

NEW REGULATIONS FOR RESTAURANTS & DINING SERVICES

Effective May 1, 2020 through May 13, 2020 by executive order of Governor Brian Kemp



Create a Healthy Workplace: Screen and evaluate workers who exhibit signs of illness, such as fever over 100.4 degrees F, cough, or shortness of breath; Require workers who exhibit signs of illness to not report to work or to seek medical attention. Per U.S. FDA, if an employee becomes ill or presents signs of illness at work the operator should identify the employees' condition in a pre-work screening and send the employee home. Restaurants shall create, maintain, and follow established policies regarding when employees who have become ill are permitted to return to work. CDC says a person needs to self-isolate for at least seven days after symptom onset and needs to be symptom free with out medication for three consecutive days before returning to work. Post signs on entrances that no one with a fever or symptoms of COVID-19 is permitted into the facility; provide hand sanitizer for patrons.



Create Safe Business Practices: Implement teleworking for all possible workers; implement staggered shifts for all possible workers; hold all meetings and conferences virtually, whenever possible. Discourage workers from using other worker's phones, desks, offices, or other work tools and equipment. Where possible stagger workstations to avoid employees standing adjacent to one another. Establish limit numbers to employee breakrooms.



Keep a Clean Workplace: Train all employees on the importance and expectation of increased frequency of handwashing, the use of hand sanitizers with at least 60% alcohol, and provide clear instruction to avoid touching hands to face. Always require all employees to wear face coverings; Such coverings shall be cleaned or replaced daily.



Increase Physical Space: Increase physical space between workers, waitstaff and patrons. Prohibit handshaking and other unnecessary person-to-person contact in the workplace; enforce social distancing of non-cohabitating persons while present on the restaurant property. Do not allow patrons to congregate in waiting areas or bar areas. Design a process to ensure patron separation while waiting to be seated that can include floor markings outdoor distancing, or waiting in cars; Update floor plans for common dining areas, redesigning seating arrangements to ensure at least six feet of separation from seating to seating. Utilize physical barriers on booth seating when available; limit the table size to 6 patrons; Remind third-party delivery drivers and any suppliers of your internal distancing requirements; Where possible, physical barriers such as partitions or plexiglass at registers should be used



Remember Food Safety: Discard all food items that are out of date; discontinue the use of salad bars and buffets; if providing grab and go service, stock coolers to no more than minimum levels; Ensure the Food Safety Manager certification of the person in charge is up to date and provide food handler training to refresh employees



Before Opening: Prior to resuming dine-in services, thoroughly detail, clean and sanitize the entire facility and continue to do so regularly, focusing such cleaning and sanitation on high contact areas that would be touched by employees and patrons. Remove items from self-service drink, condiment, utensil, and tableware stations and have workers provide such items to patrons directly wherever practical; use rolled silverware and eliminate table presets.



While Allowing Dine-In Services: Between diners, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops and commonly touched areas, and discarding single-use items; The use of disposable paper menus is strongly encouraged, which should be discarded after each patron use. Otherwise businesses subject to this section shall clean and sanitize reusable menus between each use by a patron. Use technological solutions where possible to reduce person to person interaction such as mobile ordering, mobile access to menus to plan, text upon arrival for seating and contactless payment options. Where possible, consider a reservations-only business model or call-ahead seating; If possible, use an exit from the facility separate from the entrance



Maintain Clean Public Restrooms: Clean and sanitize restrooms regularly, check restrooms based on frequency of use and ensure adequate supply of soap and paper towels; Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back of house. Avoid all food contact surfaces when using disinfectants; mark ingress/egress to and from restrooms to establish paths that mitigate proximity for patrons and staff

When practicable, take out and curbside pick-up services should be prioritized over dine-in services