




MEMORANDUM

Date: April 24, 2020

To: Loni Anderson, Division Manager
Health Department

From: C.H. Huckelberry
County Administrator 

Danny Nikitas, Environmental Health Supervisor
Health Department

Re: **Draft – Reopening Guidance for Restaurants**

Deputy County Administrator Dr. Francisco Garcia forwarded a draft of the possible reopening guidance for restaurants. I would not worry about the preamble material or even the closing. I would concentrate on the actual rules and regulations.

I have a number of suggestions for consideration regarding draft rules and regulations that could be forwarded for input to a restaurant subcommittee under the Back to Business Task Force. They are as follows:

1. Wellness checks for all employees at the beginning and end of their shifts to include a temperature check. I believe you covered some information regarding obvious illness; however, I believe it is important to have restaurant employees participate in body temperature wellness checks for reassuring their coworkers and patrons that they are not exhibiting any of the COVID-19 symptoms.
2. I would also suggest that any patron who enters a restaurant receive a temperature wellness check as well as be asked about their health status, whether they are feeling well or whether they have exhibited any COVID-19 symptoms in the last 72 hours.
3. I suggest cloth masks or other equivalent be required for all staff, including servers and food preparers.
4. All restaurant staff who handle food or serve food should wear gloves.
5. The six-foot standard between tables may not be sufficient; for example, if you have the tables six feet from edge to edge, but you have a patron sitting opposite in the same area, they are likely to now only be separated by four feet. Perhaps eight feet between tables may be a more appropriate standard.

6. All services should be by reservation only to properly control flow of customers in and out of the facility. This would eliminate any surging that would violate allowable social distancing standards.
7. An appropriate assessment should also be made of each facility and have a posted maximum occupancy based on the size of the facility to allow proper social distancing of at least six feet between patrons.
8. Multiple servers providing service at a particular table should be discouraged to minimize the number of different individuals who participate in serving restaurant patrons.
9. The discussion regarding bars is potentially problematic. I do not know how they would open and meet the social distancing standards without physically removing fixed seating at the bar.
10. I would also review with our County Attorney's Office whether we can implement civil fines with schedule of fines for violation to deter noncompliance.

We should also indicate that we will conduct more frequent inspections and publicize in newspapers/media any restaurant that violates the reopening standards and/or requirements, much like publicizing those restaurant that fail restaurant Health Code inspections.

I appreciate the efforts in this matter. Please consider the items I provided above as suggestions that I believe would improve public health and safety. Also, remember our work at this time is a draft, subject to review by a restaurant subcommittee under the Back to Business Task Force.

Attachment

c: Jan Leshner, Chief Deputy County Administrator
Francisco García, MD, MPH, Deputy County Administrator & Chief Medical Officer,
Health and Community Services
Dr. Bob England, Director, Health Department