



WORKSITE-SPECIFIC PROTECTION PLAN

COVID-19 Restaurant Operating Procedures

Facility Name:

Facility Address:

1. PROTECT EMPLOYEE HEALTH:

IMPLEMENT MEASURES TO ENSURE FOOD HANDLERS DO NOT WORK IF ILL AND ARE PROTECTED FROM BECOMING ILL IN THE WORKPLACE.

This Facility uses the following methods to ensure protection of Employee Health in the workplace:

All employees have been told not to come to work if ill.

A health survey is conducted with each employee prior to the beginning of each shift.

Employees receive a thermal or temperature scan prior to beginning of each shift.

Face coverings are worn by all staff that interact with the public.

Employees take mandatory handwashing breaks on the following schedule:

Employee breakrooms and restrooms are being disinfected frequently, on the following schedule:

Breakrooms:

Restrooms:

Other measures being taken to ensure protection of Employee Health:



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2. SOCIAL DISTANCING:

IMPLEMENT MEASURES TO ENSURE SOCIAL DISTANCING IS ADHERED TO. RESTAURANT TABLES SHALL BE SIX FEET APART OR IF UN-MOVABLE, A BARRIER OR PARTITION MUST SEPARATE TABLES TO PROTECT THE PUBLIC.

This Facility uses the following methods to ensure social distancing is adhered to:

- A reservation process is used to prevent crowds from gathering.
- Staggered seating times are used to space traffic flow.
- Tape or markings of at least 6 feet separation are used in any area where members of the public may form a line.
- All tables are six feet apart or if un-movable, a barrier or partition has been added to separate the tables.
- Tables are limited to family/household groups of not more than 10 people.
- Other measures used to ensure social distancing is adhered to while customers are waiting to be seated:

3. EDUCATION FOR THE DINING PUBLIC AND FOOD HANDLERS:

IMPLEMENT MEASURES TO ENSURE FOOD HANDLERS AND THE PUBLIC ARE EDUCATED ON DINING OUT SAFELY, THROUGH PUBLIC NOTIFICATIONS.

This Facility uses the following methods to ensure education of the dining public and food handlers:

- Signage is posted at each public entrance of the facility to inform all employees and customers that they should: stay home if they are ill or have symptoms consistent with COVID-19; maintain a minimum six foot distance from one another; and wash/sanitize hands upon entry to facility.
- A copy of the Restaurant Operating Procedures is posted at each public entrance to the facility.
- Encourages customers to wash or sanitize their hands upon entrance to the facility.
- Public entering facility for onsite dining are verbally reminded that it is their obligation to stay home if they:
 - Are ill or are experiencing symptoms consistent with COVID-19 within the past 7 days.
 - Have a household/family member that has or had a fever or COVID-19 symptoms in the past 7 days.
 - Had close contact with someone who is known to have COVID-19 in the past 14 days.
- Each employee is provided a copy of the COVID-19 Restaurant Operating Procedures to ensure they understand and will implement the procedures.



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Other measures used to ensure education of employees and customers on dining out safely:

**4. MEASURES TO PREVENT UNNECESSARY CONTACT / CROSS CONTAMINATION:
IMPLEMENT MEASURES TO PROTECT THE PUBLIC THROUGH THE LIMITATION AND FREQUENT DISINFECTION OF
COMMON TOUCH POINTS AND SANITIZATION OF FOOD CONTACT SURFACES.**

This Facility uses the following methods to prevent unnecessary contact or cross contamination:

- No food items or containers are shared between tables such as condiment bottles, salt and pepper shakers, or breadbaskets.
- No self-service buffets.
- Self-service machines, such as soda and frozen yogurt machines, are sanitized every 30 minutes.
- Non-food items that may be used by multiple customers, such as menus, must be disinfected between each use or modified to be a single service item, such as a disposable paper menu.
- Utensils are properly washed, rinsed and sanitized for an adequate contact time with a sanitizer that is effective against Coronavirus or use of single-use utensils.
- Common touchpoints, such as door handles, are cleaned and sanitized following this schedule:
- Disinfection wipes are provided at customer tables.
- Touch free motion detectors are used to dispense soap and paper towels.
- Public restrooms are being disinfected every hour.
- A team member per shift is designated to oversee/enforce additional sanitization and disinfection procedures, as needed.



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Other measures used to prevent unnecessary contact or cross contamination:

Prepared by:

Title:

Date: