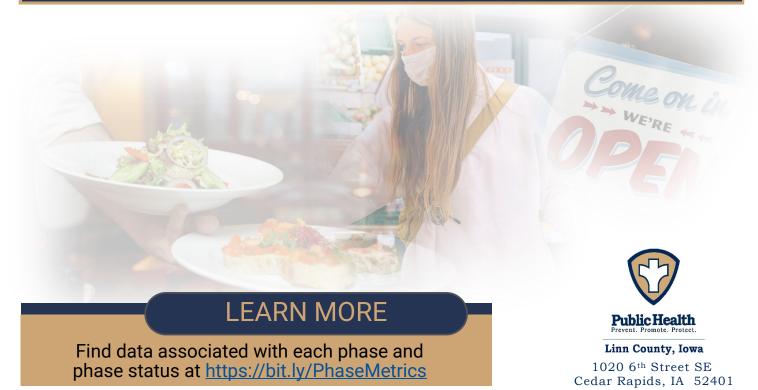
Reopening Guidance during Community Spread of COVID-19

## PHASED REOPENING: RESTAURANT & BARS

A phased approach enables businesses to reopen while protecting the health and safety of employees, patrons, and the general public.

## **Recommended Criteria for Phased Reopening**

Phase One					
Epidemiology	Decreased test positivity rate for at least 14 days				
	<ul> <li>Sustained reduction in number of cases for at least 14 days</li> </ul>				
	Decrease in deaths for at least 14 days				
Health Care	Sufficient PPE for all health care workers even if cases double				
	• Sufficient face masks available to provide to patients seeking care, even if cases doul				
	• More discharges than admissions for COVID-19 within a 7 day period				
Public Health	<ul> <li>All cases interviewed for contact elicitation</li> <li>Contacts elicited for at least 90% of cases</li> </ul>	* Testing capacity is influenced by a			
	Capacity to monitor all confirmed cases and their conta	loosening of testing criteria, availability of nasal swabs to obtain sample,			
	Capacity* to test all people who are symptomatic	and the availability of PPE.			
Move to <b>Phase Three</b> if the criteria above is met, a reduction in cases for an additional 14 days is observed, and a vaccine is available.					
	Phase Two	Phase Three			
Epidemiology	Sustained reduction in cases for an <b>additional</b> 14 days	All previous criteria			
Health Care	Same as Phase One	is met and vaccine is available			
Public Health	Same as Phase One	is available			



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## PHASED REOPENING: RESTAURANT & BARS

Mitigation Guidance				
Action	Phase 1	Phase 2	Phase 3	
Wash hands often	Continue			
Cover Coughs/Sneezes	Continue			
Stay home when ill	Continue			
Isolation of cases	Continue			
Use mask/cloth covering if social distancing is difficult			Discontinue	
Surface/object cleaning	Continue			
Social distancing	Continue		Pause	
Gatherings	Limit to 10 people	Limit to 50 people	Allow all gatherings	
Employee PPE Required	Gloves, mask or cloth face covering, increased hand hygiene		Job-appropriate PPE	
Employee Health Checks	Yes		No	
Restaurant/Bar Capacity	50% of seating capacity	75% of seating capacity	100% of seating capacity	
Attached Bar Capacity	20-50% scaled over weeks, no standing	75%, seating allowed	100% seating & standing	
In-House Dining	Yes			
Carry-Out Food	Yes			
Self-Service Food	No		Yes	
Housekeeping	Increased housekeeping procedures, increased restroom cleaning		Follow Iowa Code on restaurants & bars	
Communal Use Items	Limited		Normal	
Menus	Single-use or alternatives that allow for disinfection after use		Normal	

Please see the CDC for cleaning guidance: <a href="https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html">https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html</a>