



# COVID-19 RESPONSE



## Health standards for restaurant service

*As outlined in Governor Abbott's executive order GA-18, restaurants may operate for dine-in service up to 25% of the total permitted occupancy of the restaurant, and may not offer valet services except for vehicles with placards or plates for disabled parking. The following are the minimum recommended health protocols for all restaurants choosing to operate in Texas. Restaurants may adopt additional protocols consistent with their specific needs and circumstances to help protect the health and safety of all employees and customers.*

### HEALTH PROTOCOLS FOR SERVING CUSTOMERS

- ▶ Parties maintain at least 6 feet apart from other parties at all time, including waiting to be seated in the restaurant
- ▶ Make a hand sanitizing station available upon entry to the restaurant
- ▶ No tables of more than 6 people
- ▶ Do not leave condiments, silverware, flatware, glassware, or other traditional tabletop items on an unoccupied table
- ▶ Provide condiments only upon request, and in single use (non-reusable) portions
- ▶ Use disposable menus (new for each patron)
- ▶ If a buffet is offered, restaurant employees serve the food to customers
- ▶ Contact-less payment is encouraged. Where not available, contact should be minimized

### HEALTH PROTOCOLS FOR EMPLOYEES

- ▶ Train all employees on appropriate cleaning, disinfection, hand hygiene, and respiratory etiquette
- ▶ Screen employees before they enter the restaurant
- ▶ Send home any employee who has any of these new or worsening signs of possible COVID-19:
  - Cough
  - Sore Throat
  - Shortness of breath or difficulty breathing
  - Chills
  - Repeated shaking with chills
  - Muscle Pain
  - Headache
  - Loss of taste or smell
  - Diarrhea
  - Fever or temperature greater than 100.0 degrees Fahrenheit
  - Known close contact with a person who is lab confirmed to have COVID-19
- ▶ Have employees wash or sanitize their hands upon entering the restaurant, and between interactions with customers
- ▶ Have employees maintain at least 6 feet separation from others
- ▶ Consider having all employees wear cloth face coverings

### HEALTH PROTOCOLS FOR RESTAURANT FACILITY

- ▶ Consider having an employee control access to the restaurant, including opening doors to prevent patrons from touching door handles
- ▶ Frequently clean and disinfect any regularly touched surfaces (doorknobs, tables, chairs)
- ▶ Frequently clean restrooms and document cleanings
- ▶ Make hand sanitizer, disinfecting wipes, and soap and water available to employees and customers
- ▶ Place visible signage at the restaurant to remind everyone of best hygiene practices
- ▶ Clean and disinfect dining area (tables and chairs) after each group of customers leave

***The use of drive-through, pickup, or delivery options for food and drinks remains allowed and highly encouraged***

