



MEMORANDUM

Date: May 5, 2020

To: Restaurant and Bar Subcommittee
Pima County Back to Business Taskforce

From: C.H. Huckelberry 
County Administrator

Re: **Reopening of Restaurants and Bars – Best Practice Standards**

It appears the Governor is authorizing the reopening of restaurants and bars as of May 11, 2020. We have reviewed his standards for reopening, which are included in Attachment 1 and find they are presently nonspecific regarding any new temporary regulation to minimize or prevent the spread of COVID-19. The actions that you have suggested broadly represent what we would classify as a best practice. It is unclear as to whether the County can require certain standards to be met that exceed those of the State. Generally, the County is required to conform to State rules and regulations and cannot independently implement our own standards.

We have itemized a list of possible additional “best practice” measures that could be strongly suggested to be implemented. (Attachment 2)

We would appreciate your review of these best practice standards to determine how many of them you believe should be implemented at restaurants and/or bars prior to reopening.

We are also initiating a survey indicating that these may be best practices, but not regulatory-required because of State preemption. We would like to know how the public views these best practices. We understand these rules, regulations or suggested practices are coming fast and furious, but we believe it is appropriate to have some consensus before reopening.

It is our belief that while the County cannot require certain standards, we should, as a public health agency, be able to recommend best public health standards.

CHH/anc

Attachments

c: The Honorable Chairman and Members, Pima County Board of Supervisors
Jan Leshner, Chief Deputy County Administrator
Francisco Garcia, MD, MPH, Deputy County Administrator & Chief Medical Officer,
Health and Community Services
Bob England, MD, MPH, Director, Health Department
Theresa Cullen, MD, MS, Appointed Public Health Director, Health Department

ATTACHMENT 1



GUIDANCE FOR RESTAURANTS PROVIDING DINE-IN SERVICES

*Pursuant to EO 2020-34 Building on COVID-19 Successes
Resuming additional business operations for barbers, cosmetologists and dine-in restaurants*

Following the Centers for Disease Control and Prevention (CDC) guidance, under all circumstances, the following precautions should be followed by people dining in restaurants. To the extent possible, restaurant establishments should take measures to ensure that customers may follow these guidelines:

- Stay home if sick.
- Consider ordering food for delivery or curbside pickup if available.
- Protect yourself while dining at restaurants:
 - Stay at least 6 feet away from others while dining.
 - When you do dine-in, consider dining during off-peak hours (for example, early morning, mid-afternoon, or late night).
 - If you are at higher risk for severe illness, continue to use takeout and delivery and avoid dine-in services at restaurants. People at higher risk for severe illness include adults 65 or older and people of any age who have serious underlying medical conditions.
 - Do not touch your eyes, nose, or mouth.
 - If possible, use touchless payment (pay without touching money, a card, or a keypad). If you must handle money, a card, or use a keypad, use hand sanitizer immediately after.
 - Wash your hands with soap and water or use an alcohol-based hand sanitizer before you eat and again when you are finished.
 - After leaving the restaurant, use hand sanitizer. When you get home, wash your hands with soap and water for at least 20 seconds.

Following the Centers for Disease Control and Prevention (CDC) guidance, under all circumstances, the following precautions should be followed by restaurants providing dine-in:

- Consider assigning duties to vulnerable workers that minimize their contact with customers and other employees.
- Enforce hand washing, covering coughs and sneezes.
- Develop standards for the use of non-medical grade masks or cloth face coverings by employees when near other employees and customers.
- Ensure adequate supplies to support healthy hygiene practices for both employees and customers including soap, hand sanitizer with at least 60 percent alcohol (perhaps on every table, if supplies allow), and tissues.
- Consider posting signs on how to stop the spread of COVID-19, properly wash hands, promote everyday protective measures, and properly wear a face covering.
- Intensify cleaning, disinfection and ventilation practices.
- Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use.
- Avoid using or sharing items such as menus, condiments, and any other food. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors.
- Wipe any pens, counters, or hard surfaces between use or customer.
- Train all employees in the above safety actions.

The Department of Health Services recommends the following additional steps be taken by restaurants:

- Maintain physical distancing, including limiting parties to no more than 10.
- Operate with reduced occupancy and capacity based on the size of the business location with special attention to limiting areas where customers and employees can congregate.
- Implement comprehensive sanitation protocols, including increased sanitation schedules for bathrooms.
- Continue to provide options for delivery or curbside service even if a location offers dine-in.
- Implement symptom screening for employees prior to the start of their shift.
- Consider offering masks to wait and host staff.
- Restaurants should sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to:
 - Tables
 - Tablecloths
 - Chairs/booth seats
 - Table-top condiments and condiment holders
 - Any other surface or item a customer is likely to have touched
- Avoid instances where customers serve their own food.

***Note that guidance may be updated. Those complying with this guidance are encouraged to regularly visit the websites provided to ensure they are adhering to the most up-to-date guidance.*

Websites for additional public health guidance:

www.cdc.gov · www.azhealth.gov · www.dol.gov

ATTACHMENT 2

Pima County COVID-19 Pandemic Temporary Measures Related to the Pima County Food Code

The Pima County Back to Business, Restaurant and Bar Group made the following suggestions during its first meeting. This temporary guidance applies to all restaurants and other dine-in establishments, and will be in effect for the length of the pandemic and until all restrictions are lifted by the Governor. The measures also apply to event spaces and catered functions.

Compliance with such standards is to be validated during regular operator inspections. All establishments that document adherence to the minimum best practice standards below will earn a Pima County Best Practice Pledge badge that can be displayed electronically or physically to provide a visible symbol of the commitment to the communities health and well-being.

Minimum Employee, Vendor, Delivery Service and Patron health and wellness measures:

1. Wellness/symptom checks, including temperature checks for all restaurant personnel, vendors, contractors, third party delivery service workers, etc. as they arrive on premises and before opening of a restaurant
2. Cloth masks and gloves and frequent hand-washing is required for all servers and restaurant personnel (except gloves not required for servers if hands are sanitized between servings)
3. Any patron exhibiting symptoms of COVID-19 is prohibited from entering the facility

Minimum restaurant operation measures:

4. Physical and electronic signage posting at the restaurant entrance of public health advisories prohibiting individuals who are symptomatic from entering the premises
5. Indoor occupancy limited to 50 percent or lower
6. Service by take out, reservation or call ahead seating only, including Text and/or telephone notification of patrons requesting restaurant in-person service, allowing restaurant patrons to physical distance until called for service
7. Physical distancing of 6 feet minimum between tables
8. Clearly marked 6 foot spacing marks throughout the restaurant, along entrances, hallways, restrooms and any other location within a restaurant
9. Parties no larger than 10 allowed per table
10. Menus must be in a format that does not promote potential virus transmission

e.g. menu boards, single use menus

11. Elimination of self-service stations including salad bars, buffets, soda refill stations
12. Expansion of outdoor service areas to increase physical distancing standards
13. Hand sanitizers available at entrances to the facility, restrooms and in employee work areas
14. Sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to: Tables, Tablecloths, Chairs/booth seats, Table-top condiments and condiment holders
15. Post documentation cleaning logs on line and at the entrance documenting cleaning of all public areas (inclusive of counter tops, door handles, waiting areas, etc.) at least every 2 to 3 hours

Additional measures to consider:

16. Implement touchless payment methods
17. Restaurant personnel to have a national certification in food safety and handling, as well as specific training in the prevention of COVID-19