emergencies, accessibility continues to be a civil right. Consider appropriate accommodations for people with disabilities when planning for reopening to clients or customers.



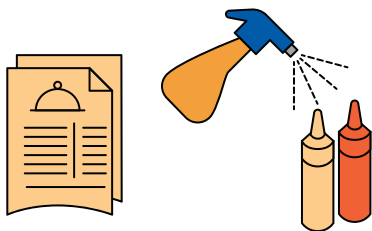
Provide accessible hand sanitizer stations at all entrances to your establishment.



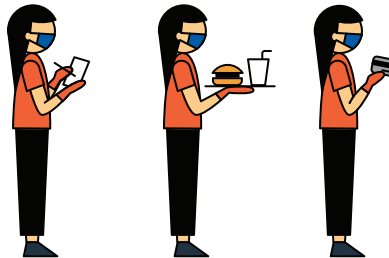
Ensure customers can maintain six feet of physical distance. This is required for table service, food pickup, payment counters, and waiting areas that are inside and outside your establishment.



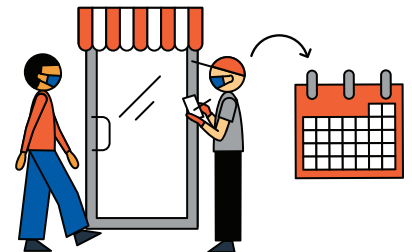
Ensure customers understand they should wear face coverings at all times except for when they're seated at their table or if they are under two years old or have a medical reason that makes it unsafe for them to wear one.



Use single-use menus or a menu board for in-person dining. If condiments kept on tables are not single use, they must be sanitized after each customer finishes their meal.



Minimize serving staff to each table; one waiter should take the table's order, bring their food and drink, and take their payment, etc.



Consider keeping a voluntary log of customers to help facilitate contact tracing. The log should include their name, phone number, and the date they visited the business.

**Thanks for your cooperation!**