PHASE 1 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, Food Courts, Causal Dining, and Restaurants. Bars remain closed.

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.
- Utilize different entry and exit points using one-way traffic, where possible.
- High-risk population encouraged to stay home.
- 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.

OPERATIONS

- Walk-in visits are prohibited.
- Reservations, call-ahead, or other form of advance check-in required for dine-in service.
  - Businesses are required to maintain reservation/guest log records for 30 days.
  - Reservation/guest log must contain first and last name, and phone number.
- Fabric face coverings required for all employees and encouraged for customers except while eating.
• 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 parties.
• 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 party.
• 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.

**CAPACITY: INDOORS**

• Parties limited to household members only.
• Maximum capacity is 25% 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.
  - Maximum capacity includes all staff and customers.
• Tables seating non-household parties must be 10-feet apart or greater, as measured from edge-to-edge.
• Customers may not sit, order, or otherwise use bars at restaurants.
  - Bars remain closed.

**CAPACITY: OUTDOORS**

• Parties limited to household members only.
• No more than 20 tables.
• Tables must be 10-feet apart or greater, as measured from edge-to-edge.
• Customers may not sit, order, or otherwise use outdoor bars at restaurants.
  - Bars remain closed.

**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.
  - 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.
o 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.

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.
  o CDC protocols for Cleaning and Disinfection can be found here and here.

QUESTIONS?

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