



**VIRGINIA'S
HEALTH
IS IN OUR
HANDS.**
Do your part,
stop the spread.

VIRGINIA RE-OPENING CHECKLIST FOR RESTAURANT AND BEVERAGE BUSINESSES- PHASE 1

Follow these rules to keep Virginia open for business.

- Customer seating, if allowed, is limited to outdoor spaces.
- Employers provide face covering to employees, utilizing the CDC Use of Cloth Face Coverings guidance, where maintaining six feet of physical distance is not possible. (Requirement for all business sectors)
- Parties are limited to 10 persons or fewer.
- Single-use disposable menus (e.g., paper) are used and discarded after each customer. Reusable menus are not permitted in Phase 1.
- Food and beverage containers or implements brought in by customers are not refilled in the food establishment.
- Signage that states that no one with a fever or symptoms of COVID-19, or known exposure to a COVID-19 case in the prior 14 days, is permitted in the establishment is posted.
- Signage to provide public health reminders regarding physical distancing, gatherings, options for high risk individuals, and staying home if sick is posted.
- A minimum of six feet distance is provided between parties at tables.
- In addition to this physical distancing, the facility may not exceed 50% of building occupancy load.
- Multiple parties are not seated at any one table unless marked with six foot divisions.
- Bar seats and congregating areas of restaurants are closed to patrons.
- Keep game areas, dance floors, and playgrounds closed.
- If live entertainers are performing in an establishment, they remain at least six feet from patrons and staff.
- Employers ask employees to self-measure their temperature and assess symptoms prior to their starting work.
- Employees working in customer dining and service areas are required to wear face coverings over their nose and mouth.
- Self-service of food (except beverages), including condiments, is not allowed.
- Condiment containers are not provided at customer tables and are only dispensed by employees upon request.
- Self-service beverage equipment is designed to dispense by a contamination-free method.
- Frequently contacted surfaces including digital ordering devices, check presenters, self-service areas, tabletops, bathroom surfaces, and other common touch areas are cleaned and disinfected every 60 minutes during operation.
- Tabletops and credit card/bill folders are disinfected between guests.
- Employees providing table resets have washed their hands with soap and water for at least 20 seconds just prior to re-set activities.

- No more than 10 patrons at one time are allowed in the food establishment to pick up or wait for takeout orders.

Best Practices:

- Cohort scheduling has been implemented so groups of employees only work with employees in their group.
- Shifts are staggered for both work periods and break periods.
- Breaks are staggered to discourage gatherings and number of employees in break areas are limited.
- Messaging boards or digital messaging are used for pre-shift meeting information.
- When in-person meetings need to occur, meetings are as short as possible, the number of employees in attendance is limited, and physical distancing is maintained.
- Customers are encouraged to wear face coverings while entering, exiting, or otherwise traveling throughout the restaurant.
- Technology solutions used to reduce person-to-person interaction, including mobile ordering and menu tablets, text on arrival for seating, and contactless payment options.
- Staff facilitated seating is used and tables that should not be used must be clearly marked that they are out of service.
- Utilize reservations for dining on the premises.
- Consider methods to make point of sale terminals safer, including use of no contact applications, placement of a glass or clear plastic barrier between the employee and the customer, and providing a hand sanitizer station for customer and employee use after handling credit/debit cards, PIN terminals, or exchange of cash.
- Servers should avoid touching items on tables while customers are seated. Dedicated staff should remove all items from the table when customer(s) leave.
- Consider scheduled closure periods throughout the day to allow for cleaning and disinfecting, including bathrooms (i.e., after lunch service).
- Use separate doors to enter and exit the establishment when possible.
- When protective equipment such as face coverings are used, launder daily and wash hands after touching/adjusting face covering while working.
- Single-use items should be discarded. Consider using rolled silverware and eliminating table presets.
- Consider installing touchless door and sink systems or providing single-use barriers (e.g., deli tissues, paper towels) for use when touching door and sink handles.
- Implement procedures to increase how often the back-of-house areas are cleaned and sanitized.