

FOOD SERVICE:

BARS | COFFEE SHOPS | RESTAURANTS | CATERING

This section includes restaurants, bars, coffee shops and catering companies.

AVERAGE LEVEL OF CUSTOMER INTERACTION



Work requires some contact with customer.

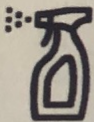
EMPLOYEE + CUSTOMER PROTECTION



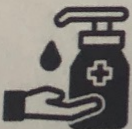
- Employees can wear masks at their discretion based on the state's recommendation. However, the CDC and FDA recommends masks/face coverings for all employees.
- Gloves are already part of the supplies restaurants use on a daily basis. There should be no additional need for other supplies outside the normal course of business.



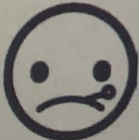
- Staff should limit the number of customers in the restaurant to those that can be adequately distanced 6 feet apart.
- Any indoor or outdoor waiting area may be marked so that social distancing standards are met. One member of a party may be allowed in waiting area while other members of their party wait in their car.
- Tables should be limited to no more than 6 guests per table.
- Tables/booths may alternatively be separated by a physical barrier.



- Tables and seating should be sanitized after each guest.
- Bathrooms should be sanitized frequently.
- High customer contact areas (e.g. door entrances) should be cleaned every two hours.
- Menus, if laminated, should be cleaned after each usage, or paper menus shall be designed for single use.
- Condiments should not be left on tables. Provide by request and sanitize after usage, or disposable packets should be used.
- Employees are encouraged to take ServSafe Food Handler class to learn more about food safety as it relates to COVID-19.



- Wash your hands often with soap and water for at least 20 seconds.
- If soap and water are not available, use a 60% alcohol-based handsanitizer per CDC.
- Avoid touching your eyes, nose, and mouth with unwashed hands.



- Employees who have a fever or other symptoms of COVID-19 should not be allowed to work.
- A sign should be posted on the store that individuals who have a fever, cough or any sign of sickness should not enter.



- Never touch Ready-to-Eat foods with bare hands.
- Use single service gloves, deli tissue, or suitable utensils.
- Wrap food containers to prevent cross contamination.
- Follow 4 steps to food safety: Clean, Separate, Cook, and Chill.

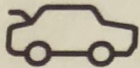
PICK-UP + DELIVERY



- If offering delivery options:
 - Ensure coolers and transport containers are cleaned and sanitized
 - Maintain time and temperature controls
 - Avoid cross contamination; for example, wrap food before transport.



- Encourage customers to use no-touch deliveries
- Notify customers as the delivery is arriving by text message or phone call.

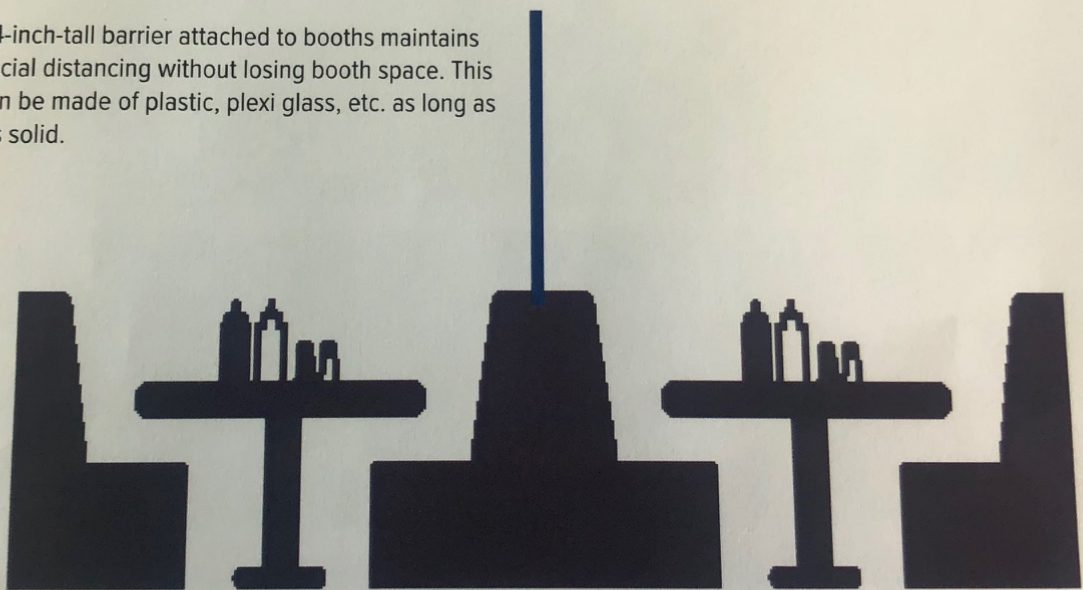


- Establish designated pick-up zones for customers.
- Offer curbside pick-up.
- Practice social distancing by offering to place orders in vehicle trunks.

CREATING A BARRIER

You can practice social distancing in your bar/restaurant by moving tables to ensure they are six feet apart. However, if your establishment has booths, you can install a 24-inch-tall barrier between booths to maintain social distancing.

24-inch-tall barrier attached to booths maintains social distancing without losing booth space. This can be made of plastic, plexi glass, etc. as long as it's solid.



MORE FOOD SERVICE RESOURCES

[National Restaurant Association](#)
[Illinois Restaurant Association](#)
[Iowa Restaurant Association](#)
[U.S. Food & Drug Administration](#)
[Centers for Disease Control & Prevention](#)