

PHASED REOPENING OF DINE-IN FOOD SERVICE

WITH PRECAUTIONS FOR CUSTOMERS AND EMPLOYEES

In accordance with the Governor’s April 28 announcement, Salt Lake County will allow limited dine-in service to begin on Friday, May 1, 2020, at food establishments (including bars) that follow strict guidelines to help prevent the spread of infectious disease. As outlined in the state’s [Utah Leads Together 2.0 plan](#), dine-in service should be delayed until establishments meet all conditions below. It is critical for the health of all Salt Lake County residents that business owners, employees, and customers understand and comply with these requirements. Businesses that do not comply may be closed by Salt Lake County Health Department (SLCoHD).

- **Exclude ill employees and customers.** Managers must monitor themselves and all employees at the beginning of their shift for symptoms, including maintaining a temperature log of employees that is available for inspection by the health department. Anyone with symptoms of COVID-19 must not be allowed on the premises. Establishments must offer to record customer contact information so public health may contact customers in case of exposure to COVID-19. Establishments must also post signs in work areas that advise employees not to work if they are experiencing fever, cough, difficulty breathing, or symptoms of foodborne illness; similarly, they must post signs in public areas advising customers to stay home if ill. SLCoHD will provide signage online that establishments may print and use.
- **Wear face coverings.** Employees and customers must always wear face coverings over the nose and mouth to effectively reduce the spread of respiratory droplets. Customers may remove their face coverings while actively dining.
- **Enforce physical distancing.**

Employee Areas: Employees in kitchen areas should maintain physical distance from each other and kitchen workstations should be arranged so that employees do not face one another. Where possible, staff should be separated into teams to minimize interaction between groups. All existing food regulations still apply, including wearing gloves when handling ready-to-eat foods and regular washing of hands; hand sanitizer does not replace the need for hand washing by food handlers.

Customer Areas: Indoor and outdoor waiting and dining areas must allow for at least 6 feet of space between customer groups. Customers cannot occupy adjacent booths, no matter how high seat backs are. The number of people dining together in one group is limited to 6 and the total number of guests must not exceed 50% of the approved occupancy limit. Given the smaller number of tables available, customers are encouraged to reserve tables in advance to minimize wait times. High-risk customers are advised to take advantage of take-out options. Take-out customers may order inside the establishment if barriers or floor markers are placed to keep customers at least 6 feet apart. Children’s play areas inside and outside of restaurants must remain closed. Hosts are encouraged to open doors for customers and discourage customers congregating at the entrance. Live entertainment and games are not allowed.

Bar Seating: Bar patrons must not be seated within 6 feet of other patrons, nor any taps, food, clean glasses, or the bartender work area (“the well”). Seats and stools within 6 feet of these items must be removed or remain unoccupied at all times.
- **Disinfect between uses.** All customer tables and chairs must be disinfected after customer use. Tables must be cleared and disinfected by a staff member (not a server) designated for the task. Utensils are not to be provided until customers are seated. Disposable single-use menus are encouraged; if used, permanent menus must be disinfected after each use. Establishments should use down time between shifts to disinfect high-traffic areas and high-touch surfaces, including tables, chairs, restrooms, door handles, and floors. The same process should be followed when the establishment closes each day. Disinfectants/sanitizers effective against COVID-19 must be available. (Approved list at [EPA.gov](#)). Use disposable cleaning supplies if possible (towels, mop heads, etc.); other supplies must be laundered daily.

- **Limit self-service.** Customers may use self-service drink stations, provided the machines and surfaces are sanitized by an employee at least every 30 minutes. Cups, lids, straws and other single-use items must be given to customers by employees who are wearing gloves. Condiments cannot be kept on tables but may be provided to guests upon request. Condiment containers must be disinfected after each use; condiment stations must be disinfected at least every 30 minutes. Buffet-style and self-serve restaurants may 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. Employees must serve food from buffets to limit exposure; patrons may not be within 6 feet of the food serving area.

FOR MORE INFORMATION

This fact sheet summarizes key requirements for allowing dine-in operations to resume. Additional information is available in the state’s [Utah Leads Together 2.0 plan](#), or call Salt Lake County Health Department at 385-468-INFO (4636).

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