

COVID-19 Restaurants/Bars Plan Checklist THD review does not guarantee the effectiveness of your plan. This review is intended to assist you with

THD review does not guarantee the effectiveness of your plan. This review is intended to assist you with determining whether your event planning encompasses current CDC recommendations. Failure to submit a plan or implement guidance may result in the denial or closure of your event.

Establishment Name:							
Reviewer:							
Date of Review:							
CONSIDERATIONS	ASSESSMENT						
	In-Place	Not-In-Place	Ny A				
Policies & Procedures							
Develop Sick Leave policies that encourage sick staff to stay at home without fear of job loss and other consequences.							
Ensure appropriate COVID-19 accommodations, modifications, and assistance for staff with special health care needs or disabilities		01					
Plan and monitor absenteeism of staff, cross-train staff, and create a roster of trained back-up staff. Block schedule work shifts to minimize							
potential exposures and staff outages. Develop a plan for if someone gets sick							
or shows symptoms of COVID-19 Conduct daily health checks (temperature screening and/or symptom checking) of staff.							
Implement measures to maximize distancing between workers to the extent it is safe and practical to minimize the time that workers are in close contact.							
Develop plan for how large parties will be handled and what the party size limit will be. If there are Guest capacity limits, determine how this will be tracked and provide necessary tools.							
Ensure social distancing by placing floor or wall markings or signs to identify 6ft. distance between persons for queues and waiting areas.							
Provide separate order and collection counters where possible. Consider contactless payments or online payment ordering apps.							
Develop policy for personal protective equipment (PPE) and/or cloth face coverings.							

CONSIDERATIONS	ASSESSMENT				
	In-Place	Not-In-Place	N / A		
Facilities and Supplies					
Obtain & Provide: Soap, hand sanitizer (at least 60% alcohol), paper towels, tissues, cleaning & disinfection supplies, cloth face coverings (as feasible), notouch/foot pedal trash cans, no-touch soap/hand sanitizer items.					
Monitor availability and use of gloves when food is prepared and served, and when handling and disposing of trash.					
Develop a schedule for routine cleaning and disinfection in collaboration with maintenance staff, including the following areas: high-touch surfaces, communal spaces (restrooms) and shared use items.					
Follow sanitizer manufacturer's instructions: • Application – food contact or nonfood contact surfaces • Contact time • Efficacy against SARS-CoV-2, the cause of COVID-19 • Sanitizer set up with chemicals at proper strength/concentration					
Ensure that menus are single-use or laminated so that they can be sanitized between use and/or use menu boards only.					
Install physical barriers, such as sneeze guards and partitions, in areas where it is difficult to maintain 6ft apart.					
Ensure dining seating is spaced at least 6ft apart.					
Ensure that clearing, cleaning and sanitizing occurs on a high rotation between customers for tables, chairs, benches, trays, table condiments, etc.					
Ensure that high touch self-service containers and items requiring frequent hand contact are removed from use, or appropriately washed, cleaned and sanitized, and changed after each customer/party is served (e.g. condiments such as ketchup bottles and salt/pepper shakers).					
Perform frequent cleaning and sanitizing of children's play areas or remove access.					
Ensure ventilation systems operate properly. Increase circulation of outdoor air as much as possible (open screened windows and doors when it is safe to do so.)					

CONSIDERATIONS	ASSESSMENT				
	In-Place	Not-In-Place	N / A		
Education & Training					
Educate staff about when they should stay home if they have been diagnosed w/ COVID-19 or have been exposed to someone with symptoms or a confirmed case.					
Educate staff about when they can return to work.		- ×C			
Educate staff on current Sick Leave policies and encourage staff to stay home when sick without fear of job loss or retaliation.		Ū.			
Teach/reinforce the importance of handwashing with soap and water for at least 20 seconds.					
Teach/reinforce the importance of social distancing (6ft minimum) and cloth face coverings.					
Train staff on all safety protocols including cleaning procedures to ensure safe and correct application of disinfectants					
Post signage on how to stop the spread of COVID-19 and promote everyday protective measures.					
Gatherings and Events					
Identify and prioritize outdoor activities where social distancing can be maintained as much as possible					
Remove or place out of service any serve yourself buffet style food areas and communal beverage stations or condiment areas.					
Entrances and Exits located to minimize foot traffic congestion. Implement oneway directional traffic reminders.					

CONSIDERATIONS	ASSESSMENT				
	In-Place	Not-In-Place	N / A		
Communication & Messaging					
Post signage in highly visible locations to promote everyday protective measures. Locations include: entrances, dining areas, restrooms, staff locations, etc.					
Develop plans to include messages about behaviors that prevent spread. Utilize website, email, social media, etc.			0 -		
Promote COVID-19 requirements onsite (e.g. PA announcements) and externally (e.g. website) to remind customers of COVID-19 requirements.					
Ensure all communication is developmentally appropriate and accessible for all guests including different languages and those with disabilities.		08.6			
Preparing for a Sick Employee					
Develop a plan to support staff experiencing trauma or challenges related to COVID-19.)				
Immediately send staff home if exhibiting COVID-19 symptoms and increase air circulation in work areas then wait 24-hrs before cleaning and disinfecting work area.					
If calling an ambulance, alert them that person may have COVID-19.					
Notify individuals of closures and restrictions put in place due to COVID-19 exposure. Maintain employee confidentiality.					
Advise those who had close contact with a person diagnosed with COVID-19 to stay home and self-monitor.					



TILS A HEALTH DEPARTMENT