



Guidelines for Food Establishments during Utah's 'Moderate Risk' Phase*

Updated April 30, 2020

Effective May 1, 2020

Restaurants, Food Service Establishments, Bars, Food Trucks, Convenience Stores

Takeout, curbside pickup, or delivery options are still encouraged. Dine-in services are allowed with extreme precaution, following strict guidelines around physical distancing and staff monitoring. Contactless payment is encouraged. Employers need to create a safe environment for their staff.

For all food services:

- Follow all employer guidelines outlined in General Business Guidelines
- Employees shall be checked for symptoms daily, at the beginning of each shift. Symptomatic employees must be excluded.
- Staff must wear face coverings.
- Stagger workstations so workers can maintain a 6-foot distance and do not face one another.
- Encourage contactless payment; if not possible, disinfect transaction terminals between customers.
- Staff must sanitize hands between handling payment options and food/containers.
- When delivering food, drivers must use hand sanitizer before passing delivery to customers, and use disposable containers/packaging that do not need to be returned.
- Employers must provide personal protective equipment such as face coverings, hair nets, gloves, and overalls, as applicable.
- Customers are encouraged to provide contact information to assist with contact tracing efforts.

Dine-in services are not recommended during moderate risk conditions. However, if dine-in services are opened, the following precautions shall be taken:

- Limit tables to groups of 10, preferably members of the same household.
- Groups of patrons at a table must maintain a distance of 6 feet from patrons of other parties at all times. Either move tables or mark off tables not to be used.
- In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor.
- Maintain signage to remind individuals from separate parties to stand at least 6 feet apart; waiting areas should have floor markers to indicate proper spacing.
- Hosts should open doors for customers and guide them to their seats to prevent traffic or congregating; hand sanitizer should be available at the door.
- Upon entry, hosts should point guests to signage that includes the following information:
 - Outlines symptoms and encourages that if the patron, or someone they live with, has experienced COVID-19 symptoms, to please order takeout instead.

- Recommendation for high-risk individuals to order takeout/delivery instead of dining in for the protection of that individual.
- Manager checks each employee for symptoms before every shift with temperatures taken and asks if any member of the employee's household has tested positive for COVID-19 in the past 14 days. Log must be kept and available for inspection by the local health department.
- Staff must wear face coverings at all times and perform hand hygiene between interactions with each table.
- Cups, lids, napkins and straws must be handed directly to customers by staff.
- No refills. Individuals may not bring their own reusable items (mugs, cups). If refills are generally offered as part of the meal, fresh clean cups should be used.
- Do not place utensils on tables until the patron is seated.
- Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use. Staff must sanitize hands between handling payment options and food/containers.
- Staff should avoid touching items that have been placed on the table (menus, plates, utensils, pens, cups, etc.). The table will be cleared by a dedicated staff member once all guests at the table have left.
- A dedicated staff member sanitizes the area occupied by customers upon departure including tables, menus, pens, salt and pepper shakers, etc., being careful not to contaminate food with chemicals. Consider use of disposable items if necessary.
- The restaurant may not operate if PPE, EPA-approved disinfectants and sanitizers, soap, and other necessary cleaning supplies are not available; sanitizer is effective against COVID-19. Chlorine (bleach) at 100-200 ppm is recommended.
- Hand sanitizer must be available immediately adjacent to bathrooms.
- Restaurant dining areas should be closed for cleaning and disinfecting in the morning, afternoon, and evening (during regular downtimes). Cleaning and disinfecting includes all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces.
- Buffet and self-serve restaurants will provide utensils, cups, plates and other service items only from the counter where food is ordered. None of these items will be accessible to the public. Buffet style restaurants (and salad bars) will provide servers who will serve the meals from buffet to limit exposure. Patrons will not be allowed within 6 feet of the food serving area.
- Stagger workstations so employees are not facing one another and are 6 feet apart.
- To-go boxes, pizza boxes, paper cups, and any other paper product that touches food must be treated as food in how they are stored and handled.
- Staff must use gloves when handling ready-to-eat foods (including ice). Gloves are not required when handling foods that have yet to be cooked.
- Playgrounds in restaurants must remain closed.

*Adapted from Utah's *Phased Guidelines for the General Public and Businesses to Maximize Public Health and Economic Reactivation*

<https://coronavirus-download.utah.gov/Health/Phased%20Health%20Guidelines%20V4.0.pdf>