

# REOPENING RACINE COUNTY

## *Best Practices for Restaurants*

As the “Safer at Home” order comes to an end, Racine County businesses are preparing to reopen. Below are the best practices for your business to safely reopen and operate during the next phase of the COVID-19 pandemic.

### **Reopening Checklist:**

- Ensure hot and cold water is available throughout the facility.
- Ensure all coolers are maintaining 41°F prior to use.
- Flush all water lines throughout facility, including ice machines and other directly connected equipment.
- Clean and sanitize all work surfaces and equipment.
- Calibrate thermometers prior to use.
- Ensure dish machines and sanitizer dispensers are dispensing at proper concentrations.
- Discard any foods that are spoiled or beyond the 7-day date mark.
- Ensure no pests are present. If so, clean and sanitize any area and treat properly.

### **Employee Health:**

- Pre-screen employees for symptoms prior to starting shift.
- Do NOT allow symptomatic people to work. Send them home if they arrive at work sick.
- Require employees to wear facemasks.
- Provide the opportunity for staff to wash hands often (or provide hand sanitizer).
- Educate all staff to cover coughs and sneezes using elbow (not hands).
- Practice social distancing by setting up workstations at least 6 feet from other staff.
- Provide proper personal protection equipment for all staff as needed.
- Promote telework options for nonessential employees.
- If any worker has tested positive for COVID-19, they will need to remain home in isolation for a minimum of 10 days and 72 hours asymptomatic.
- If any worker is named as a close contact of a positive patient, they will be put in quarantine by the local health department for 14 days from last exposure.

### **Disinfection:**

- Disinfect restrooms on a hourly basis with a posted sign and sign off of time of cleaning.
- Disinfect frequently touched surfaces as much as possible. Item to consider are doorknobs and handles, bathroom faucets, service counters, service kiosks, check out stations and payment keypads.
- Disinfect frequently touched surfaces in between customers (table, condiments, menus).
- Provide hand sanitizer for clients use.



**Social Distancing:**

- Limit the number of individuals in the business to no more persons than the current emergency order allows.
- Eliminate or limit seating in waiting area to allow 6 ft. spacing between patrons.
- Remove all common items such as magazines, books, etc. from waiting area.
- Maintain physical distancing practices for all customers.
- Establish mechanism to maintain 6 feet separation while waiting in line to enter or check out. Mark six-foot intervals on the floor for patrons to stand on.
- Add a partition with a pass-through opening at the bottom of the barrier in checkout lanes and service counter as a barrier shield.
- Encourage clients to purchase for curbside pick-up.
- Offer cashless/contactless transactions if possible.
- Post signs discouraging people from gathering.

**Dining Room:**

- Limit the number of guests to 6 at one table.
- Separate tables by a minimum of 6 feet.
- No self-service areas including salad bars, buffet and beverage service.
- Remove any bar games, including but not limited to pool, darts, video games, gambling machines, juke boxes, etc.