

July 15, 2020 Governor Kemp Executive Order Section IV: Restaurants & Dining Services

[July 15, 2020 Executive Order](#)

The provisions contained in this Order shall be effective from July 16, 2020 at 12:00 A.M. until July 31, 2020 at 11:59 P.M.

UPDATED LANGUAGE: That pursuant to Code Section 38-3-28, other than orders issued pursuant to the authority of Code Section 38-3-60 *et seq.*, any state, county, or municipal law, order, ordinance, rule, or regulation that requires persons to wear face coverings, masks, face shields, or any other Personal Protective Equipment while in places of public accommodation or on public property are suspended to the extent that they are more restrictive than this Executive Order.

All Restaurants and Dining Rooms as well as all banquet facilities, private event facilities, and private reception venues where food is served that operate during the effective dates of this Order 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 Symptoms of COVID-19;
2. Require Workers who exhibit Symptoms of COVID-19 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 Symptoms of COVID-19 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 onset of Symptoms of COVID-19 and end isolation only after Symptoms of COVID-19 have improved and the Worker has been fever-free and/or free of Symptoms of COVID-19 for three (3) consecutive days without medication before returning to work;
3. Implement teleworking for all possible Workers;
4. Implement staggered shifts for all possible Workers;
5. Hold all meetings and conferences virtually, whenever possible;

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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 Workers to wear face coverings while interacting with patrons. Workers may also wear face shields in addition to their face coverings. Such face coverings and face shields shall be cleaned or replaced daily;
 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;
 10. Establish a limit for the maximum number of Workers permitted in Worker breakrooms to reduce contact;
 11. Prohibit handshaking and other unnecessary person-to-person contact in the workplace;
 12. Increase physical space between Workers and patrons;
 13. Limit contact between Workers and patrons;
 14. Discard all food items that are out of date;
 15. If providing salad bars and buffets, use cafeteria style service where a Worker is responsible for serving the patron, handling the utensils, and ensuring proper distancing in lines, or require that Hand Sanitizer is provided on the buffet or salad bar, that a sneeze guard is properly in place, that Social Distancing is enforced, and that utensils are replaced regularly;
 16. If providing a "grab and go" service, stock coolers to no more than minimum levels;
 17. Ensure the Food Safety Manager certification of the person in charge is up-to-date and provide food handler training to refresh Workers;
 18. 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 Workers and/or patrons;

19. Between diners, clean and sanitize table condiments, digital ordering devices, check presenters, self- service areas, tabletops, and commonly touched areas, and discard single use items;
20. Use rolled silverware and eliminate table presets;
21. Remove items from self-service drink, condiment, utensil, and tableware stations and have Workers provide such items to patrons directly wherever practicable;
22. 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;
23. Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and always ensure adequate supply of soap and paper towels;
24. Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of- house. Avoid all food contact surfaces when using disinfectants;
25. Verify that ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers;
26. Redesigning seating arrangements to ensure at least six (6) feet of separation from seating to seating or utilizing physical barriers to separate groups of seating within six (6) feet;
26. Where practical, consider a reservations-only business model or call-ahead seating;
27. Post signage on entrances that no one with Symptoms of COVID-19 is permitted in the facility;
28. Where practicable, physical barriers such as partitions or Plexiglas at registers should be used;
29. Use technological solutions where possible to reduce person-to-person interaction: mobile ordering, mobile access to menus to plan, text on arrival for seating, and contactless payment options;
30. Provide Hand Sanitizer for use by patrons, including contactless hand sanitizing stations when available;

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31. 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;
 32. If possible, use an exit from the facility separate from the entrance;
 33. Mark ingress/egress to and from restrooms to establish paths that mitigate proximity for patrons and Workers;
 34. All restaurant or dining room playgrounds shall be cleaned and sanitized regularly if in use.

None of the provisions of Section IV of this Order, titled "Restaurants & Dining Services," shall apply to the operation of dine in services in hospitals, health care facilities, nursing homes, or other long-term care facilities, but such facilities should implement measures to prevent the spread of COVID-19 if possible.

The routine inspection timelines under Georgia Administrative Rule 511-6-1-.10(2) may be extended by the Georgia Department of Public Health by one hundred and twenty (120) days for any permit holder of a food service establishment maintaining an "A" food safety grade for any such food service establishment which was scheduled to have a routine inspection at any time between March 14, 2020 and September 10, 2020.