



Reopening Guidance - Phase I for

Food Establishments / Catering / Coffee Houses / Bars

SOCIAL DISTANCING

Missourians shall abide by the 6-foot distancing rule from other individuals. This does not apply to family members or individuals performing job duties that require contact with other people to perform their work duties.

Enhanced precautions should be taken when work duties require contact with people less than 6 feet apart.

FOLLOW CDC
RECOMMENDATIONS
FOR CLEANING,
DISINFECTING, AND
PROPER USE OF
FACE COVERINGS.

WWW.CDC.GOV

Restaurants and bars may offer dine-in services, provided that the limitations on social distancing and other precautionary public health measures are in place to protect employees and patrons. The following is recommended guidance for these establishments:

- Temperature screening of all employees at the beginning of each shift, along with assessment for COVID-19 symptoms, including those in the employee household.
- Signage should be used to remind patrons to maintain at least 6 feet distance from individuals in other families/parties.
- Encourage call ahead orders for pickup to reduce time in facility.
- In waiting areas, a 6-foot distance must be maintained between families/parties, whether indoor or outdoor. Patrons should remain in their personal vehicles until such time adequate space is available inside the establishment.
- Patron tables must be at a minimum, 6 feet apart, from edge to edge.
- No more than ten (10) people at a single table.
- Employees are encouraged to wear masks, especially the host/hostess, waiter/waitress, and table clearing staff.
- Use disposable menus if possible, or sanitize menus between each customer use.
- Do not place utensils on table until patron is seated.
- Employees must perform hand hygiene (hand washing or hand sanitizer) between interactions of each table.
- Serving trays must be sanitized between serving of each table.
- Cups, lids, napkins, utensils and straws should be placed directly on tables by employees, and not be made available for guest self-service.
- Employees should avoid touching items that have been placed on tables (plates, utensils, cups, etc.). New cups should be used for each refill.
- Disposable gloves provided/required for patron use at buffet/salad bar/self-serve areas.
- Gloved employees should remove used plates/utensils/cups, and sanitize the area occupied by patrons.
- Condiment items (e.g.: salt/pepper shakers, sauces, etc.) must be sanitized. The use of disposable condiment items is highly encouraged.
- Cleaning and sanitizing of all tables, chairs, door handles, floors, restrooms, and any other high-touch surfaces must be performed multiple times throughout each workday.
- The establishment must have available employee PPE, EPA-approved disinfectants/sanitizers, soap, and other necessary cleaning supplies. Ensure proper concentration and contact time of sanitizer. Chlorine test strips should be available and used to test sanitizer strength.



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GENERAL GUIDELINES

- Citizens who feel sick should stay home.
- Continue to practice good hygiene.
- Avoid socializing in groups that do not allow for appropriate physical distancing.
- When in public, maximize physical distancing from others.
- Minimize travel to the extent possible.

ENFORCEMENT & EFFECTIVE DATES

The state is working with local health authorities to support the order. Local health authorities and law enforcement maintain the same jurisdiction and authority they have always had. This order is in effect beginning 12:01 AM, Monday, May 4, 2020 until 11:59 PM, Sunday, May 31, 2020.

- Keep employee assignments and workstations consistent to minimize exposure (e.g.: kitchen staff should not wait tables, designate one person to the register, designate one person cleaning tables, etc.).
- Encourage contactless and/or non-signature payments. If not possible, payment stations must be sanitized between each patron use.
- Playground areas must remain closed.
- Additional catering recommendations:
 - Buffets (Food & Drink) – Self-Serve
 - Disposable gloves provided/required for patron use.
 - One-sided buffet line.
 - Spacing limits between individuals accessing buffet. Control flow by releasing small groups (tables) at a time.
 - Buffets (Food & Drink) – Served
 - Servers should wear face masks.
 - Gloves should be changed frequently.
 - Use of disposable plates, utensils, cups, napkins and condiment packages.
 - No self-serve drink pitchers on tables.
- The continued use of drive-thru, pickup, or delivery options is encouraged.

All normal/routine Missouri Food Code requirements remain in effect, and must be strictly followed.

Establishments are encouraged to post your dine-in guidelines on your websites, Facebook pages, and in media advertising so your patrons will know what is expected upon arrival.

For questions:
Laclede County Health Department
Environmental/Sanitation Department
417-532-3477 or 417-532-2134