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## Phase Two Reopening Guidance — Restaurants, Bars, Breweries, Brewpubs, Wineries, Tasting Rooms and Distilleries

**Authority:** Executive Order No. 20-27, ORS 433.441, ORS 433.443, ORS 431A.010

**Applicability:** This guidance applies to restaurants, bars, breweries, brewpubs, wineries, tasting rooms and distilleries in Phase Two counties.

**Enforcement:** To the extent this guidance requires compliance with certain provisions, it is enforceable as specified in Executive Order 20-27, paragraph 26.

### Distancing and Occupancy:

#### Businesses must:

- Review and implement [General Guidance for Employers](#).
- Limit the gathering capacity to a maximum of 100 people indoor or 250 people outdoor, not to exceed 250 indoor and outdoor; or the number of people, including staff, based on a determination of capacity (square footage/occupancy), whichever is less.
- Ensure tables are spaced at least six (6) feet apart so that at least six (6) feet between parties is maintained, including when customers approach or leave tables.
  - Businesses will need to determine seating configuration to comply with these physical distancing requirements. If available, businesses may allow for footprint expansion to outside space for service maintaining the physical distancing requirements of at least six (6) feet.
  - Remove or restrict seating to facilitate the requirement of at least six (6) feet of physical distance between people not in the same party.
  - If booth seating is back-to-back, only use every other booth, unless a barrier is installed per the guidance below.
- Limit parties to 10 people or fewer. At shared seating situations, do not combine parties/guests who have not chosen to congregate together. People in the same party seated at the same table do not have to be six (6) feet apart.

- If a business is unable to maintain at least six (6) feet of distance, except for brief interactions (for example, to deliver food to a table), it may operate only as pick up/to go service. This applies to both indoor and outdoor seating.

#### **Businesses may:**

- Install plexiglass (acrylic) or other nonpermeable physical barrier that is easily cleaned, between booths in lieu of having six (6) feet of distance, if the barrier is at least one (1) foot higher than head level for customers seated and at least three (3) feet wide or at least the width of the booth if wider than three (3) feet.

#### **Employees:**

##### **Businesses must:**

- Minimize employee bare-hand contact with food through use of utensils.
- 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. Please note that for non-cleaning activities, non-Oregon Department of Agriculture (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 provide non-latex gloves and employees must prevent cross-contamination by replacing gloves after touching faces or changing tasks (e.g. food preparation versus taking out garbage). [See Food Code Fact Sheet #1-Minimizing Bare Hand Contact](#).
- Review and implement [Statewide Mask, Face Shield, Face Covering Guidance](#).

##### **Additional requirements for facilities licensed by the ODA:**

- No bare-hand contact with food is permitted per their licensing requirements.

#### **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.
- End all on-site consumption of food and drinks, including alcoholic beverages by 10 p.m. Businesses may open the next day based on regularly scheduled opening business hours but no sooner than 4 a.m.
  - For a restaurant that is open 24 hours a day in a Phase Two county, it may not open earlier than 4 a.m. the next day to ensure that it can properly disinfect and clean the restaurant in accordance with OHA Guidance.

- 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 unless the counter faces a window or wall and at least six (6) feet of distance is maintained between parties and/or staff behind the bar. This applies to all facilities including bars, breweries and tasting rooms. Counter and bar ordering are acceptable if the operation finds that this decreases worker exposure. The 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.
- Ensure customers/parties remain at least six (6) feet apart when ordering.
  - Signs should be posted as necessary to ensure that customers meet the requirements of this guidance.
  - Mark designated spots on the floor where customers will wait in line.
- 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 in order to avoid multiple contact points.
- For use of juke box and coin-operated arcade machines, the same protocols should be followed as outlined for Video Lottery Terminals below.

**To the extent possible, businesses should, but are not required to:**

- 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 restrooms to ensure that customers do not congregate.
- 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, text, or restaurant-provided “buzzer” device, indicates that a table is ready.

- Consider providing 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 content) available to customers. Hand sanitizer must not replace hand washing by employees.
- Post clear signs (available at [healthoregon.org/coronavirus](http://healthoregon.org/coronavirus)) listing COVID-19 symptoms, asking employees and customers with symptoms to stay home, and listing who to contact if they need assistance.

**Businesses may:**

Install plexiglass (acrylic) or other nonpermeable physical barrier that is easily cleaned, between counter and bar seating in lieu of having six (6) feet of distance, if the barrier is at least one (1) foot higher than head level for customers seated and at least three (3) feet wide or at least the width of the seat if wider than three (3) feet.

**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, businesses may install plexiglass (acrylic) or other nonpermeable physical barrier that is easily cleaned, between VLTs in lieu of having six (6) feet of distance, if the barrier is at least one (1) foot higher than head level for customers seated and at least three (3) feet wide or at least the width of the VLT if wider than three (3) feet.
- 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 Guidance for Employers](#).

**Additional resources:**

- [Signs you can post](#)
- [Statewide Mask, Face Shield, Face Covering Guidance](#)
- [OHA General Guidance for Employers](#)
- [Food Code Fact Sheet #1-Minimizing Bare Hand Contact](#)

**Document accessibility:** For individuals with disabilities or individuals who speak a language other than English, OHA can provide information in alternate formats such as translations, large print, or braille. Contact Mavel Morales at 1-844-882-7889, 711 TTY or [OHA.ADAModifications@dhsoha.state.or.us](mailto:OHA.ADAModifications@dhsoha.state.or.us).