

RESTAURANT BUSINESS PROTOCOL

Business Protocol	Restrictions	Best Practices/Suggested Guidelines	Staff Liaison
	<ul style="list-style-type: none"> • May operate for dine-in service for up to 25% of total listed occupancy (does not include restaurant employees or contractors) • May not offer valet services except for vehicles with placards or plates for disabled parking • Outdoor dining is not subject to an occupancy limit • Applies only to restaurants that are not required to post the 51% sign required by the TABC • May continue to provide to-go or delivery services 		
<p>Protocol for Serving Customers</p>	<ul style="list-style-type: none"> • Parties maintain at least 6-foot distance from other parties at all times, including while waiting to be seated in the restaurant • Provide hand sanitizing station at entry of restaurant • No tables of more than 6 people • Do not leave condiments, silverware, flatware, glassware, or other traditional table top items on an unoccupied table • Provide condiments only upon request, and in single use (non-reusable) portions • Use disposable menus (new for each patron) • For buffets, restaurant employees serve the food to customers • Contactless payment is encouraged. Where not available, contact should be minimized 	<ul style="list-style-type: none"> • Consider taking reservations • Have a basket of used and sanitized pens • Have someone at the front door regulating number of guests • Saran wrap silverware • Serve garnish with utensil • Provide masks for guests 	<p>Rodney Noles Senior Environmental Health Specialist 972.463.3961 rnoles@rowlett.com</p>

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Protocol for Employees and Contractors

- Train all employees and contractors on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette
- Screen employees or contractors for any new or worsening signs or symptoms of possible COVID-19 before coming into the restaurant maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated in the restaurant
- Do not allow employees or contractors with the new or worsening signs or symptoms of COVID-19 return to work until all three of the following criteria are met: i. at least 3 days/72 hours have passed since recovery (resolution of fever without the use of fever-reducing medications); ii. and the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and iii. at least 7 days have passed since symptoms first appeared
- Do not allow an employee or contractor with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until the end of the 14-day self-quarantine period from the last date of exposure
- Have employees and contractors wash or sanitize their hands upon entering the restaurant and between interactions with customers
- Have employees and contractors maintain at least 6 feet separation from other individuals. If such distancing is not feasible, then other measures including face covering, hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced

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Health Protocol

- Encourage employees and contractors to wear cloth (non-medical) face coverings (over the nose and mouth)
- Consider having an employee or contractor manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles
- Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs
- Regularly and frequently clean restrooms, and document the cleanings
- Disinfect any items that come into contact with customers
- Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees, contractors and customers
- Place readily visible signage at the restaurant to remind everyone of best hygiene practices
- Clean and disinfect the area used for dining (table, etc.) after each group of customers depart, including disinfecting tables, chairs, stalls, and countertops
- Clean and sanitize restaurants daily
- For restaurants with more than 10 employees and/or contractors present at one time, consider having an individual wholly or partially dedicated to ensuring the health protocols adopted by the restaurant are being successfully implemented and followed

Please direct your queries to Janet Tucker at 972.412.6123 or jtucker@rowlett.com, Neighborhood Services Manager, Department of Community Development