REQUIREMENTS FOR RESTAURANTS AND BARS PROVIDING DINE-IN SERVICES

Pursuant to Executive Order 2020-40 Containing the Spread of COVID-19

Requirements for Preventing COVID-19 Transmission

In addition to the previous guidance issued by the Centers for Disease Control and Prevention (CDC) and the Arizona Department of Health Services (ADHS), under all circumstances, the following precautions are now required for restaurants and bars providing dine-in services in Arizona:

- Enforce physical distancing of at least 6 feet between customers.
  - Maintain physical distancing of at least 6 feet in between tables, including limiting parties to no more than 10.
    - Clearly mark tables and chairs that are not in use.
  - Maintain clearly marked 6-foot spacing marks and/or signage along entrances, waiting areas, hallways, patios, and restrooms and any other location within a restaurant where queues may form or patrons may congregate.
  - Bar top or counter seating is not allowed, unless each party is spaced approximately 6 feet apart.
  - Operate with reduced occupancy and capacity based on the size of the business location with special attention to limiting areas where customers and employees can congregate.
- Continue to provide options for delivery, pick-up, or curbside service even if a location offers dine-in.
- If the local government has not mandated mask or cloth face covering requirements, cloth masks and frequent handwashing is required for all servers, host staff and employees that interact with customers.
  - Develop and enforce standards for the use of non-medical grade masks or cloth face coverings by employees when near other employees and customers.
  - Develop and enforce handwashing policy for servers as it exists in the [Food Code.](Food Code)
- Post physical and/or electronic signage posting at the restaurant entrance of public health advisories prohibiting individuals who are symptomatic from entering the premises.
- Support healthy hygiene practices for both employees and customers:
  - Enforce hand washing, covering coughs and sneezes.
  - Supplies should include soap, hand sanitizer with at least 60 percent alcohol, and tissues.
  - Ensure hand sanitizer is available at or adjacent to entrances to the facility, restrooms and in employee work areas, or soap and running water readily accessible to staff and customers and marked locations.
  - Post signs on how to stop the spread of COVID-19, properly wash hands, promote everyday protective measures, and properly wear a face covering.
- Intensify cleaning, disinfection, and ventilation practices.
  - Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use.
  - Implement comprehensive sanitation protocols, including increased sanitation schedules for bathrooms.
- Restaurants should sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to:
    - Tables
    - Tablecloths
    - Chairs/booth seats
    - Table-top condiments and condiment holders
    - Any other surface or item a customer is likely to have touched
- Implement symptom screening for employees prior to the start of their shift.
  - Wellness/symptom checks, including temperature checks for all restaurant personnel, as they arrive on premises and before the opening of a restaurant.
- Eliminate instances where customers serve their own food, including salad bars and buffets.
- Avoid using or sharing items such as menus, condiments, and any other food.
  - Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors.
  - Wipe any pens, touchpads, counters, or hard surfaces between each use by a customer.
- Consider assigning duties to vulnerable workers that minimize their contact with customers and other employees.
- Train all employees in the above safety actions.

**Note that guidance may be updated. Those complying with this guidance are encouraged to regularly visit the websites provided to ensure they are adhering to the most up-to-date guidance.

Websites for additional public health guidance: