

Jenny Wolfes

June 9, 2020

BAR AND NIGHT CLUB RE-OPENING GUIDELINES

Capacity must be limited to 50% of normal operating capacity to allow for adequate group spacing.

Social distancing of 6ft must occur between all seating areas

Open areas should be filled with tables to prevent people from congregating

Security will monitor congregating

Tables must be limited to six people per table

Only serving drinks to seated patrons, or those in designated areas

Sitting or standing at bars or counters is not allowed.

Disposable cups will be used for all drinks.

All menus will be paper

Reservations are preferred with call-ahead table seating

Customers should stand in line and maintain a six-foot social distancing when waiting in front

Stagger exiting of guests

All surfaces occupied must be cleaned between customers, including tables and chairs.

Disinfection plan for workstations, including points of sale and drink preparation areas, customer bathroom areas, and other high-touch surfaces?

It will be mandatory for all employees to wear masks and gloves when serving guests

All employees will be trained on returning to work on COVID-19 health and safety guidelines

Employees will be screened for illness and given temperature check prior to beginning shift

All employees will be provided with training on cleaning and social distancing standards

Train employees on handwashing and expectation of increased frequency of handwashing, the use of hand sanitizers with at least 60% alcohol, and

Implement staggered shifts for employees

Provide employee breaks in outside area

or call-ahead seating to better space customers in advance? Cleaning and sanitizing: q Have you deep-cleaned your restaurant? q Do you have enough cleaning supplies in inventory? q Do you have a disinfection plan for workstations, including points of sale and food/drink preparation areas, customer dining areas, and other high-touch surfaces? Employee health and personal hygiene: q Do you have enough masks, gloves, and other PPE required for employees in inventory? q Do you have enough hand sanitizer / hand soap for employees and customers? q Do you have a plan to screen employees for symptoms before entering worksite? q Do you have a response plan in case an employee tests positive? Facility safety: q Do you have a process to log all employees on worksite? q Have you identified high-touch items (including menus, self-serve stations) you will remove or modify? q If possible, do you have a plan for providing contactless payment options (e.g., online payment option, mobile app, advance payment over phone)? q Have you posted signs to remind employees of best practices? Where will they be posted? q Is the HVAC system working properly? Have air ducts been cleaned recently?