Effective Date: November 18, 2020

Statewide Freeze Guidance — Restaurants, Bars, Breweries, Brewpubs, Wineries, Tasting Rooms and Distilleries

Authority: Executive Order No. 20-65, ORS 433.441, ORS 433.443, ORS 431A.010

Applicability: This guidance applies to restaurants, bars, breweries, brewpubs, wineries, tasting rooms and distilleries statewide.

Enforcement: To the extent this guidance requires compliance with certain provisions, it is enforceable as specified in Executive Order No. 20-65, paragraph 11.

Definitions: For purposes of this guidance, the following definitions apply:

- “Business” means food and drink establishments, including but not limited to, restaurants, bars, breweries, brewpubs, taverns, wine bars, cafes, food courts, coffee shops, wineries, tasting rooms and distilleries.

Operations:

Businesses are required to:

- Review and implement Statewide Mask, Face Covering, Face Shield Guidance.
- Review and implement General Guidance for Employers.
- Prohibit on-premises food and beverage consumption both indoor and outdoor.
- Only offer food or drink for off-premises consumption (e.g., take-out or drive-through) or for delivery.
- Adhere to guidance outlined in this document, as well as all applicable statutes and administrative rules to which the business is normally subject.
- Provide condiments, such as salt and pepper, ketchup, hot sauce and sugar, in single-service packets or from a single-service container. 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.
• Comply with ORS chapter 471 and any rules adopted thereunder for any sale of alcoholic beverages for off-premises consumption.

• Prohibit self-service operations of any kind.

• 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.

Employees:

Businesses are required to:

• Ensure employees are complying with the Statewide Mask, Face Covering, Face Shield Guidance.

• 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.

Additional requirements for facilities licensed by the Oregon Department of Agriculture (ODA):

• No bare-hand contact with food is permitted per ODA’s licensing requirements.

Distancing and Occupancy:

Businesses are required to:

• Ensure customers/parties remain at least six (6) feet apart when ordering, waiting or in line, and that there are no more than 6 people in a party when ordering or waiting in line.
  - 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.

• Ensure staff remain at least six feet apart, when possible.
To the extent possible, businesses should, but are not required to:

- Install plexiglass (acrylic) or other nonpermeable physical barrier that is easily cleaned, in front of cashiers or customer service counters, or in other places where maintaining six (6) feet of physical distance between employees and customers is more difficult.

- Assign a designated greeter or host to monitor distancing while waiting in line or ordering, and during the entering and exiting process. Do not block egress for fire exits.

- Assign employee(s) to monitor customer access to common areas such as restrooms to ensure that customers do not gather.

- Post clear signs (available at 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.

Cleaning and Disinfection:

Businesses are required to:

- Frequently clean and sanitize work areas, high-traffic areas, and commonly touched surfaces in both customer/public and employee areas of the business. For example, wipe down payment machines and counter tops between each customer use. Use disinfectants that are included on the Environmental Protection Agency (EPA) approved list for the SARS-CoV-2 virus that causes COVID-19.

- Disinfect customer-contact surfaces including counters, menus, condiment containers and all other touch points.

- Frequently disinfect all common areas and touch points, including payment devices.

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

- 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.

Additional resources:

- Signs you can post
- Statewide Mask, Face Covering, Face Shield 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 the Health Information Center at 1-971-673-2411, 711 TTY or COVID19.LanguageAccess@dhs.oregon.gov