



MEMORANDUM

Date: May 9, 2020

To: Pima County Back to Business
Steering Committee Members

From: C.H. Huckelberry
County Administrator 

Re: **Temporary Measures, Guidelines or Best Practices for Phase Reopening**

Over the past several weeks, various Task Forces and Subcommittees have met to develop specific guidance for business groups or activities that have regular interaction with the public. Since April 30, there have been a total of 9 separate meeting of the various groups who have collaborated to develop these temporary measures, guidelines or best practices. The following pages summarize the recommendations before the Steering Committee today from the three specific areas of concern:

- Bars and Restaurants (Includes Temporary Restaurant Expansion of Seating Areas)
- Resorts, pools and spas
- Attractions

Approval of these recommended operational guidelines provides the direction necessary for Phase I opening of various commercial entities. Pima County will use these temporary regulations to guide reopening activities during the COVID-19 public health emergency.

I ask that, while it is not necessary to schedule additional meetings at this time, the Steering Committee, Subcommittees and Task Forces should stand ready to convene at any time as the response to the COVID-19 pandemic may quickly change. In addition, we may want to review the success of the reopening in 30 days to see if any of these measures require modification.

CHH/mp

Attachments

c: Jan Leshar, Chief Deputy County Administrator

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.



DATE: May 8, 2020
TO: C. H. Huckelberry, County Administrator
Carmine DeBonis Jr. Deputy County Administrator
FROM: Carla L. Blackwell, Director, Development Services *CB*
SUBJECT: Temporary Restaurant Expansion of Seating Areas

Pima County Development Services has been working closely with the Health Department's Consumer Health and Food Safety Division on ways to facilitate restaurant reopening consistent with public health guidance. Pursuant to your request to review the April 30, 2020 proposal from Flores Concepts and provide recommendations for reopening restaurants in unincorporated Pima County, our staff has compiled the attached recommendations.

It is proposed that these allowances remain in effect through December 31, 2020, and be evaluated for continuation beyond this date if warranted based on guidance from Pima County Health Officials. Please note that these recommendations were developed for restaurant reopening. However they could be applied for bar operations, subject to adherence to applicable state liquor license requirements, when these establishments are authorized to reopen by Governor's order.

Pima County Development Services has shared this list of recommendations with other local jurisdictions and has received favorable feedback which indicates there may be a good opportunity for a consistent regional approach. Along with the Health Department, we will continue to coordinate with our jurisdictional partners and restaurant representatives to identify and implement strategies for safely reopening and operating consistent with public health guidance.

Please contact me if any additional information is needed

c: Jan Leshner, Chief Deputy County Administrator
Dr. Francisco Garcia, Deputy County Administrator, Health & Community Services
Yves Khawam, Assistant County Administrator for Public Works
Dr. Bob England, Director, Health Department
Chris Poirier, Planning Official
Tom Drzazgowski, Chief Zoning Inspector



Recommendations for Temporary Expansion of Restaurant Seating Areas

May 8, 2020

Administrative Change: Zoning Code relief for restaurants to provide more usable seating area to maximize social distancing can be accommodated administratively without requiring a code change during the period of emergency declarations.

Limits and Restrictions: Specific limits are not recommended on seating area expansions to allow maximum flexibility to accommodate a wide variety of business sizes, locations and types. This would apply to restaurants in shopping centers, retail strips, stand-alone structures and multi-use buildings. Potential expansion areas could include vacant land, vacant building space, common areas, sidewalks, parking lots, etc. More importantly restaurants would have flexibility to work with the landlord/building owner to identify the best locations to establish expanded seating areas.

Adjacency of Seating Areas: The expanded seating area does not have to be immediately adjacent to the existing restaurant footprint. It may be desirable to establish a seating area on the shady side of a storefront or other areas such as a parking lot away from the main structure. It is noted there may be certain state liquor license requirements, which Pima County and other jurisdictions do not have control over, that need to be adhered to and may affect the location of the expanded seating.

Café Seating on Sidewalks and Common Areas: Seating outdoors near an entrance or patio to a restaurant is currently permitted in commercial zones. Café seating is fairly common at restaurants throughout the County such as North Italia, Blanco Taco and others at La Encantada, but is potentially underutilized especially during hotter months. Promenades and sidewalk areas have minimal criteria that must be maintained when expanding into these areas, such as providing 6 feet of distance for safe ingress/egress. A minimum distance of 8 feet, or 5 feet if there are wheel stops, must be maintained from the seating area to the parking lot curb.

Use of Parking Lot: Most shopping centers in unincorporated Pima County, and likely other jurisdictions, are substantially over-parked and have promenades that could be utilized to expand seating to offset table loss from indoor seating limits and to maximize distances between patrons. However, expanded seating areas should not block parking spaces designated for individuals with disabilities or emergency services access lanes.



Wherever parking or loading spaces are used for expanded seating, adherence to the following criteria is recommended:

- Barriers with a minimum height and weight similar to curbs or wheel stops shall be provided on the Parking Area Access Lanes (PAAL) and along the sides of seating areas where adjacent parking spaces will remain in use.
- A five foot clear zone shall exist between the parking area barriers the expanded seating area. Tables and equipment must not be located in this five foot clear zone.

On Street Parking Spaces: These locations could be easily converted to outdoor seating areas or “parklet” type seating areas. These locations, typically found in mixed-use, urban and downtown settings, could be use as seating area extensions. If located within a public street, approval of the jurisdiction’s Transportation Department would be required.

Temporary Shade and Tent Structures: If a tent structure is utilized, and is less than 900 square feet and open on two or more sides, no permit is necessary in unincorporated Pima County. If a tent structure over 900 square feet is erected, a building permit is required with a Fire Department inspection.

Other Permits: If construction or erecting of a structure is proposed that involves electrical, grading/drainage, plumbing or other non-minor improvements, a staff evaluation will determine what other permits may be needed in consultation with the restaurant owner/operator. Most “pop-up” style café and outdoor seating will not trigger any permits.

Other Agencies’ Requirements: Expansions must adherence to applicable requirements of other agencies such as the Pima County Food Code and pandemic-related reopening guidelines and the Arizona Department of Liquor License and Control regulations.

Signage: Enforcement of temporary sign requirements and prohibitions have previously been suspended in unincorporated Pima County, and many other jurisdictions, to allow the use of temporary signage to inform customers during the pandemic emergency declaration.

Landlord/Property Owner Consent: With landlord or property owner consent, and subject to adherence to these outlined recommendations, restaurants may establish expanded seating areas in locations authorized by the landlord or property owner such as courtyards, promenades, sidewalks, parking lots, loading bays, etc.

Review Process: For unincorporated areas, Pima County Development Services Department will provide same day review and evaluation for proposed temporary outdoor expansion. A simple floor/table plan, landlord/owner consent letter, and vehicle barrier diagram (when located in parking lot) can be submitted by email to DSDPlanning@pima.gov for review.

Pima County COVID-19 Pandemic Temporary Measures Related to Pools, Fitness Centers and Resorts

The Pima County Back to Business, Resorts, Pools and Gym Group made the following suggestions during its first meeting on May 4. This temporary guidance applies to all public/semi-public pools, gyms, fitness centers, hotels and resorts and will be in effect for the length of the pandemic and until all restrictions are lifted by the Governor. Separate guidance is provided for permitted restaurant and food services that may apply to this group of operators as well.

For pool operators, 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, and Guest Health and Wellness Measures:

1. Wellness/symptom and temperature checks for all personnel, vendors, contractors as they arrive on premises and before opening of a pool.
2. Similar wellness and symptoms checks for guests are optional.
3. Cloth masks and gloves and frequent hand-washing is recommended for all staff.

Minimum operation measures:

4. Physical and electronic signage posting at the pool or gym entrance of public health advisories prohibiting individuals who are symptomatic from entering the premises.
5. Indoor occupancy limited to 50 percent or lower unless physical distance of standards can be achieved with higher occupancy.
6. Clearly marked 6 foot spacing marks at entrances, hallways, restrooms and any other location within the gym or pool.
7. Physical distancing of 6 feet minimum between fitness equipment, deck loungers, chairs and/or tables.
8. Elimination of self-service stations including water fountains, unless touchless. Nothing prohibits the serving of bottled water.

9. Hand sanitizers available at entrances to the facility, restrooms and in employee work areas.
10. Sanitize customer areas after each sitting or equipment use with EPA-registered disinfectant, including but not limited to: Tables, Chairs/loungers and other high-touch surfaces.
11. Implement cashless and/or minimal touch payment methods if possible.
12. 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.

Pima County COVID-19 Pandemic Temporary Measures Related to Attractions

The Pima County Back to Business, Attractions Group made the following suggestions. This temporary guidance applies to all Attractions. In addition if the attraction has a restaurant component, compliance with the Restaurant and Bar Group is also required 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 Health and Wellness Measures:

1. Wellness/symptom checks, including temperature checks for all Attraction personnel, vendors, contractors, third party delivery service workers, etc. as they arrive on premises and before opening of an Attraction. Patron wellness checks are recommended but not required.
2. Cloth masks and frequent hand-washing is required for all staff and volunteers.
3. Any patron exhibiting symptoms of COVID-19 is prohibited from entering the facility.

Minimum Attraction Operation Measures:

4. Physical and electronic signage posting at the Attraction entrance of public health advisories prohibiting individuals who are symptomatic from entering the premises.
5. Indoor occupancy limited to 50 percent or lower unless physical distance standards can be achieved with higher occupancy. Outdoor Attractions are also limited in capacity by social distancing and the ability of the Attraction to clearly monitor attendance in the outdoor space.
6. Attendance by reservation or advance ticketing is strongly encouraged to control guest entry and exit to comply with physical distancing.
7. Physical distancing of 6 feet minimum throughout the attraction.
8. Clearly marked 6 foot spacing marks throughout the attraction, along entrances, hallways, restrooms and all exhibits. Frequently touched indoor/outdoor exhibits or any exhibit that would not allow physical distancing should be closed.

9. Hand sanitizers available at entrances to the attraction, restrooms and in employee work areas.
10. Elimination of self-service stations including water fountains, unless touchless. Nothing prohibits the serving of bottled water.
11. Sanitize customer areas through-out the attraction with EPA-registered disinfectant, including but not limited to: entry and exit points, and tables or chairs open to the public.
12. Post cleaning log documents 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:

13. Implement touchless payment methods if available.