DRAFT PLAN TO REOPEN THE HOSPITALITY INDUSTRY

Presented by Mike Somers
Phase 1 – Outdoor Dining

- As an extension of the curbside and delivery model, allow those properties that have outside dining areas and those that have access to an area that could be used in such a fashion, to open on May 5th.
- Allow restaurants to expand outside wherever an outdoor area can be set up safely such as parking spaces close to entrances, sidewalks, existing patios, lawn areas, etc.
- On-going sanitation training and education for staff such as ServSafe. Training specific to viral mitigation.
- Staff temperature testing upon arrival for each shift.
- Masks available for staff. Regular handwashing required.
- Hand sanitizer stations for customers and staff.
- Social distancing between tables of at least 6 ft.
- Limited staff to minimize risk.
- Service area designated and clearly delineated.
Phase 2 - Restricted Level – Restaurants

- On-going sanitation training and education for staff such as ServSafe. Training specific to viral mitigation.
- Staff temperature testing upon arrival for each shift.
- Masks available for staff. Regular handwashing required.
- Hand sanitizer stations for customers and staff.
- Enhanced sanitation strategies after every table use – all tables, chairs wiped down. All other hard surfaces within reach sanitized – walls, rails, condiments, caddies, etc.
- Regular sanitizing of door handles, faucet handles, and all other customer touch points.
- Menus – laminated, plastic coated menus sanitized after each use or single use paper menus.
- Allow for outdoor dining with social distancing protocols – anywhere that can safely be used.
- Diners may only dine in groups of no more than 10 people.
- Restaurants table spacing of 6 ft. to maintain recommended social distancing guidelines.
- As customers arrive to be seated, they must maintain social distancing at all times. Suggest markings on floors to facilitate.
- Customers at a bar must be in groups spaced 6 ft. apart.
- No buffets, plated meals only.
Phase 2 - Restricted Level - Lodging

• Staff temperature testing upon arrival for each shift.
• Masks available for staff. Regular handwashing required.
• Hand sanitizer stations for customers and staff.
• Regular sanitizing of door handles, faucet handles, and all other customer touch points in common areas.
• Enhanced sanitation strategies after every room use. All hard surfaces sanitized.
• No congregating in the Lobby.
• Social distancing at check-in. Sneeze guard barriers recommended. All digital check-in where possible.
• Hotel restaurants – see above. Room service or grab and go items as an alternative. Single serve pre-wrapped items wherever possible.
• Close Pools.
• Close exercise facilities.

Catering and Functions-

• Tables of 10 people, each spaced 6 ft. apart to maintain social distancing.
• Plated meals only.
Phase 3 - Eased Level - Restaurants

• On-going sanitation training and education for staff. Training specific to viral mitigation.
• Staff temperature testing upon arrival for each shift.
• Masks available for staff. Regular handwashing required.
• Hand sanitizer stations for customers and staff.
• Enhanced sanitation strategies after every table use – all menus, tables, chairs wiped down. All other hard surfaces within reach sanitized – walls, rails, condiments, caddies, etc.
• Dining in groups allowed.
• As customers arrive to be seated, they must maintain social distancing at all times. Suggest markings on floors to facilitate.
Phase 3 – Eased Level - Lodging

• Staff temperature testing upon arrival for each shift.
• Masks available for staff. Regular handwashing required.
• Hand sanitizer stations for customers and staff.
• Enhanced sanitation strategies after every room use. All other hard surfaces sanitized.
• No congregating in the Lobby in groups of more than 10.
• Social distancing at check-in with sneeze guard barriers. All digital check-in where possible.
• Restaurants – see above. Room service or grab and go items as an alternative. Single serve pre-wrapped items wherever possible.
• Pools open with sanitation of hard surfaces.
• Exercise facilities open with enhanced sanitation regimens.

Catering and Functions –

• Tables of 10 people each, spaced 6 ft. apart to maintain social distancing.
• Plated meals or staffed stations.
Phase 4 – Unrestricted Level

- Continue on-going sanitation training and education for staff.
- Continue enhanced sanitation strategies.
- NHLRA/State officials shift focus to ensuring access to vital sanitation needs.
- Industry focus on outreach to the public.
- Continued education for guests regarding best practices.
THANK YOU

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