



# Phase Two Reopening Guidance FAQs

## Restaurants, Bars, Breweries, Brewpubs, Wineries, Tasting Rooms and Distilleries *(Updated 9-2-2020)*

Below are answers to frequently asked questions about the Oregon Health Authority's (OHA) Phase Two Reopening Guidance: Specific Guidance Restaurants, Bars, Breweries, Brewpubs, Wineries, Tasting Rooms and Distilleries ([Phase Two Restaurant and Bar guidance](#)). The guidance and these FAQs apply only to those establishments operating in a county that has been approved for Phase Two Reopening. OHA provides these FAQ to help the public understand the guidance, to respond to stakeholder questions, and to clarify how the guidance may apply in specific scenarios. These FAQ may be intermittently updated. The FAQ is not intended to take the place of the guidance, but rather to interpret, supplement, and help fill in the details of the guidance.

### Operations

**Q1: Are restaurants allowed to hold events like graduation parties and weddings? What guidance should be followed for that type of event?**

**A1:** Yes, if it operates as a venue or event operator and follows the [Phase Two Reopening Guidance for Venue and Event Operators](#). Restaurant operators may not have regular restaurant service at the same time as the event. Restaurant operators must thoroughly clean all areas of the venue prior to reopening after extended closure and thoroughly clean all areas between events.

**Q2: Do restaurants have to require customers to wear face coverings?**

**A2:** All restaurants must comply with the [Statewide Mask, Face Shield, Face Covering Guidance](#). Customers and visitors must wear a mask, face covering or face shield when in a restaurant, except for when eating/drinking or when not in a public-facing location where six (6) or more feet of distance can be maintained.

**Q3: Are all restaurant employees required to wear a face covering in Phase Two?**

**A3:** Yes. All restaurants, bars, breweries, brewpubs, wineries, tasting room and distilleries must require all employees to wear a mask, face covering or face shield in accordance with [OHA guidance](#). Face coverings are not required when eating/drinking or when not in a public-facing location where six (6) or more feet of distance can be maintained.

**Q4: What is the guidance for adult entertainment clubs in Phase Two?**

A4: Adult entertainment club operators must comply with [General Guidance for Employers](#), and the [Statewide Mask, Face Shield, Face Covering Guidance](#), depending on which county the club is in. Adult entertainment clubs that offer or serve food or alcohol must comply with the [Phase Two Restaurant and Bar guidance](#). Adult entertainers and other staff, including employees, volunteers and contractors, must maintain at least six (6) feet of physical distance from each other and from customers at all times.

**Q5: Do bartenders have to wear gloves when serving drinks to guests?**

A5: No. However, bartenders should minimize bare-hand contact with food through use of utensils. For example, use utensils for any garnishes such as limes or cherries.

**Q6: Can buffets open during Phase Two?**

A6: No. Customer self-service operations, including buffets, salad bars, soda machines and growler refilling stations are still closed during Phase Two. Food may be served from a buffet-style operation if served only by restaurant staff and physical distancing measures are maintained between customers and staff.

**Q7: Do outdoor hand washing stations need to have hot tap water or is cold water enough?**

A7: Outdoor hand washing stations are not required to have hot water but must have soap, water and single use towels available.

**Q8: Is karaoke allowed in Phase Two?**

A8: Yes. Karaoke operators must follow the guidance for [Indoor and Outdoor Entertainment Facilities](#) and, if applicable, [Phase Two Restaurants and Bars guidance](#). Operators must disinfect and clean all sound gear, including microphones, between uses between different parties. Karaoke operators must comply with the [Statewide Mask, Face Shield, Face Covering Guidance](#).

**Q9: What are the requirements for sanitizing pool balls and pool cues in Phase Two?**

A9: Pool or billiards operators must follow the guidance for [Indoor and Outdoor Entertainment Facilities](#) and, if applicable, [Restaurants and Bars guidance](#). Operators must disinfect and clean all shared equipment, including cues, chalk and pool balls, between uses by different parties.

**Q10: My business has ping pong tables, as well as a full bar and restaurant. Can I open in Phase One or in Phase Two?**

A10: In Phase One, the bar and restaurant may be opened if operated according to [Phase One Restaurants and Bars](#) guidance if you close off the ping pong tables. In Phase Two, you may open the ping pong area if operated according to the guidance for [Indoor and Outdoor Entertainment Facilities](#) and guidance for [Recreational Sports](#).

**Q11: If a retail business opens a food cart in their parking lot with outdoor seating, does OHA restaurant guidance apply?**

A11: Yes. The food cart is considered a restaurant and must follow the [Restaurants and Bars](#) guidance.

**Q12: What is the guidance for darts and shuffleboard?**

A12: Darts and shuffleboard are permitted in Phase Two. Operators of these games must follow the guidance for [Indoor and Outdoor Entertainment Facilities](#) and, if applicable, [Restaurants and Bars](#) guidance. Operators must disinfect and clean all shared equipment such as darts and shuffleboard discs, between uses between different parties.

**Q13: What should I do if a customer that is showing symptoms of COVID-19 comes to my restaurant? Can I ask that person to leave?**

A13: Restaurants and bars may post [signs](#) listing COVID-19 symptoms, asking employees and customers with symptoms to stay home, and listing who to contact if they need assistance. Restaurants and bars should consult with legal counsel about its policies for refusing service. A restaurant cannot refuse service based on a person's race, color, gender, sexual orientation, gender identity, religion, ability, or national origin. COVID-19 can infect anyone who is exposed to it, and anyone can spread COVID-19.

**Q14: Are wineries or tasting rooms required to gather customer information for contact tracing purposes in the case of a positive test result?**

A14: No. Restaurants, bars, breweries, brewpubs, wineries, tasting rooms and distilleries are not required to maintain customer contact information for contact tracing.

**Q15: Can a water dispensing machine be allowed, or is that considered self-service operations and prohibited?**

A15: Water dispensing station is considered self-serve and is prohibited.

**Q16: If we were to place signage on the machine that says "single-serve only" or "please ask for a fresh glass to refill your beverage," would that be permissible?**

A16: No. Customer self-service operations, including buffets, salad bars, soda machines and growler refilling stations are still closed during Phase Two.

**Q17: What does the employer need to do if a restaurant employee shows signs of COVID-19?**

**A17:** An employer should follow the [General Guidance for Employers](#). An employer should instruct sick employees to stay home or to go home if they become sick while at work. Employees should not come to work if they have:

- Fever (using an oral thermometer).
- Other symptoms like cough, vomiting, or diarrhea.

If an employee shows up to work exhibiting symptoms, or if they develop symptoms while at work, employers should separate the sick employee from other employees. A sick employee should be sent home immediately or should seek appropriate medical care if necessary.

Employers should regularly communicate to employees to stay home when sick, and make sure workplace policies allow sick leave so that people can do the right thing by protecting their co-workers; cover their coughs and sneezes; and wash their hands frequently.

If an employee develops a COVID-19 infection, employers should:

- Work with public health to determine which co-workers had close, prolonged contact with the ill employee that might put them at risk of exposure to COVID-19.
- Maintain confidentiality of an employee’s medical information in accordance with applicable laws.

**Q18: Do employee temperatures need to be taken prior to each shift?**

**A18:** Temperatures do not need to be taken before each shift, but employers may want to consider requesting regular health checks (e.g., temperature and respiratory symptom screening) or symptom self-report of employees, if job-related and consistent with business necessity.

**Q19: May bars offer or host Texas Hold’em, Bingo, or Bunco events in Phase One or Phase Two?**

**A19:** Those activities are not permitted in Phase One. Non-tribal card rooms may operate in Phase Two.

**Q20: How should restaurants and bars clean the tables after customer depart?**

**A20:** Cleaning food contact surfaces in the kitchen and “back of house” should be done in accordance with the [Food Sanitation Rules OAR 333-150-0000](#). For “front of house” areas, the U.S. Environmental Protection Agency has pre-approved certain products that are effective against similar viruses to COVID-19. All disinfectant products that meet this standard are located [here](#). Not all disinfectants are approved for food contact surfaces and should be rinsed and sanitized following the label. Look for the “disinfection” section on the label of the product chosen and use the maximum contact time and most concentrated dilution rate (amount of disinfectant to mix with water) in this section.

**Q21: Are customers going through drive-thrus required to wear face coverings?**

A21: Yes, as required by the [Statewide Mask, Face Shield, Face Covering Guidance](#), if customers are not able to maintain six (6) feet of physical distance between their car and the drive-thru window then they are required to wear a face covering, mask or face shield.

**Q22: Does the 10pm curfew apply to inside dining only or also to drive-thrus?**

A22: The 10pm curfew applies to indoor and outdoor dining only - not to drive thrus.

**Q23: There are different capacity limits for indoor and outdoor dining. What is the definition of an “outdoor space” for purposes of the [Phase Two Restaurant and Bar guidance](#)?**

A23: For the purposes of the [Phase Two Restaurant and Bar guidance](#), “outdoor space” means an open-air space which may have a temporary or fixed cover, such as an awning or roof, so long as the space has at least 75% of the square footage of its sides open for airflow.

## **Distancing and Occupancy**

**Q1: Does the Phase Two Guidance accommodation for plexiglass (acrylic)/non-permeable material apply only to separation between booths or may it be installed between tables or seats at a counter to allow for groups or individuals to be closer than six (6) feet apart?**

A1: The guidance of installing plexiglass applies to all types of seating and to video lottery terminals. The barrier must be non-permeable, easy to clean, and at least one (1) foot higher than head level for seated customers and at least three (3) feet wide or at least the width of the seat if wider than three (3) feet. Please note that physical barriers do not replace the requirement to wear a mask, face shield, or face covering in accordance with the [Statewide Mask, Face Shield, Face Covering Guidance](#).

**Q2: The Phase Two Restaurant and Bar guidance prohibits bar seating unless six feet is maintained, but then allows for plexiglass instead – can you clarify?**

A2: Operators have two different options to allow bar seating in Phase Two. Bar seating is allowed if the counter faces a window or wall and at least six (6) feet of physical distancing is maintained between parties and/or staff behind the bar in accordance with Phase Two guidance. Alternatively, bar seating is permitted if plexiglass (acrylic) or other nonpermeable physical barrier is installed in accordance with Phase Two guidance. Staff must be separated from customers by the barrier except for brief interactions (for example, to deliver food). If the establishment cannot comply with either option, bar seating is prohibited. Physical barriers do not replace the requirement to wear a mask, face shield, or face covering in accordance with the [Statewide Mask, Face Shield, Face Covering Guidance](#).

**Q3: How many people are allowed in a restaurant?**

**A3:** Under Phase Two, a restaurant/venue may have up to 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, as described in the [OHA Gatherings guidance](#).

**Q4: Can we seat more than one group at a large picnic table or common table?**

**A4:** No. 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.

**Q5: What is a “party?”**

**A5:** A party refers to a group of people who came together or who have chosen to congregate together at the establishment.

**Q6: What is the guidance for sidewalk seating? Is this allowed with six (6) feet between parties? What about restaurant patios that touch a sidewalk - can tables be placed on the patio even if it’s not six (6) feet away from the sidewalk edge?**

**A6:** Customers must be able to maintain six (6) feet of distance from others not in their party. That includes individuals who may be walking down the street or sidewalk. 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. Staff and customers must follow the [Statewide Mask, Face Shield, Face Covering guidance](#). This applies to both indoor and outdoor seating.

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