

June 11 Governor Kemp Executive Order Section IV: Restaurants & Dining Services

[June 11, 2020 Executive Order](#)

The provisions contained in this Order shall be effective from June 16, 2020 at 12:00 A.M. until June 30, 2020 at 11:59 P.M.

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;

Do I have to take employees' temperature?

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 manner. 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.

Where can I buy thermometers?

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 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;

What guidance should I be following for the reopening process?

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 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;

What counts as a face covering?

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](#)

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

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.

Are guests required to wear face coverings to dine in?

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;

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

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 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;

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

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

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;

Where can I find these classes?

Manager training can be found [HERE](#). Food Handler training can be found [HERE](#). ServSafe® also created three new, free, [on-demand training videos specifically for COVID-19](#) including ServSafe Takeout, ServSafe Delivery, and ServSafe Reopening Guidelines.

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;

Do we have to shut down drink machines?

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.

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;

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

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.

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;
27. Where practical, consider a reservations-only business model or call-ahead seating;
28. Post signage on entrances that no one with Symptoms of COVID-19 is permitted in the facility;

What should the sign say?

The sign must say "No one with 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.

Do you have a sign I can print?

Click [HERE](#) to download a sign you can print and post on your entrance door.

What are the symptoms of COVID-19?

According to the [CDC](#), people with COVID-19 have had a wide range of symptoms reported – ranging from mild symptoms to severe illness. Symptoms may appear 2-14 days after exposure to the virus. People with these symptoms may have COVID-19: Fever or chills, Cough, Shortness of breath or difficulty breathing, Fatigue, Muscle or body aches, Headache, New loss of taste or smell, Sore throat, Congestion or runny nose, Nausea or vomiting, Diarrhea

Do we have to take customers' temperatures?

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.

29. Where practicable, physical barriers such as partitions or Plexiglas at registers should be used;
30. 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;
31. Provide Hand Sanitizer for use by patrons, including contactless hand sanitizing stations when available;

What counts as hand sanitizer?

"Hand sanitizer" means "any hand antiseptic, hand rub, soap, or agent applied to the hands for the purpose of removing common pathogens". (Definition from April 27, 2020 Executive Order)

32. 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;
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How can we do this?

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

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

How can we do this?

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

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

How can we do this?

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

35. 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.