

## Phase 2 Guidance for Reopening: Restaurants, Bars, Breweries, Distilleries, Casinos

Restaurants / bars / breweries / distilleries / casinos can become operational on or after May 4, 2020 under strict physical distancing and reduced capacity protocols in accordance with State guidelines.

### State Guidelines

- Restaurants, bars, breweries, distilleries and casinos remain in the same operational status as Phase One, but with an increase to 75 percent capacity.

### Phase 2

- Capacity must be limited to 75% of normal operating capacity to allow for adequate group spacing.
- Establishments must close by 12:30 pm
- **Tables must be limited to ten people per table.**
- Establishments must provide for 6 feet of physical distancing between groups and or tables.
- In-house dining for quick service restaurants should remain closed, if all guidelines can't be met, including the cleaning of every table between customers.
- Bar Seating – see “Bar Specific Guidelines” below
- In bars, drinks and food must be served to customers at a table.
- Self-service buffets must be closed.
- Drink refills are not allowed.
- Self-service cups, straws and lids should be behind a counter and handed to customers
- Self-service condiments should be eliminated.
- Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately cleaned between customers.
- Menus must be cleaned between customers.
- Growlers and refillable or reusable containers must be cleaned prior to being refilled.

### Casino Specific Guidelines (Phase 1)

- Gaming machines that are operational must be separated by 7-foot center to center. Machines must be placed out of service if adequate spacing cannot be assured.
- Gaming machines must be adequately cleaned between customers.

### Bar Specific Guidelines (Phase 2)

- No bar seating within 6 feet of a well or taps, an area where drinks are passed to servers, ice machines, or other areas used to prepare or serve food or beverages;
- Bars stools should be spaced 6 feet apart;
- All patrons should have a place to sit; No standing and mingling allowed at the bar or elsewhere;
- Keep all barstools 6 feet apart. If a group of 6 or less comes in and requests to be seated together, a staff member can group seat together and then re-space to 6ft once the group leaves;



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- Facilities should use discretion in accommodating group seating when considering group seating;
- If 6ft cannot be maintained between patrons and servers/staff using well areas or taps, a physical barrier or closing wells may be used to protect servers/staff;
  - The barrier must be at least 36 inches high and offer enough protection to prevent employee exposure to droplets from anyone seated within 6 feet of either side of the serving area;
  - Wells taken out of use should be marked with a sign to remind staff.
- There may be a designated area at the bar, away from other costumers, wells, taps, prep-stations where patrons may place and receive orders. 6 feet of social distancing should be maintained by all patrons of sperate parties and only one customer may use this space at a time. Patrons may grab their drink or order and then return to their seats. (see above if 6ft cannot be maintained)

### Clean and Disinfect

- Disinfect barstools and counter space between patrons;
- No reusing drink coasters unless they can be disinfected between patrons;
- No refilling glasses, new glass is needed for each order;
- No shake-a-day unless dice and cup can be disinfected in-between patrons.

### Eliminate Community Items

- No community peanuts or other foods unless they can be served in individual containers;

### Poker Rooms

- Poker rooms are allowed in Phase 2 with the same goals of the bar seating. We recommend working with their local health department on guidelines and best practices.

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## Questions

- What is your level of comfort around reopening? (It is ok to delay reopening or reopen partially!)
- What are your biggest areas of concern for your establishment?
- Do you need signage?
- Do you have a plan for:
  - Monitoring Employee Health?
  - Encouraging Social Distancing?
  - Cleaning and Disinfecting?
  - Using Cloth Face Masks?
- Do you have a written plan that you can share with patrons?
- Do you have any questions for us? Call the Health Department at 466-2562 if anything comes up.

## Some Strategies You Could Use



## **Restaurant Staff Precautions**

### Employee Illness

- Do not allow employees to come to work if sick.
- Supply kitchen staff with masks when social distancing is not feasible.
- If employee is sick with COVID-19 symptoms such as cough, fever, or shortness of breath, please encourage them to go in for testing and follow CDC guidelines to wait for results before returning to work.

### Prevention

- Encourage frequent handwashing
- Check each employee for fever, cough, shortness of breath, or sore throat at the start of each shift
  - If a thermometer is not available, a verbal check of fever is acceptable
- Restructure staffing so that those who handle food do not handle money
- Provide masks and gloves for employees who are taking transactions. Ensure employees are using PPE appropriately.
- Signage reminders to patrons to not come in if immunocompromised or ill
- Establish an illness/leave policy for employees.

## **Social Distancing Ideas**

### Physical Controls

- Space out tables and seating.
- Use every other table, remove tables, remove or space out bar stools, mark off/close every other table.
- Do not allow congregation of groups within establishment or outside establishment, no standing around waiting for tables or mingling within establishment.
- No unseated guests.
- Mark off some of the bar stools or tables with information explaining why those areas must remain empty.
- Utilize curb side pick-up or delivery if possible, use proper PPE when delivering, such as masks and gloves.
- No parties larger than 10 people.
- Music may be played but discourage dancing or social gathering.

### Sanitary Practices and No-Touch Methods

- Instead of reusable menus, utilize paper menus that can be disposed of after one use.
- Use whiteboards or a scroll board to eliminate the need of reusable menus.
- Limit menu use among customers.
- No pre-set silverware.
- Allow for reservations and individuals to wait in car and text when table is ready.



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- Supply plastic or glass shields for host/hostess stations, similar to grocery stores.
- No self-service areas (salad bar, buffets etc., if not prewrapped).
- Post signage with information for customers of what is required and what the health department is asking facilities to do.

### Money Handling

- Have individuals pay before pick-up with credit card.
- Encourage customers to use check or credit card, instead of cash.

### **Casino Specific Ideas**

- Full disinfection between customers use of machines.
- Provide disinfecting wipes for customers to wipe down machines.
- Space out machines or close every other machine to allow adequate spacing.

### **Cleaning and Disinfecting**

- Clean all “high touch” areas such as counters, doorknobs, tables, benches, back of chairs, restrooms frequently. Suggestion of every 2-3 hours but more frequently is encouraged
- EPA approved disinfectants
- 1/3 cup of bleach per gallon of water
- Hand sanitizer stations available at entrance, as well as at tables.
- Increase handwashing reminder signs.

### **Cloth Face Masks**

- Implement the use of cloth face masks by all staff, if possible.
- Train staff on appropriate use of face coverings
  - Refrain from touching eyes, nose, and mouth while putting on and removing face masks.
  - Wash hands immediately after taking off facemasks.
  - Facemasks should be routinely washed depending on frequency of use.
- Consider laundering facemasks for all employees.