GUIDELINES

CUSTOMERS & SEATING

- Sick people with symptoms of a respiratory illness should not be allowed on premises. We recommend placing a Sign - If you feel sick, we will be happy to offer take-out.
- Restaurants should limit seating to OUtdoor spaces with tables at a minimum of six feet apart until there are NO NEW cases reported in your county.
- Provide hand sanitizer at customer tables.
- Each menu should be disposed of after ordering.

SERVICE

- All restaurant staff must wear face mask masks and nitrile gloves at all times.
 Gloves should be changed after each encounter with a customer table.
- Talk to your staff to make sure they try to Smile with their Eyes and add a touch of cheer in what they say and in their body language.



For Restuarants To Re-Open Workplaces

EMPLOYEES

- Employees should have their temperature checked prior to beginning their shift. Anyone with a fever should be sent home immediately and required to provide a doctor's note before returning to work.
- Fever is designated as greater than
 99.8 degrees Fahrenheit.

CLEANING

• Post hand washing signs in restrooms and provide soap, water and drying capabilities. No touch

fixtures are preferable. Swing doors to enter and leave restrooms are preferable.

> Restaurants should have all surfaces cleaned and disinfected on a nightly basis after closing utilizing EPA

approved disinfectants labelled for use effective against emerging viral pathogens.

 All surfaces are to include all seating areas, restrooms, kitchen and supply rooms, equipment and other elements of the work environment.

QUESTIONS?

Contact your physician or the CDC for all official medical updates and their specific recommendations for your business.

Center for Disease Control (CDC): https://www.cdc.gov/coronavirus/2019-ncov/index.html Produced & Provided by MedCV.com Author: Dr. Linda Meehan, DO, ObGyn, MedCV Advisory Board Member