

## Board of Supervisors Proclamation - Public Health Justification Restaurant Operators

*Updated June 25, 2020*

### Minimum employee, vendor, delivery service and patron health measures:

Measure	Public Health Justification
<p><b>Wellness/symptom checks</b>, including temperature checks for all restaurant personnel, and when possible for vendors, contractors, third party delivery service workers, etc. as they arrive and before opening of a restaurant.</p>	<p>Although there are several symptoms associated with COVID-19, checking temperatures of staff and vendors is an easy way to check for fever, which is a common symptom associated with the virus. Other symptoms may include:</p> <ul style="list-style-type: none"> <li>• Cough</li> <li>• Shortness of breath or difficulty breathing</li> <li>• Fatigue</li> <li>• Muscle or body aches</li> <li>• Headache</li> <li>• New loss of taste or smell</li> <li>• Sore throat</li> <li>• Congestion or runny nose</li> <li>• Nausea or vomiting</li> <li>• Diarrhea</li> </ul>
<p><b>Cloth masks and gloves and/or frequent handwashing</b> is required for all servers and restaurant personnel. Develop or follow handwashing policy for servers as it exists in the Pima County Food Code.</p>	<p><b>Face coverings are most essential in times when physical distancing is difficult.</b> Cloth face coverings help protect other people in case the wearer is unknowingly infected but does not have symptoms. Cloth face coverings are not surgical masks, respirators, or personal protective equipment. Washing hands can keep you healthy and prevent the spread of illness. Germs can spread when you: touch your eyes, nose, or mouth with unwashed hands, prepare or eat food and drinks with unwashed hands, touch a contaminated surface or objects, blow your nose, cough, or sneeze into hands and then touch other people's hands or common objects.</p>
<p>Pima County Health Notice - <b>Posting "STOP Please do not enter if you have COVID-19 symptoms"</b> at the entrance of the facility.</p>	<p>CDC recommends posting signs in highly visible locations (e.g., at entrances, in restrooms) that promote protective measures and describe how to stop the spread of germs, such as washing hands and properly wearing a cloth face covering. Remember that some people may have the virus and be asymptomatic.</p>

### Minimum restaurant operation measures:

Measure	Public Health Justification
<p>Physical and/or electronic <b>signage at entrances</b> of public health advisories prohibiting individuals who are symptomatic from entering the premises.</p>	<p>CDC recommends posting <u>signs</u> in highly visible locations (e.g., at entrances, in restrooms) that promote everyday protective measures and describe how to stop the spread of germs, such as washing hands and properly wearing a cloth face covering. Include messages (for example, videos) about behaviors that prevent spread of COVID-19 when communicating with vendors, staff, and</p>

	customers (such as on business websites, in emails, and on social media accounts).
<b>Indoor occupancy limited to 50 percent</b> unless meeting physical distancing standards allows a higher occupancy.	<p>The more an individual interacts with others, and the longer that interaction, the higher the risk of COVID-19 spread. The risk of COVID-19 spread increases in a restaurant or bar setting as follows:</p> <ul style="list-style-type: none"> <li>• <b>Lowest Risk:</b> Food service limited to drive-through, delivery, take-out, and curbside pick-up.</li> <li>• <b>More Risk:</b> Drive-through, delivery, take-out, and curbside pick-up emphasized. On-site dining limited to outdoor seating. Seating capacity reduced to allow tables to be spaced at least 6 feet apart.</li> <li>• <b>Even More Risk:</b> On-site dining with both indoor and outdoor seating. Seating capacity reduced to allow tables to be spaced at least 6 feet apart.</li> <li>• <b>Highest Risk:</b> On-site dining with both indoor and outdoor seating. Seating capacity <b>not</b> reduced and tables <b>not</b> spaced at least 6 feet apart.</li> </ul>
Physical distancing of <b>6 feet minimum between tables</b> . Bar top or counter seating is not allowed, unless each party is spaced approximately 6 feet apart.	According to the CDC, person-to-person transmission occurs during close (within 6 feet) contact with a person with COVID-19, primarily from respiratory droplets produced when an infected person talks, laughs, coughs, sneezes, etc. These droplets can enter the mouth, nose, or eyes of nearby people or be inhaled into the lungs. Airborne transmission from person-to-person over long distances is believed to be unlikely.
Clearly marked <b>6-foot spacing marks</b> and/or signage along entrances, hallways, restrooms and any other location within a restaurant where queues may form or patrons may congregate.	According to the CDC, person-to-person transmission occurs during close (within 6 feet) contact with a person with COVID-19, primarily from respiratory droplets produced when an infected person talks, laughs, coughs or sneezes. These droplets, particularly when aerosolized, can enter the mouth, nose, or eyes of nearby people or be inhaled into the lungs.
<b>No parties larger than 10</b> per table.	CDC recommends avoiding contact as much as possible with others outside of your household to reduce the risk of virus transmission. By not allowing more than 10 people at a table it decreases the odds that you will be sharing a table with someone that is not a member of your household or someone that you are not in frequent contact with.
Menus must be in a format that does not promote potential virus transmission e.g. <b>menu boards, single use menus</b> .	The virus may spread to hands from a contaminated surface and then to the nose or mouth, causing infection. Therefore, prevention practices (such as handwashing, staying home when sick) and cleaning and disinfection are important.
<b>Elimination of self-service stations</b> including salad bars and buffets.	The virus may spread to hands from a contaminated surface and then to the nose or mouth, causing infection. Therefore, prevention practices (such as <b>handwashing, staying home when sick</b> ) and <b>cleaning and disinfection</b> are important.
<b>Expansion of outdoor service</b> areas to increase physical distancing standards.	<b>According to the CDC</b> , person-to-person transmission occurs during close (within 6 feet) contact with a person with COVID-19, primarily from respiratory droplets produced when an infected person talks, laughs, coughs or sneezes.

<p><b>Hand sanitizers</b> available at or adjacent to entrances to the facility, restrooms and in employee work areas, or soap and running water readily accessible to staff and customers and marked locations.</p>	<p>Keeping hands clean is especially important to help prevent the virus from spreading. Wash your hands often with soap and water for at least 20 seconds especially after you have been in a public place, or after blowing your nose, coughing, or sneezing.</p> <ul style="list-style-type: none"> <li>• If soap and water are not readily available, <b>use a hand sanitizer that contains at least 60% alcohol</b>. Cover all surfaces of your hands and rub them together until they feel dry.</li> <li>• <b>Avoid touching your eyes, nose, and mouth</b> with unwashed hands.</li> </ul>
<p><b>Sanitize customer areas after each sitting</b> with EPA-registered disinfectant, including but not limited to: tables, tablecloths, chairs/booth seats, table-top condiments and condiment holders.</p>	<p>The virus may spread to hands from a contaminated surface and then to the nose or mouth, causing infection. Therefore, prevention practices (such as <b>handwashing, staying home when sick</b>) and <b>cleaning and disinfection</b> are important.</p>

Additional measures restaurants and other dine-in establishments may consider:

<p>Use <b>touchless payment</b> methods if possible.</p>	<p>The virus may spread to hands from a contaminated surface and then to the nose or mouth, causing infection. Therefore, prevention practices (such as <b>handwashing, staying home when sick</b>) and <b>cleaning and disinfection</b> are important.</p>
<p>Restaurant personnel have a <b>national certification in food safety</b> and handling, as well as specific <b>training in the prevention of COVID-19</b>.</p>	<p>These types of trainings equip restaurant staff with increased knowledge to mitigate or reduce risks associated with food safety and COVID-19 transmission. CDC recommends including messages (for example, videos) about behaviors that prevent spread of COVID-19 when communicating with vendors, staff, and customers (such as on business websites, in emails, and on social media accounts).</p>