

Safe Start Phase 2

Guidance for Food Establishments



We're in Safe Start Phase 2.

The following guidance will help you operate safely.

- You may reopen your permitted food establishment's dining room at 50% of capacity or below.
- Up to 5 people may be seated together.
- Move tables/seating areas at least 6 feet apart.
 - When not possible, put a physical barrier between tables/seating areas.
- Do not offer seating at the bar.
- Customers must wear face coverings when not seated at their table.
- Provide single-use menus or post menu signs. Reusable menus are not permitted during Phase 2.
- Please have one employee serve a table—bring beverages, utensils, food and handle payment.
- If possible, take reservations to ensure capacity stays at 50% or below.

If your kitchen has been closed for an extended time

- Use the [COVID-19 pre-opening checklist](#) to safely reopen your establishment. The checklist is also available in Spanish, Korean, Russian, Tagalog, Vietnamese and Simplified Chinese on [our COVID-19 information for food establishments page](#).

Voluntary visitor log

- Please ask customers to sign in on a [voluntary visitor log](#).
 - One person per household. Include date, time, name, phone number and email address.
- Keep each day's log for 30 days. After 30 days, shred the log.
- If a customer or employee tests positive for COVID-19, we will call you.
- Your staff may answer questions and share the information with the Health Department.
- Information on the log is for Health Department use only. You may not use, share, give or sell the information for any other purpose.

Clean and disinfect

- Clean and disinfect high contact surfaces at least every 2 hours.
- Use disinfectants labeled for use on emerging viruses. Follow instructions on the label.
- Between customers, clean and disinfect dining area surfaces, like chair backs, tables, condiments and digital ordering devices.
- Remove table décor that will not be cleaned between customers.

Self-service buffets and salad bars

- Ensure physical distancing between customers.
- Clean and disinfect high-touch areas every hour.
- Designate a staff member to monitor and ensure disinfection and physical distancing.
- Provide hand sanitizer before and after the buffet or salad bar.
- Make sure you have a sneeze guard in place.

Beverage stations and other self-service food

- Provide hand sanitizer near the beverage station or self-service food.
- Change or disinfect utensils at least every four hours when used with bulk unpackaged foods like donuts, dry rice, and dry beans.

Health and hygiene

- Provide hand sanitizer at your facility's entrance, if possible.
- Make sure restrooms always have soap and paper towels.
- Modify vents and open screened doors and windows to increase airflow, if possible.

Physical distancing

- Post signs telling customers and employees about COVID-19 symptoms and physical distancing.
- Mark spots 6 feet apart (indoors and outdoors) for customers to wait in ordering and serving lines.
- Set up tables/seating areas at least 6 feet apart. Remove or cordon off extra seating.
- If there is a wait for seating, encourage customers to wait in their car or outdoors. Call customers when their table is ready.
- Put effective sneeze barriers or at least 6 feet between cashiers, food workers and customers.

Ordering

- Consider limiting menu options to speed up ordering.
- Provide single use menus or post menu signs. List allergens to reduce questions.

Payment

- When possible, use no-contact systems for ordering and payment.
- Disinfect touchpads at least every 2 hours.
- Provide hand sanitizer where customers pay, if possible.
- Make sure after handling money, employees wash their hands before moving to another task.

Employee health

- Employees must wear face coverings except when they:
 - Work alone and do not interact with others.
 - Have medical advice that wearing a mask poses a health risk.
 - Have hearing impairment and use facial expression and mouth movement to aid in communication.
 - Are communicating with a person who reads lip—then they may temporarily remove their masks.
- Screen employees for COVID-19 symptoms at the start of each shift.
- If an employee feels or appears sick, they must go home.
- If an employee has probable or confirmed COVID-19, cordon off areas where they worked or touched surfaces until the area and equipment is disinfected.
- Follow [CDC's guidelines for deep cleaning and sanitizing](#).
- Train workers on required handwashing and COVID-19 symptoms.
- Using hand sanitizer is not a substitute for required handwashing.
- Make sure handwashing sinks always have soap and paper towels.
- Make sure employees stay 6 feet apart, in the front and back of the house.
- Adjust employee break times and locations to reduce close contact.
- Stagger work schedules as much as possible to reduce employee contact.
- If you learn an employee tested positive for COVID-19, follow [CDC's guidance](#).

You can find more information and helpful resources on [our COVID-19 information for food establishments page](#).