



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 (For Phase 1):

- Capacity must be limited to 50% of normal operating capacity to allow for adequate group spacing.
- Establishments must close by 11:30 pm
- **Tables must be limited to six 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.
- Sitting or standing at bars or counters is not allowed.
- 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 (For 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.

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 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 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 6 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.



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Call the Teton County Health Department for help making your reopening plan! 406-466-2562

- Allow for reservations and individuals to wait in car and text when table is ready.
- 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.