

## BARS AND NIGHTCLUBS

Note: If your bar or nightclub hosts live musicians as a side benefit for customers, that side entertainment is allowed, provided regular the rules or guidelines established for restaurant operations during COVID-19 as listed below are followed. However, if the main purpose of your business is live entertainment for customers, whether through music, dance or theater, then the business must remain closed until at least June 15, 2020.

In addition to the applicable requirements above for non-critical Infrastructure, businesses which possess a license to operate as or otherwise meet the definition of “bar” as defined by Code Section 3-1-2(2.1) **shall** implement additional measures to prevent the spread of COVID-19, as practicable. Such measures **shall** include:

1. Screening and evaluating workers who exhibit symptoms of COVID-19;
2. Requiring 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, the operator should identify the worker’s condition during a pre-work screening and send the worker home. Bars 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 free of symptoms of COVID-19 for three (3) consecutive days without medication before returning to work;
3. Limiting the number of total persons inside the bar to fifty (50) people or thirty-five percent (35%) of total listed fire capacity occupancy of the entire bar, whichever is greater;a
4. Implementing teleworking for all possible Workers;
5. Implementing staggered shifts for all possible Workers;
6. Holding all meetings and conferences virtually, whenever possible;
7. Training 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;
8. Requiring 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;
9. Discouraging Workers from using other Workers’ phones, workstations, or other work tools and equipment;
10. Where possible, staggering 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;
11. Establishing a limit for the maximum number of Workers permitted in Worker breakrooms to reduce contact;

12. Prohibiting handshaking and other unnecessary person-to-person contact in the workplace;
13. Enforcing Social Distancing of non-cohabitating persons while present on such entity's leased or owned property;
14. Increasing physical space between Workers and patrons;
15. Limiting contact between Workers and patrons;
16. Thoroughly detailing, cleaning, and sanitizing the entire facility prior to reopening and continue to do so regularly, focusing such cleaning and sanitation on high contact areas that would be touched by Workers and/or patrons;
17. Between patrons, cleaning and sanitizing tables, digital ordering devices, check presenters, self-service areas, tabletops, and commonly touched areas, and discarding single use items;
18. Removing any self-service items and have Workers provide such items to patrons directly wherever practicable;
19. Requiring the use of disposable paper menus, if applicable, and discarding such menus after each patron use. Non-touch menus are also acceptable for use;
20. Cleaning and sanitizing restrooms regularly, checking restrooms based on the frequency of use, and always ensuring adequate supply of soap and paper towels;
21. Implementing procedures to increase cleaning and sanitizing frequency of surfaces;
22. Verifying that ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers;
23. Establishing seating areas for patrons to discourage loitering at the bar or in commonly trafficked areas;
24. Providing service only to seated patrons, or, if not applicable, to patrons in designated areas that are practicing Social Distancing;
25. Redesigning seating arrangements to ensure at least six (6) feet of separation from seating to seating, or utilizing physical barriers to separate groups within six (6) feet;
26. Limiting party size at tables to no more than six (6) patrons;
27. Where practical, considering a reservations-only business model or call-ahead seating;
28. Posting 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. Using 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. Providing Hand Sanitizer for use by patrons, including contactless hand sanitizing stations when available;
32. Preventing patrons from congregating; designing a process to ensure patron separation that can include floor markings or outdoor distancing;
33. If possible, using an exit from the facility separate from the entrance;
34. Marking ingress/egress to and from restrooms to establish paths that mitigate proximity for patrons and Workers;
35. Preventing activities that enable close human contact;
36. Establishing pathways for patrons' ingress and egress and ensuring that they are clear and unobstructed;

37. Setting up hand sanitizing stations at every entrance to the establishment and encouraging patrons to use Hand Sanitizer upon entering;
38. Requiring Workers to wash or sanitize their hands upon entering the establishment, and between interactions with patrons; and
39. Sanitizing the bar at least twice daily before opening and after closing.