



COVID-19 GUIDANCE FOR RESTAURANTS, BARS, AND OTHER FOOD SERVICE ESTABLISHMENTS

These guidelines will assist local restaurants, bars, nightclubs, microbrewery taprooms and other food service establishments in continuing to reduce the spread of COVID-19. It is necessary for food service establishments to read and understand the updated requirements of the Civil Emergency Orders to continue or resume operations.

- City of Springfield order: www.springfieldmo.gov/coronavirusresponse
- Greene County order: www.greenecountymo.gov

Items denoted with (*) are a requirement of the current re-opening order; items not noted by (*) are recommendations to decrease the spread and risk of COVID-19.

General Guidance

For food service establishments inside the Springfield city limits:

- **Limit customer occupancy for indoor and outdoor seating areas to 50%. ***
 - **Employees and vendors do not count toward occupancy limitations.**
- **No self-service buffets permitted. ***
- **No counter seating or communal table seating permitted. ***
- **Space tables at least six feet apart. ***
- Use single service condiments (e.g. sugar, ketchup, creamer, salt) and utensils.
- Encourage staff to wear cloth face coverings when interacting with customers.
- Educate employees about how they can reduce the spread of COVID-19.

For food service establishments in Greene County (but outside the Springfield city limits):

- Allow dine-in seating while meeting physical distancing guidelines.
- Avoid self-service buffets.
- Avoid counter seating.
- Use single service condiments (e.g. sugar, ketchup, creamer, salt) and utensils.
- Encourage staff to wear cloth face coverings when interacting with customers.
- Educate employees about how they can reduce the spread of COVID-19.

Employee Health Guidance

- Screen employees upon arrival to work for [symptoms](#).
 - Design a protocol for reporting self-monitoring before beginning shift.
 - Use of touchless thermometers to check temperature before shift.
- Require employees to stay home if they are sick.
- If employees report to work with a fever or other symptoms or become ill during their shift, they must be sent home. Clean and disinfect ill employee workstations immediately.
- Individuals at high-risk should continue to remain at home and not interact with others except for vital activities.
- Encourage respiratory etiquette, including covering coughs and sneezes.
- Require hand washing by employees upon arrival at work and continually throughout their shift.
- Encourage staff to wear cloth face coverings when interacting with customers.

- Employees who are well but who have a sick family member at home with COVID-19 should notify their supervisor and contact the Springfield-Greene County Health Department for guidance.

Cleaning and Disinfecting Guidance

Kitchen:

- **Application of the Missouri Food Code cleaning and disinfecting standards must be maintained in the kitchen at all times.***
- Clean and sanitize registers, ATMs, and client credit cards regularly.

Dining Area:

- Provide hand sanitizer at the entrance and exit of the establishment.
- Wear disposable gloves to clean and disinfect.
- Increase frequency of cleaning, sanitation or disinfection of all frequently touched surfaces in the dining area (e.g. door handles, counter tops, light switches, etc.) during hours of operations
- Clean and disinfect tables, chairs and menus after each patron's use.
- For disinfection, diluted household bleach solutions at 10% bleach, alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants should be effective.
 - For soft (porous) surfaces such as carpeted floor, rugs, and drapes, remove visible contamination if present and clean with appropriate cleaners indicated for use on these surfaces.
 - If the items can be laundered, launder items in accordance with the manufacturer's instructions using the warmest appropriate water setting for the items and then dry items completely.
- For electronics, such as tablets, touch screens, keyboards, remote controls, and ATMs:
 - Consider putting a wipeable cover on electronics
 - Follow manufacturer's instructions for cleaning and disinfecting

Physical Distancing Guidance for Employees and Patrons

- Space tables at least six feet apart.
 - Chairs at tables may be within six feet to allow family units to dine together.
 - Outside seating must adhere to six feet distancing between tables.
 - If booths are utilized for dining, designate booths available for seating at every other booth to facilitate social distancing of six feet between customers.
- Number of patrons must not exceed ten per table.
- Avoid counter seating or communal table seating.
- Utilize cash registers (point of sale) in a manner that facilitates six feet physical distancing. This may involve only using every other cash register.
- Mark six feet spacing for patrons to wait in line for seats, wait in line at the point of sale and wait in line for restrooms.
- If social distancing guidelines cannot be maintained in the kitchen, then a face covering should be worn and laundered daily.