

Establishments planning to be open must have a plan in place to mitigate the risk of spreading the virus that causes COVID-19.

Although plans do not need to be submitted for review or approval, they must comply with existing and applicable licensing requirements and be available upon request. All patrons of an establishment must be seated while consuming food or drink or otherwise on the premises except when entering, exiting, or using the restroom. Nightclub establishments may be open as bars (with closed dancefloors) under the same conditions.

BARS, BREWERIES, WINERIES, DISTILLERIES AND NIGHTCLUBS SHOULD USE THE FOLLOWING PROTOCOLS AS GUIDANCE FOR THEIR PLANS TO OPERATE.

Establish protocols to maintain six feet of physical distance among employees and patrons.

Considerations include:

- Limit occupancy as necessary, to maintain six feet physical distancing
 - o Consider establishing a maximum number of people per square foot to maintain physical distancing requirements (see example calculator in Resources section)
- Space tables appropriately to keep patrons six feet apart while seated and while moving in and out of chairs
- Eliminate the use of waiting areas and standing areas
- Space seating at counters and bars at least six feet apart between parties while seated
- Prohibit counter and bar ordering and have drinks and food served at tables
- Make sure employees and patrons maintain at least a six-foot distance when waiting in line for entrance to the establishment
 - o For establishments using employees to check identification or collect cover charges, limit employee exposure by requiring face coverings and gloves; ensure patrons standing in line are waiting at least six feet apart
- If live and other entertainment is offered, patrons must remain seated.
 - o consider providing a barrier between the patrons and the entertainment to keep at least a six-foot distance

Establish protocols to reduce the risk of spread of the COVID-19 virus by training employees on cleaning and disinfection procedures, and protective measures. Consider the following:

- Dedicate certain staff members to disinfection of high contact surfaces throughout the establishment and disinfection of tables between parties
- Refrain from using pre-set tableware if food is served
- Refrain from refillable drinks
- Make sure growlers and refillable or reusable containers are cleaned prior to refilling
- Verify ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate sanitizers each day
- Require all employees in contact with patrons to wear cloth face coverings and gloves during their shift and change gloves after touching patron items
- Either close or make sure to disinfect frequently any pool tables, shuffle boards, darts, bag toss and other games being used and if this is not feasible consider eliminating their use
- Update employee illness policy and provide COVID-19 staff training.
- Monitor employee health. Considerations might include:
 - o Screen employees for fever and symptoms before every shift
 - Check temperature with non-contact thermometer; if no fever, which is a temperature greater than 100.4°F, or COVID-19 symptoms are present, require workers to self-monitor and report onset of symptoms during their shift
 - o Inform staff regarding when they should stay home or when they should leave work due to illness
 - o Make sure a procedure is in place for contacting your local public health district if an employee is diagnosed with COVID-19

Identify other measures to reduce exposures to COVID-19 such as:

- Post signs on the front door or window that states that any customer, who has a fever or other COVID-19 symptoms, must refrain from entering
- Provide signage throughout the establishment reminding patrons to practice physical distancing and proper hand hygiene
- Make hand sanitizer available throughout the establishment
- Limit the number of patrons in the facility at one time
- Direct the flow of traffic in the establishment to maximize space between people (e.g. lines marked on the floor)
- Use signage and barrier protection to limit movement and maintain distancing
- Limit employee and patron contact by using contactless payment methods when possible
- Keep photo booths or other novelty attractions closed (if applicable)
- Use observation personnel to make sure distancing and disinfection procedures are followed
- Dedicate staff to maintain sanitation for high touch surfaces
- Eliminate self-serve snacks and water
- Close drinking fountains
- Create low decibel environments to prevent people from needing to talk loudly, shout or lean close to hear if not providing live or other entertainment
- Improve ventilation, if possible, by opening windows and doors or adjusting the HVAC system

Resources:

Food and Drug Administration. Food Safety and the Coronavirus Disease 2019 (COVID-19). Available at:
<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

National Restaurant Association. COVID-19 Reopening Guidance.
<https://restaurant.org/Downloads/PDFs/business/COVID19-Reopen-Guidance.pdf>

Centers for Disease Control and Prevention. Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 (COVID-19):
<https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>

Centers for Disease Control and Prevention. Reopening Guidance for Cleaning and Disinfecting Public Spaces, Workplace, Businesses, Schools and Homes: <https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>

Centers for Disease Control and Prevention. Guidance on Disinfecting:
<https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>

Environmental Protection Agency list of COVID-19 effective disinfectants:
<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

Calculator to estimate the maximum number of people per square footage:
<https://www.banquettablespro.com/social-distancing-room-space-calculator>