

BE HEALTHY, BE CLEAN			
CLEAN & DISINFECT			
SOCIAL DISTANCE			
PICK-UP & DELIVERY			

State Roadmap to Recovery and Resilience

Guidance for Reopening Food Services Sector



May 21, 2020 Ver. 1.0

State Roadmap to Recovery and Resilience Reopening Food Services Sector (Restaurants, Markets, and Food Manufacturing - Ver. 1.0)

INTRODUCTION

The following recommendations are intended to be used in conjunction with the phases found in Governor Ige's "EIGHTH SUPPLEMENTARY PROCLAMATION RELATED TO THE COVID-19 EMERGENCY" (May 18, 2020), Exhibit G "State Roadmap to Recovery and Resilience". This implementation approach includes Phase 1: Stabilization (*Healing Hawai'i*); Phase 2: Reopening (*Kama'āina Economy*); Phase 3: Long Term Recovery (*Renew & Rebuild*); Phase 4: Resilience (*Stronger Hawai'i*).

Restaurants, markets and food manufacturers are encouraged to use the recommendations and resources contained in this document to develop best practices to mitigate risk to employees and customers from exposure to the virus that causes COVID-19, while also maintaining compliance with all food safety regulations and physical distancing requirements.

Conditions will be continuously monitored and evaluated, statewide. Decisions to reopen or return to prior restrictions will be based on best available information on disease activity and preparedness of the response system to manage a resurgence of cases.

Entering into the Phase 2: Reopening (*Kama'āina Economy*) will involve continuous impact assessment that may affect subsequent phases. Disease activity and impacts to healthcare and public health systems will be monitored. The State must be prepared to return to earlier phases of restriction in response to the best available data.

Kama'āina Economy

Phase 2: Reopening - The goal of this phase is to act with care while following safe practices. Operators are encouraged to promote healthy hygienic practices by ensuring adequate supplies for both employees and customers, including soap, individual disposable towels, and hand sanitizer with at least 60% alcohol. Customers are required to wear, at minimum, a cloth face covering when moving through a food establishment or while waiting for a pick-up order.



Restaurants for Dine-In Service

Gradually allow dine-in service to reopen while still maintaining a physical distance of 6 feet between tables. It is further recommended to have no more than 50% or 1/2 of the total seating capacity be available for use while keeping dining tables at least 6 feet apart. Outdoor seating does not count toward the building occupancy limit. Outdoor seating should follow all other recommendations in this document.

- Restaurants are encouraged to require reservations for dine-in.
- Consider a reservations-only business model for greater control of customer volume.

Consider allowing customers to pre-order while making reservations to decrease the length of time they are in the establishment.

- If reservations are not required, maintain a physical distance of 6 feet between groups for those waiting for dine-in using floor markings, signage, etc. to reinforce physical distancing.
- Customers should wear a **cloth face mask or other types of masks** at all times which should only be removed while actively eating.
- Customer seating per table limits:
 - Maximum of 6 customers, not living in same household, per group per table.
 - Maximum of 10 customers, living in the same household, per group per table.
- Tables/booths to be spaced at least 6 feet apart which can be achieved by removing tables/booths or marking tables/booths as closed.
- Providing a physical barrier between tables or booths is also acceptable.
- Identify a workplace coordinator to be responsible for COVID-19 assessment and control planning. Plan should include when face coverings are to be used by employees.
- Before starting their shift, all staff should be screened and evaluated for signs of illness, such as:
 - Cough
 - Shortness of breath or difficulty breathing
 - Fever
 - Chills
 - Muscle Pain
 - Sore throat

- Recent loss of the sense of taste or smell
- This is not a comprehensive list of all possible signs of illness

- Any employee who exhibit signs of illness should not be allowed to report to work.

- Any employee who develops signs of illness while at work should be immediately separated from other employees and customers and sent home for self-isolation or seek medical attention as appropriate

- Food establishments are reminded that they shall comply with all applicable food safety rules, including employee health requirements found in Hawai'i Administrative Rules (HAR) Ch. 11-50-21. Employees that are sick should stay home.

- Staff with direct customer contact should wear a **cloth face mask or other types of masks** at all times.

- Employees should be trained on the importance of frequent hand washing with soap and water, the use of hand sanitizers with at least 60% alcohol content and the importance of avoiding touching hands to face.

- Clean and sanitize restrooms based on the frequency of use and ensure adequate supply of soap and paper towels at all times.

- Whenever feasible, workers should maintain at least 6 feet of distance from each other, including while on breaks.

- Post signage at the entrance that states that no one with a fever or symptoms of COVID-19 is to be permitted in the restaurant.

- No self-service salad bar or buffet.

- No bare-hand contact of ready-to-eat foods.
- Thorough cleaning and disinfection of frequently contacted surfaces after each meal service to include but not limited to tables, chairs, partitions, condiments, reusable menus, etc.

- Use only sanitizers and disinfectants that are EPA/FDA approved and labeled specifically for use on food contact surfaces and within food establishments.

- Non-food contact surfaces, use only disinfectants and cleaning products that are EPA/FDA approved and clearly labeled for use within food establishments.

- Encourage electronic contactless payment.