

## Lodgings and Food Service Guidance

High-risk individuals are encouraged to continue to stay safe at home.

The following recommendations should include social distancing measures wherever possible. Groups should not congregate and when they do, it should be in groups of no more than 10 people.

This Guidance consolidates, updates, and modifies the previously issued Food Services Industry and Lodging Guidance. This consolidated and updated guidance is effective on **July 13, 2020**.

### Employee Protection:

1. Follow [Universal Guidelines](#).
2. Provide [ServSafe COVID-19](#) training or its equivalent to all foodservice employees.
3. Business owners, managers, and all employees should familiarize themselves with the [symptoms of COVID-19](#) and general [information about COVID-19](#).
4. Educate, inform, and instruct employees and customers about policies and procedures related to hand hygiene, cloth face covering use, social distancing, cleaning and disinfection, illness policies, etc.
5. Build social distancing into operations to maintain a safe distance of at least 6 feet between employees and customers when feasible.
6. All employees **MUST** wear cloth face coverings over their noses and mouths at all times while within the facility or an enclosed space (e.g. car) and other people are present.
  - a. Cloth face coverings/masks should be worn and managed according to CDC guidance about use of cloth face coverings.
  - b. People wearing face coverings must not touch their eyes, noses, mouths, or faces, or adjust their face coverings without first sanitizing their hands. After touching their faces or adjusting their face coverings, their hands must be sanitized.
7. Employees with confirmed cases of COVID-19 must stay home until symptom-based criteria are met for discontinuation of isolation which are:
  - a. At least 10 days have passed since symptoms first appeared,  
**AND**
  - b. At least three days (72 hours) have passed since recovery (“recovery” is defined as resolution of fever without the use of fever reducing medications, plus improvement in other symptoms).

### Customer/Client Protection:

1. Signage should be prominently posted throughout the venue asking customers if they are experiencing COVID-19 symptoms, including:
  - a. Fever,
  - b. Respiratory symptoms such as sore throat, runny nose, nasal congestion, cough, or shortness of breath,
  - c. Flu-like symptoms such as muscle aches, chills, or severe fatigue, or
  - d. Changes in a person’s sense of taste or smell.

“If a customer answered ‘yes’ to any of these questions, please do not put our employees and other guests at risk. Come back another day when you feel better.”

2. Consider displaying posters and signs around the venue to remind attendees and staff to take steps to prevent the spread of COVID-19.
3. Add social distancing reminder signage, personal and floor stickers in key areas (e.g. check-out counters).
4. All customers/clients should be asked to wear cloth face coverings over their noses and mouths when within the facility and around other people. Face coverings do not need to be worn while restaurant customers are sitting at their tables.

### **Business Process Adaptations For All Lodgings and Food Service Operations:**

1. Hand sanitizer stations must be made available throughout the establishment.
2. Restrooms must be monitored and routinely cleaned and disinfected. Soap dispensers must be regularly filled.
3. Regularly clean and disinfect all commonly touched surfaces such as door handles, screens, phones, keyboards, etc.

### **Restaurants:**

1. Extended outdoor dining can continue until no longer authorized by emergency order. The outdoor space must be clearly delineated.
2. Indoor seated dining is allowed in all food service operations. Up to 100% of occupancy is allowed while still maintaining 6 feet social distancing between tables. The maximum per table is 10. Congregating in lobbies, restrooms, etc. is discouraged.
3. Bar areas can resume normal operations. Entertainment must maintain 6 foot distance from customers and among entertainers.
4. Beer and wine for take-out and delivery continues to be allowed until no longer authorized by emergency order.
5. Seating only in bars?
6. Games/billiards?

**Commented [CT1]:** This should be consistent with local approvals

### **Lodging:**

1. Guests at lodging facilities should be informed of the Customer Protection questions (see above) as part of a reservation confirmation and should/must be asked these questions at check-in.
2. Implement enhanced housekeeping sanitation strategies after every room use. Cleaning and disinfection must be conducted for every room after a guest leaves.
3. Amenities should follow appropriate guidelines (e.g. pools and exercise facilities must follow the Health and Fitness and Swimming Pools Guidance, golf courses must follow the Golf Guidance, etc.).
4. Social distancing at check-in must continue. Where possible, lodging facilities should implement an all digital check-in. Sneeze guard barriers are recommended for check-in and other similar areas.

### **Wedding, Catering & Function Halls:**

1. Congregating should be minimized, and organizers should consider using distancing measures to reduce close contact among people during the gathering. This includes staggering of arrivals and departures and minimizing congregation at sanitary stations, restrooms, and water/drink distribution areas.
2. Dancing within 6 feet of another individual is discouraged, with the exception of family members and individuals from the same household.

**Golf:**

1. Beer/Food Carts may run with employees wearing cloth face coverings/masks that cover their noses and mouths, gloves, and proper sanitization of hard surfaces between sales.
2. Halfway Houses may open with strict social distancing precautions in place such as limiting cash payments, touchless payment where possible, no self-service food and beverages, etc. Food Service Guidance must be followed.

**Equestrian Facility:**

1. Food vendors may operate with strict physical distancing precautions in place and no self-service food or beverages, etc., and employees must be wearing appropriate face coverings covering their noses and mouths.

**Amateur and Youth Sports (Indoor Athletic Facilities):**

1. In spaces that are able to have a concession stand, employees or volunteers of that concession stand must wear masks and gloves at all times in accordance with the [Food Service Guidance](#). For customers ordering food, if physical distancing of at least 6 feet cannot be achieved then cloth face coverings/masks shall be required when ordering and picking-up the food. Buffet/self-serve food and beverage should be avoided.

Commented [CT2]: Necessary?