

Reno County Economic Recovery Playbook:

Restaurants & Bars

FINAL DRAFT: May 2, 2020

The following is a Phased approach to reopening our Restaurants and Bars in Reno County. These guidelines should be followed at a minimum, with businesses having the ability to enforce stricter parameters as they choose.

Stay-At-Home Order Phase	
Timeline	This is our current Phase
	<ul style="list-style-type: none"> • Restrictions to physical contact are necessary to prevent the health care and public health systems to be overwhelmed by a fast-spreading outbreak • Restaurants and Bars are ordered to close. Only curbside business is permissible • Only businesses deemed essential can operate, and are subject to restrictions • People are ordered to stay home, and they can leave their homes only to address essential needs
Phase I Guidelines	
Timeline	To be determined by State and Reno County Authorities. However, this Phase will last a minimum of 14 days and will start no sooner than May 4th, 2020
Operations Statement	<p><i>All businesses should consider posting a legal disclaimer recognizing the risk of working, operating, and entering:</i></p> <p><i>All employees and customers who choose to use _____ are doing so on a voluntary basis. All employees and customers recognize the risk in coming to _____ and interacting with others. No person with a fever of 100 or greater, or with symptoms of COVID-19 may enter the retail business. By entering, you acknowledge this place of business is not liable for the spread or transfer of any virus or illness as a result your visit.</i></p>
General Principles	<ul style="list-style-type: none"> • The previous statewide Stay-at-Home and mass gatherings orders are lifted and mass gatherings of more than 10 individuals are prohibited. • Mass gatherings are defined as instances in which individuals are in one location and are unable to maintain 6 feet of distance between individuals (not including individuals who reside together) with only infrequent or incidental moments of closer proximity. • Therefore, Restaurants may open if the following parameters can be met at all times: • They can maintain at least 6 feet of distance between consumers (individuals or groups). Restaurants or dining

	<p>establishments may meet this requirement by using physical barriers sufficient to prevent virus spread between seated customers or groups of seated customers. <u>Physical barriers are defined as either a solid structure, or the 6 feet of unoccupied space. Chair backs between tables, measurable when pushed in half way, should be 6 feet apart.</u></p> <ul style="list-style-type: none"> • AND fundamental cleaning and public health practices are followed. Businesses should follow industry-specific guidelines as provided on covid.ks.gov. Any additional best practices guidance from each business sector is strongly encouraged. • AND <u>businesses must avoid any instances in which groups of more than 10 individuals are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity. This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as tables, entrances, lobbies, break rooms, check-out areas, etc.</u> • Bars & Breweries, as defined by the state, are not allowed to be open for indoor use to the general public at this time. Curbside services should continue while following statewide mandates. • Bar stools should be grouped for each party, and these groupings must be spaced out at least 6 feet apart. Each patron sitting in a grouping must be a part of the same party and no more than 10 per grouping. • Printed menus are encouraged to be disposable and disposed of after each use. If reusable menus are desired, strict disinfecting protocols that follow the NRA disinfecting guidelines between uses. • Tables should be sanitized according to the CDC guidelines and free of all preset items. • Silverware should either be disposable or presented at the time patrons are seated. • We encourage all condiments to be presented when order. We recommend no communal condiments to be left on the table. Any condiments that are presented must be properly sanitized between uses. Disposable condiments are encouraged.
Employers	<ul style="list-style-type: none"> • Avoid large gatherings of employees of 10 or more where social distancing protocols cannot be maintained except for infrequent or incidental moments of closer proximity and phase in employees on-site as possible while maintaining 6 feet of distance between employee workstations. • Personal Protective Equipment (PPE) is optional for employees and service workers. We strongly encourage businesses to enforce service workers to wear PPE masks and gloves and follow CDC guidelines for hygiene. • Temperatures are encouraged to be taken of all staff before they enter the facility and clock in. Anyone with a temperature

	<p>of 100 degrees or greater, must be sent home immediately and follow CDC guidelines.</p> <ul style="list-style-type: none"> • We encouraged you to restrict the types of payment to credit card only. The use of cash should be limited when possible. • We recommend all checks and bills to be presented in paper format, no check presenters should be used at this time. If reusable menus are desired, strict disinfecting protocols that follow the NRA disinfecting guidelines between uses. • All communal areas including cashier counters, bathrooms, doors, etc. should be routinely sanitized at a minimum of 30 minutes at a time. Any multi-use essential business transaction amenities (i.e.- pens, credit card machines, etc.), the business must have sanitization gel available for use. • Waiting areas should be clearly marked and spaced out at least 6 feet apart. • Implement workplace controls to reduce transmission among employees, such as those described below that are included in CDC's Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers Who May Have Had Exposure to a Person with Suspected or Confirmed COVID-19. <ul style="list-style-type: none"> ○ Employers - Pre-screen (e.g., take temperature and assess symptoms prior to starting work). ○ Employers - Disinfect and clean workspaces and equipment, and consider more frequent cleaning of high touch surfaces. ○ Employees - Regularly self-monitor (e.g., take temperature and assess symptoms of coronavirus). ○ Employees - Masks or face coverings is optional ○ Employees - Practice social distancing and stay at least 6 feet from other people whenever possible.
Employees	<ul style="list-style-type: none"> • Employees with symptoms associated with COVID-19 are to report them to their supervisors. Instruct sick employees to stay home and to follow the CDC's guidelines. What to do if you are sick with coronavirus disease 2019 (COVID-19). Consult with the local health department for additional guidance. • If an employee is sick at work, send them home immediately. Clean and disinfect surfaces in their workspace. Others at the facility with close contact (i.e., within 6 feet) of the employee during this time should be considered exposed. • Instruct employees who are well but know they have been exposed to COVID-19 are to notify their supervisor and follow CDC-recommended precautions (see below). • Inform fellow employees of their possible exposure to COVID-19 in the workplace, if an employee is confirmed to have COVID-19, while maintaining confidentiality.

<p>Buffets</p>	<ul style="list-style-type: none"> • Businesses must have the ability to have social distancing of 6ft. between patrons at all times. This must always be managed during your hours of operation. • Proper sneeze guards and other protective equipment is strongly encouraged at all times. • We encourage restaurants and food establishments to assign a staff member to serve the food and beverages at self-serve areas where possible. These staff members should wear proper PPE equipment at all times. Where assigning a staff member is not possible, we ask the following: • The business must provide protective gloves as an option for all patrons as they use the communal areas. These gloves should be disposed of after each use. • We encourage you assign a staff member to routinely disinfect this area according to the CDC guidelines. • Proper signage should be posted about best practices when using communal areas, and the risk associated with using communal items.
<p>Catering and Banquet Events</p>	<ul style="list-style-type: none"> • Mass gatherings are not to exceed 10 patrons. Mass gatherings are defined as instances in which individuals are in one location and are unable to maintain 6 feet of distance between individuals (not including individuals who reside together) with only infrequent or incidental moments of closer proximity. • They can maintain at least 6 feet of distance between consumers (individuals or groups). Restaurants or dining establishments may meet this requirement by using physical barriers sufficient to prevent virus spread between seated customers or groups of seated customers. • <u>AND businesses must avoid any instances in which groups of more than 10 individuals are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity. This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as tables, entrances, lobbies, break rooms, check-out areas, etc.</u> • All other social distancing guidelines listed under general principles still apply.
<p>Phase 2 Guidelines</p>	
<p>Timeline</p>	<p>To be determined by State and Reno County Authorities, but a minimum of 14 days after previous Phase. Earliest Possible Date: May 18, 2020</p>
<p>Operations Statement</p>	<ul style="list-style-type: none"> • No changes from previous phase
<p>Principle Changes from previous phase(s)</p>	<ul style="list-style-type: none"> • Bars & Breweries, as defined by the state, are allowed to be open for indoor use at 50% total occupancy as long as they abide by the social distancing parameters mandated. They can otherwise continue operating curbside and carryout services to

	<p>the general public as long as they abide by the social distancing parameters mandated.</p> <ul style="list-style-type: none"> • Mass gatherings of more than 30 individuals are prohibited. • Mass gatherings are defined as instances in which individuals are in one location and are unable to maintain 6 feet of distance between individuals (not including individuals who reside together) with only infrequent or incidental moments of closer proximity. • <u>AND businesses must avoid any instances in which groups of more than 30 individuals are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity. This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as tables, entrances, lobbies, break rooms, check-out areas, etc.</u> • Groups should not be allowed to sit larger than 30 patrons at a table.
Employers	<ul style="list-style-type: none"> • No Changes from previous phase(s)
Employees	<ul style="list-style-type: none"> • No Changes from previous phase(s)
Buffets	<ul style="list-style-type: none"> • No Changes from previous phase(s)
Catering and Banquet Events	<ul style="list-style-type: none"> • Mass gatherings are not to exceed 30 patrons. Mass gatherings are defined as instances in which individuals are in one location and are unable to maintain 6 feet of distance between individuals (not including individuals who reside together) with only infrequent or incidental moments of closer proximity. • They can maintain at least 6 feet of distance between consumers (individuals or groups). Restaurants or dining establishments may meet this requirement by using physical barriers sufficient to prevent virus spread between seated customers or groups of seated customers. • <u>AND businesses must avoid any instances in which groups of more than 30 individuals are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity. This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as tables, entrances, lobbies, break rooms, check-out areas, etc.</u> • All other social distancing guidelines listed under general principles still apply.

Phase 3 Guidelines

Timeline	To be determined by State and Reno County Authorities, but a minimum of 14 days after previous Phase. Earliest Possible Date: June 1, 2020
Operations Statement	<ul style="list-style-type: none"> No changes from previous phase
Principle Changes from previous phase(s)	<ul style="list-style-type: none"> All Guidelines from previous phases are in effect with the changes outlined below Mass gatherings of more than 90 individuals are prohibited. Mass gatherings are defined as instances in which individuals are in one location and are unable to maintain 6 feet of distance between individuals (not including individuals who reside together) with only infrequent or incidental moments of closer proximity. AND <u>businesses must avoid any instances in which groups of more than 90 individuals are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity. This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as tables, entrances, lobbies, break rooms, check-out areas, etc.</u>
Employers	<ul style="list-style-type: none"> No Changes from previous phase(s)
Employees	<ul style="list-style-type: none"> No Changes from previous phase(s)
Buffets	<ul style="list-style-type: none"> No Changes from previous phase(s)
Catering and Banquet Events	<ul style="list-style-type: none"> Mass gatherings are not to exceed 90 patrons. Mass gatherings are defined as instances in which individuals are in one location and are unable to maintain 6 feet of distance between individuals (not including individuals who reside together) with only infrequent or incidental moments of closer proximity. They can maintain at least 6 feet of distance between consumers (individuals or groups). Restaurants or dining establishments may meet this requirement by using physical barriers sufficient to prevent virus spread between seated customers or groups of seated customers. AND <u>businesses must avoid any instances in which groups of more than 90 individuals are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity. This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as tables, entrances, lobbies, break rooms, check-out areas, etc.</u>

	<ul style="list-style-type: none">• All other social distancing guidelines listed under general principles still apply.
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