
Governor Kemp 5.12.2020 Executive Order Summary for Restaurants and Dining Services

[5.12.2020 Gov. Kemp Executive Order](#)

Q: When do these requirements start and end?

A: The order goes into effect May 14 at 12:00 a.m. and ends at 11:59 p.m. on May 31.

No more than ten (10) patrons should be allowed in the facility per 300 square feet of public space. In calculating the total number of public space square feet, such calculation shall include waiting and bar areas as well as patios or any outdoor dining space, if any, but shall not include hallways, restrooms, and spaces closed to patrons. This formula shall only apply to patrons.

Q: Is the kitchen included in the square footage?

A: The square footage does not include the kitchen, hallways, restrooms, and areas closed to patrons. The square footage calculation should only include areas of the restaurant that would normally be open to guests.

All restaurants and dining rooms shall implement measures which mitigate the exposure and spread of COVID-19 among its patrons and workforce. Such measures shall include the following:

1. Screen and evaluate Workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, shortness of breath or difficulty breathing, fever, chills, muscle pain, sore throat, or new loss of taste or smell;

Q: Do I have to take employees' temperature?

A: It is your choice to take employees' temperatures or not. If you do decide to implement temperature-taking, be sure to do so in a fair, non-invasive manor. To avoid HIPPA violations, it is generally suggested that employers use employee numbers instead of recording names to protect their privacy. Documentation is important and the screening procedures should be consistent for all employees. Please be sure to consult with your trusted advisor for guidance on how best to meet these requirements for your business.

Q: Where can I buy thermometers?

A: As of April 29, iHealth Labs has no-touch thermometers in stock for \$43.99 each:

<https://ihealthlabs.com/thermometer-pt3/>

2. Require Workers who exhibit signs of illness to not report to work or to seek medical attention. Per existing U.S. Food and Drug Administration Food Code requirements, Workers who are sick should remain home. If a

Worker becomes ill or presents signs of illness at work, the operator should identify the Worker's condition during a pre-work screening and send the Worker home. Restaurants shall create, maintain, and follow established policies regarding when Workers who have become ill are permitted to return to work. A Worker with known or suspected COVID-19 must follow Centers for Disease Control and Prevention guidelines to self-isolate for at least ten (10) days after symptom onset and end isolation only after symptoms have improved and the Worker has been fever-free and/or symptom-free for three (3) consecutive days without medication before returning to work;

Q: What guidance should I be following for the reopening process?

A: The Georgia Restaurant Association has worked with the National Restaurant Association, representatives of the Food and Drug Administration, academia, the Conference for Food Protection, Ecolab, the Georgia Department of Public Health and industry representatives to develop a set of [opening and operating guidelines specific to Georgia](#) to help restaurants return to full operation safely when the time comes.

This guidance is designed to provide restaurants with a basic summary of recommended practices that can be used to help mitigate exposure to the COVID-19 virus, including: food safety, cleaning and sanitizing, employee health and social distancing.

We trust each individual restaurant will use the resources provided to make a responsible choice that is best for their business and their community.

[The FDA has also published guidance for employers.](#)

3. Implement teleworking for all possible workers;

4. Implement staggered shifts for all possible workers;

5. Hold all meetings and conferences virtually, whenever possible;

6. Train all Workers on the importance and expectation of increased frequency of handwashing, the use of hand sanitizers with at least 60% alcohol, and provide clear instruction to avoid touching hands to face;

7. Require all Workers to wear face coverings at all times. Workers may also wear face shields in addition to their face coverings. Such face coverings and face shields shall be cleaned or replaced daily;

Q: What counts as a face covering?

A: Face coverings must cover the nose and mouth when being worn. [CDC: Use of Cloth Face Coverings to Help Slow the Spread of COVID-19](#)

Q: Are face coverings required even if we don't open our dining room?

A: Yes. The Executive Order specifies wearing face coverings "at all times". Face coverings protect everyone — staff, delivery drivers, customers picking up orders, etc.

Q: Are plastic face shields considered an appropriate face covering, or do we need a mask as well?

A: No, face shields are not appropriate face coverings on their own. If you wear a plastic shield, you must also wear a face covering that covers your nose and mouth.

Q: What if we cannot obtain a sufficient supply of face covers by the time we open?

A: While companies like Sysco have face masks in stock, the Executive Order's usage of the term face covering means cloth coverings like bandanas would be sufficient. It is just important that the face covering is cleaned or replaced every day. [CDC: Use of Cloth Face Coverings to Help Slow the Spread of COVID-19](#)

Q: Are guests required to wear face coverings to dine in?

A: No, they are not, however [the CDC now recommends that everyone wear a face covering when out in public](#).

8. Discourage workers from using other workers' phones, desks, offices, or other work tools and equipment;

9. Where possible, stagger workstations to avoid Workers standing adjacent to one another or next to each other. Where six (6) feet of separation is not possible, consider spacing options that include other mitigation efforts with increased frequency of cleaning and sanitizing surfaces;

Q: Are there any guidelines on social distancing or number of people in the kitchen?

A: There are no specific guidelines for the kitchen. Enforce six-foot social distancing as much as possible. Be sure to have your menu reflect the fact that you will likely have less people in the kitchen than before.

10. Establish a limit for the maximum number of Workers permitted in Worker break rooms to reduce contact;

11. Prohibit handshaking and other unnecessary person-to-person contact in the workplace;

12. Enforce Social Distancing of non-cohabitating persons while present on such entity's leased or owned property;

Q: Can we seat two different families together? What about two friends?

A: You can seat two families or two friends together if they live together. Just remember, you cannot sit more than six people at the same table. (See Guideline #28.)

Q: How do we enforce this?

A: It is recommended that you let guests know about this guideline and ask the question. For example, "As you probably are aware, the Governor's Order prohibits us from seating people who don't live in the same household together so I just need to verify that you live in the same household before I can seat you at a table together – so, do you live in the same household?"

13. Increase physical space between workers and patrons;

14. Limit contact between wait staff and patrons;

Q: How are we able to serve our customers if we are practicing social distancing?

A: The server can bring the food or beverages to the table and step away; no lingering.

15. Discard all food items that are out of date;

16. Discontinue use of salad bars and buffets, unless the salad bar or buffet is being used for cafeteria style service where a Worker is responsible for serving the patron, handling the utensils, and ensuring proper distancing in lines;

17. If providing a "grab and go" service, stock coolers to no more than minimum levels;

18. Ensure the Food Safety Manager certification of the person in charge is up-to-date and provide food handler training to refresh Workers;

Q: Where can I find these classes?

A: Classes may be found [HERE](#). ServSafe® Food Handler and ServSuccess training may be accessed for free through May 31, 2020 as well as ServSafe® COVID-19 Takeout and Delivery. You will need to create account to access the courses. No promo is code required, discount is applied to cart at checkout.

19. Thoroughly detail, clean, and sanitize the entire facility prior to resuming dine-in services and continue to do so regularly, focusing such cleaning and sanitation on high contact areas that would be touched by employees and patrons;

20. Between diners, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops and commonly touched areas, and discarding single-use items;

21. Use rolled silverware and eliminate table presets;

22. Remove items from self-service drink, condiment, utensil, and tableware stations and have workers provide such items to patrons directly wherever practicable;

Q: Do we have to shut down drink machines?

A: Customers can use self-serve drink machines as long as social distancing is practiced and you provide the cups, lids and straws to each customer.

23. The use of disposable paper menus is strongly encouraged, which should be discarded after each patron use. Otherwise, businesses subject to this Section shall clean and sanitize reusable menus between each use by a patron. Non-touch menus are also acceptable for use.

24. Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and ensure adequate supply of soap and paper towels at all times;

Q: Are paper towels required in restrooms or are hand dryers sufficient?

A: Both drying methods are fine. It is important to maintain an ample supply of hand soap. If you have a hand dryer that must be touched to turn on, make sure to sanitize it frequently.

25. Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house. Avoid all food contact surfaces when using disinfectants;

26. Verify that ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers;

27. Update floor plans for common dining areas, redesigning seating arrangements to ensure at least six (6) feet of separation from seating to seating. Utilize physical barriers on booth seating when to ensure Social Distancing;;

28. Limit party size at tables to no more than ten (10);

29. Where practical, consider a reservations-only business model or call-ahead seating;

30. Remind third-party delivery drivers and any suppliers of your internal distancing requirements;

31. Post signage on entrances that no one with a fever or symptoms of COVID-19 is permitted in the facility;

Q: What should the sign say?

A: The sign must say "No one with a fever or other symptoms of COVID-19 is permitted in the facility"; you may include other guidelines for guests such as requiring face coverings, if you choose to implement those guidelines.

Q: Do we have to take customers' temperatures?

A: No, you do not have to take the temperatures of your customers, but if they are exhibiting symptoms you should not allow them on site.

32. Where practicable, physical barriers such as partitions or Plexiglas at registers should be used;

Q: Is it mandatory for restaurants to install sneeze guards in dining rooms and at fast food counters? What if the Plexiglas material isn't available?

A: Guideline #32 says "where practicable, physical barriers such as partitions or Plexiglas at registers should be used." "Should" is a recommendation and not a mandate/required.

33. Use technological solutions where possible to reduce person-to-person interaction: mobile ordering, mobile access to menus to plan in advance, text on arrival for seating, and contactless payment options;

34. Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available;

Q: What counts as hand sanitizer?

A: "Hand sanitizer" means "any hand antiseptic, hand rub, soap, or agent applied to the hands for the purpose of removing common pathogens". (Definition from [4.27.2020 Executive Order](#))

35. Do not allow patrons to congregate in waiting areas or bar areas. Design a process to ensure patron separation while waiting to be seated that can include floor markings, outdoor distancing, or waiting in cars;

Q: How can we do this?

A: It is strongly encouraged that you utilize directional tape and/or signage.

36. If possible, use an exit from the facility separate from the entrance;

Q: How can we do this?

A: It is strongly encouraged that you utilize directional tape and/or signage.

37. Mark ingress/egress to and from restrooms to establish paths that mitigate proximity for patrons and staff;

Q: How can we do this?

A: It is strongly encouraged that you utilize directional tape and/or signage.

38. Where practicable, take-out and curbside pick-up services should be prioritized over dine-in services; and

39. All restaurant or dining room playgrounds shall be closed.

Other Questions & Answers

Q: Do the guidelines in the new Order apply to restaurants even if they don't open their dining rooms?

A: Yes, you must follow the Executive Order even if you are offering delivery, curbside pick-up and/or drive-through services.

Q: Are hibachi restaurants allowed to have the chef cook table side?

A: Only if the chef can maintain proper social distancing.

Q: Can we have an action station?

A: Only if strict social distancing can be maintained.

Q: Can we seat patrons at our bar counter?

A: Seating at bar counters is allowed, as long as social distancing between patrons and employees can be maintained.

Q: Does Kemp's Executive Order preempt any local mandates?

A: Yes, Kemp's Executive Order is the guiding document. It overrides any other municipal or county rules.

Q: What consequences are restaurants facing for not following the guidelines?

A: Not adhering to the guidelines will result in a misdemeanor. Officials who are enforcing this Order should make the infraction known before pursuing charges. Two violations of the executive order will result in the closure of operations.