

## RESTAURANT, PRIVATE RECEPTION AND EVENT FACILITIES, AND DINING SERVICE GUIDANCE:

That 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.

**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, employees who are sick should remain home. If an employee becomes ill or presents symptoms of COVID-19 at work, the operator should identify the employee’s condition during a pre-work screening and send the employee home. Restaurants shall create, maintain, and follow established policies regarding when employees who have become ill are permitted to return to work. An employee 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 have improved and the employee 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;
6. Train all employees 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. Such coverings 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 employees 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 limit numbers to reduce contact in employee breakrooms;
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 employees;
18. Thoroughly detail, clean, and sanitize the entire facility regularly, focusing such cleaning and sanitation on high contact areas that would be touched by employees and 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 at all times;
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. Check restrooms regularly and clean and sanitize based on frequency of use;
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;
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;

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

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 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.

Further, to the extent that the provisions of Section IV of this Order, titled "Restaurants & Dining Services," conflict with the provisions of Section V of this Order, titled "Industry & Commerce," (starting on page 10 in the [executive order](#)) the provisions of Section IV shall control.