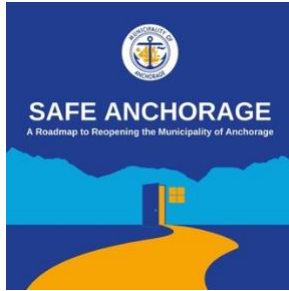


ATTACHMENT E



PHASE 2 OPERATING REQUIREMENTS

Sector: Food, Dining

Business Type: Restaurants, dine-in

Description: Restaurants that provide [table service](#), that includes Fast Food, Fast Casual, [Diners](#), Coffee Shops, Casual Dining, and Restaurants. Bars are addressed in Attachment k.

RECOMMENDED SAFETY MEASURES

- Continue to prioritize entryway, curbside, and home delivery.
- Prioritize telephone and online ordering to minimize contact during pickup and delivery.
- Encourage paperless transactions and offer to email receipts. Encourage customers to use credit/debit cards or other cashless payment options for services.
- Disposable tableware should be used.
- Utilize different entry and exit points using one-way traffic, where possible.
- High-risk population encouraged to stay home.
- It is strongly encouraged that cloth face coverings be worn by all employees interacting with the public.
- Individual businesses may choose to be more restrictive.

REQUIRED SAFETY MEASURES

GENERAL

- Staff and customers must adhere to physical distancing protocols.
 - Physical distancing notification prominently posted and viewable to the public.
- Frequent hand washing by employees, and adequate supply of soap, disinfectant, hand sanitizer, and paper towels available onsite.
 - Staff to follow Centers for Disease Control (CDC) guidance for COVID-19 hand hygiene. COVID-19 hygiene protocols do not supersede hand washing requirements outlined in Anchorage Food Code (AMC 16.60) when food workers are preparing ready-to-eat foods.
- Strict adherence to food safety standards required to operate a food service business.
- Develop COVID-19 Mitigation Plan that contains, at a minimum, the Operating Requirements in this document and other protocols to minimize direct contact between employees and customers, increase physical distancing, and protect staff and the public.
 - The COVID-19 Mitigation Plan must be kept on the business premises.

OPERATIONS

- Reservations encouraged. Walk-ins permitted, if a guest log is kept.
 - Businesses are required to maintain Guest log records for 30 days.

ATTACHMENT E

- Guest log must contain first and last name, and phone number.
- Entryway signage stating that any customer who has symptoms of COVID-19 must not enter the premises and notifying the public of the COVID-19 Mitigation Plan for the business.
- Hard copy of the COVID-19 Mitigation Plan available on the business premises that includes written safety, sanitization, and physical distancing protocols (specific to COVID-19).
- Condiments by request in single-use disposable packets or reusable condiments by request that are sanitized between groups.
- Self-service items such as a buffet, salad bar, etc are prohibited, only employees shall operate any self-service buffet, salad bar, etc on behalf of a customer.
- Fully sanitize tables, chairs, napkin dispensers, etc after each group.
- Sanitize or provide disposable menus, or menu board.
- Hand sanitizer or hand washing publicly available for customers.
- Hourly touch-point sanitization (workstations, equipment, screens, doorknobs, restrooms, etc.)
- Weekly cleaning and disinfecting of the premises must be conducted in compliance with [CDC protocols](#). In lieu of performing the CDC cleaning and disinfecting, the restaurant business may shut down for a period of at least 72 consecutive hours per week to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.

CAPACITY: INDOORS

- Groups limited to household members only.
- Maximum capacity is 50% of the approved occupancy based on fire and building codes.
 - Business must determine maximum capacity based on the above criteria, post publicly, and enforce the capacity limits.
 - Businesses that have bars can open the bars subject to the requirements of Attachment K for Bars in Emergency Order (EO) 07.
 - Businesses that also have a bar may use 25% of the seating in the bar, with the total bar and restaurant seating no to exceed 50% of the approved occupancy based on fire and building codes.
 - Maximum capacity includes all staff and customers.

CAPACITY: OUTDOORS

- Groups limited to household members only.
- No more than 20 tables.
- Tables must be 10-feet apart or greater, as measured from edge-to-edge.
 - Bars can open subject to the requirements of Attachment K for Bars in Emergency Order (EO) 07.

ATTACHMENT E

ALL EMPLOYEES AND STAFF

- Provide training for employees on COVID-19 and the COVID-19 Mitigation Plan for the business.
- Conduct pre-shift screening and maintain staff screening log.
 - Employer is to maintain staff screening log for 30 days.
 - No employee displaying symptoms of COVID-19 will be permitted to be in the facility.
 - An employee who becomes sick while at work should be immediately sent home.
 - No person may work within 72 hours of exhibiting fever.
- Symptomatic or ill employees may not report to work.
- Employer must establish a plan for an Occurrence of COVID-19 in the workplace and include it in the COVID-19 Mitigation Plan. CDC guidance [here](#).

IN THE EVENT OF OCCURRENCE

- When an active employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting must be performed as soon after the confirmation of a positive test as practical. In lieu of performing CDC cleaning and disinfecting, retail businesses may shut down for a period of at least 72 consecutive hours to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.
 - CDC protocols for Cleaning and Disinfection can be found [here](#) and [here](#).

QUESTIONS?

Email us with questions at: COVID-19-business@anchorageak.gov