

Phase One Reopening Guidance

Sector: Restaurants/Bars/Breweries/Tasting Rooms

Specific Guidance for Restaurants, Bars, Breweries, Brewpubs, Wineries and Tasting Rooms

Distancing and Occupancy:

Businesses must:

- Ensure tables are spaced at least six (6) feet apart so that distancing of six (6) feet between parties is maintained, including when customers approach or leave tables. Businesses will need to determine seating configuration to comply with physical distancing requirements. If a business is unable to maintain at least six (6) feet of distance, it may operate only as pick up/to go service. This applies to both indoor and outdoor seating.
- Remove or restrict seating to meet the occupancy limit and to facilitate the requirement of at least six (6) feet of physical distance between people not in the same party.
- Limit number of customers on premises at one time, with a maximum restaurant occupancy of 50% of normal capacity as long as physical distancing requirements can be maintained.
- Limit parties to 10 people or fewer who have chosen to congregate together. People in the same party seated at the same table do not have to be six (6) feet apart.

Employees:

Businesses must:

- Minimize employee bare-hand contact with food through use of utensils. For Oregon Department of Agriculture (ODA)-licensed facilities, no bare-hand contact with food is permitted per their licensing requirements.
- Reinforce that meticulous hand hygiene (frequent and proper handwashing) is of utmost importance for all employees, including chefs, line cooks and waitstaff.
- Have employees wear gloves when performing cleaning, sanitizing, or disinfecting activities. For other activities, non-ODA licensed facility employees are not required to wear gloves. Wearing gloves for activities that might overlap with food handling can foster cross-contamination. If businesses choose to have employees use gloves, they must use non-latex

gloves and must prevent cross-contamination by replacing gloves after touching faces or changing tasks (e.g., food preparation versus taking out garbage). See attached OHA guidance regarding glove use.

Operations:

Businesses must:

- Adhere to guidance outlined in this document as well as all applicable statutes and administrative rules to which the business is normally subject.
- All on-site consumption of food and drinks, including alcoholic beverages must end by 10 p.m.
- Prohibit customer self-service operations, including buffets, salad bars, soda machines and growler refilling stations.
- Disinfect customer-contact surfaces at tables between each customer/dining party including seats, tables, menus, condiment containers and all other touch points.
- Provide condiments, such as salt and pepper, ketchup, hot sauce and sugar, in single-service packets or from a single-service container. If that is not possible, condiment containers should not be pre-set on the table and must be disinfected between each customer or dining party. Disinfection must be done in a way that does not contaminate the food product (for example, do not use a spray device on a saltshaker).
- Not pre-set tables with tableware (napkins, utensils, glassware).
- Prohibit counter and bar seating. This applies to all facilities including bars, breweries and tasting rooms. Counter and bar ordering is acceptable if the operation finds that this decreases worker exposure. Counter ordering approach requires that food and alcohol are taken to a table that meets distancing requirements for consumption and at least six (6) feet of physical distance is maintained among customers and employees during the ordering process.
- Assure customers remain at least six (6) feet apart when ordering and floors must have designated spots for waiting in line. Signage should be posted as necessary to ensure that customers meet the requirements of this guidance.
- Frequently disinfect all common areas and touch points, including payment devices.
- Use menus that are single-use, cleanable between customers (laminated), online, or posted on a whiteboard or something similar to avoid multiple contact points.

- Prohibit use of karaoke machines, pool tables, and bowling at this time.
- For use of juke box and coin-operated arcade machines, same protocols should be followed as outlined for Video Lottery Terminals below.

To the extent possible, businesses should:

- Assign a designated greeter or host to manage customer flow and monitor distancing while waiting in line, ordering and during the entering and exiting process. Do not block egress for fire exits.
- Limit the number of staff who serve individual parties. Consider assigning the same employee to each party for entire experience (service, bussing of tables, payment). An employee may be assigned to multiple parties but must wash hands thoroughly or use hand sanitizer (60-95% alcohol content) when moving between parties.
- Assign employee(s) to monitor customer access to common areas such as a restroom to assure that customers do not congregate.
- Strongly encourage all employees and customers to wear cloth face coverings. Customers do not need to wear face coverings while seated at the table. If a business sets a policy that all employees and customers are required to wear cloth face coverings, business management should consult with their legal counsel to determine whether or not such a requirement can be enforced and whether or not the business will provide a cloth face covering when a customer does not bring their own.
- ~~Employers should provide an adequate number of cloth face coverings for all employees. Masks are recommended for employees. If servers can maintain six feet of distance in taking orders, for communication purposes, no masks required, but recommended.~~
- Encourage reservations or advise people to call in advance to confirm seating/serving capacity. Consider a phone reservation system that allows people to queue or wait in cars and enter only when a phone call or text, or a restaurant-provided “buzzer” device, indicates that a table is ready.
- Consider staging hand-washing facilities for customer use in and around the business. Hand sanitizer is effective on clean hands; businesses may make hand sanitizer (at least 60-95% alcohol-based content) available to customers. Hand sanitizer must not replace hand washing by employees.
- Post clear signage (available at healthoregon.org/coronavirus) listing COVID-19 symptoms, asking employees and customers with symptoms to stay home, and who to contact if they need assistance.

Video Lottery Terminal (VLT) Operations:

Businesses must:

- Place VLTs at least six (6) feet apart, if there is space to do so. If VLTs cannot be spaced at least six (6) feet apart, the Oregon Lottery may turn off VLTs in order to maintain required physical distance between operating machines and players.
- Require individuals to request VLT access from an employee before playing; an employee must then clean and disinfect the machine to allow play. A business must not allow access to VLTs or change VLTs without requesting access from an employee.
- Consider a player at a VLT machine the same as a customer seated for table service.
- Limit one player at or around a VLT.
- Note: Oregon Lottery will not turn on VLTs until the agency is satisfied that all conditions have been met.
- Review and implement [General Employer Guidance](#), as applicable.

Additional Resources:

- OHA Guidance for the General Public
- OHA General Guidance for Employers