

COVID-19 TOOLKIT

Dine-In Restaurants



This toolkit provides guidance for dine-in restaurants to support safety for workers and customers.

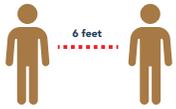


This toolkit includes:

1. COVID-19 Prevention Practices
2. Physical Distancing Requirements
3. Infection Control
4. Protecting Employees
5. Protecting Customers
6. Resources to communicate with your staff and customers.

**To reopen your restaurant
business, here's what you
need to know and do:**

1. COVID-19 Prevention Practices



Physical distancing of at least 6-feet



Use of face coverings by employees and customers



Frequent handwashing and regular cleaning



Employee training on COVID-19 protocols

This document provides guidance for dine-in restaurants, brewpubs, craft distilleries, breweries, bars, pubs, and wineries to support a safe, clean environment for workers and customers.

Dine-in restaurants that provide sit-down meals should follow the restaurant guidance below and should continue to encourage takeout and delivery service whenever possible.

Brewpubs, breweries, bars, tasting rooms, craft distilleries, and wineries are to remain closed until allowed to resume modified or full operation unless they are offering sit-down, dine-in meals as allowed by the Order. Restaurant and other food facilities should continue to encourage takeout and delivery service when possible.

2. Physical Distancing Requirements

- Do not allow customers to congregate in any areas.
- Create 6-foot markings to indicate spacing requirements at entrance and customers areas.
- Limit in-person dining capacity to 60% of maximum occupancy and use physical barriers and/or 6-foot distancing between the tables.
- Limit the number of customers at a single table to no more than 6 people in the same party.
- Install physical barriers such as partitions or plexiglass at registers, host stands, and counters where maintaining physical distancing is difficult.
- Utilize contactless processes for pickup, delivery, and payment where possible.
- Ensure that all preparation areas are at least 6-feet away from customers.
- View all physical distancing requirements by visiting the [Restaurant Protocols](#).

3. Infection Control

Prior to reopening

- Restaurants are cleaned and disinfected/sanitized.
- Dining rooms, host stands and kitchens are equipped with hand sanitizer and sanitizing wipes.
- Ventilation system is in good working order.
- Hot and cold-water fixtures are flushed for 5 minutes.

Food Safety

- All food safety practices are followed and maintained.
- Self-serve machines such as soda dispensers are dispensed by a food employee and cleaned and sanitized frequently
- Self-service food areas or other areas where customers may congregate are closed.

Facility Requirements

- Frequently touched objects such as tables, doorknobs, credit card readers are disinfected hourly. Payment portals, pens and styluses are disinfected after each use.
- One employee to oversee and enforce sanitation and disinfection procedures, as needed.
- Restaurants are cleaned and sanitized/disinfected nightly.
- Restrooms are cleaned and disinfected hourly.
- Hand sanitizers and trash cans are available to the public near the entrance.

4. Protecting Employees

- All employees are told not to come to work if they are sick or if they are exposed to a person who has COVID-19.
- Symptom checks are conducted before employees may enter the workspace. Checks must include a check-in concerning cough, shortness of breath or fever and any other symptoms the employee may be experiencing. These checks can be done remotely or in person upon the employees' arrival. A temperature check should be done at the worksite if feasible.
- All employees who interact with the public must wear cloth face coverings.
- Face shields are provided and worn by wait staff and other employees when servicing customers not wearing a cloth face covering to eat and drink. The face shield is to be worn in addition to the cloth face covering.
- Face shields are to be cleaned and disinfected.
- Ensure hand hygiene practices including allowing employees time to wash their hands, the use of hand sanitizer, and proper glove use.
- Break are staggered to ensure physical distancing.
- View additional employee protection protocols by visiting the [Restaurant Protocols](#).

5. Protecting Customers

- Customers must wear cloth face coverings to be served. Children under 2 and individuals with chronic respiratory conditions are exempt from this requirement. Customers may remove cloth face coverings when eating and drinking.
- Customers who refuse to wear a cloth face covering may be refused service.
- Servers and bussers moving items touched by customers must wear gloves.
- Reusable menus are cleaned and disinfected between customers.
- Seating areas are cleaned and sanitized after each use.
- No flatware, glassware, dishware, menus or condiments can be on the table prior to the seating of customers.
- Cashless transactions are encouraged.
- View additional customer protection protocols by visiting the [Restaurant Protocols](#).

6. Resources to communicate with your staff and customers.

Guidances

Reopening Protocol for Restaurants (must be posted at all public entrances)

Ventilation in Restaurants

Cleaning and Disinfection Matrix

Outdoor Dining

Use of Barriers for Physical Distancing

Posters

Notice to Customers Poster

Physical Distancing Poster

Cloth Face Covering Poster

Stay Away if Sick Poster



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