As the state and local public health officials prepare for a gradual transition to re-open the economy, we recognize that the relaxing of restrictions must balance the social and economic environment with continued effective health protection. We further agree that preventing the virus from rapidly spreading again is paramount to which statewide public health officials, the California Restaurant Association, the California Conference of Local Health Officers, and the California Conference of Directors of Environmental Health are prepared to continue their partnership with meeting that objective.

We believe a risk-based strategy must address the regional threat and thus the local Health Officer should be able to consider their regions' infection rate and potential for spread. Consistent with Governor Newsom's leadership and publicly stated sentiment that "localism will be determinative", our collective recommendation is for the state to provide overarching guidance, while continuing to defer to local health departments to establish risk-based guidelines. This type of governing model has historically been the model for the food-service community and has been further solidified since the March 15th restrictions and closures of statewide restaurant dining rooms.

Collectively we are recommending that the state establish very clear expectations for the statewide re-opening of restaurant dining rooms in Phase II by requiring the following public health imperatives:

1. Advance notice of modifications to the statewide stay at home directive concerning restaurant dining rooms.
2. Protect employee health.
3. Social distancing.
4. Education for the dining public.
5. Measures to increase sanitization and disinfection.

By requiring the above procedural categories on a statewide basis, local public health officials can ensure and socialize the accompanying recommended measures below. For example, the "COVID-19 Restaurant Operating Procedures" referenced in the procedures below are intended to be mandatory with a template for use by restaurants in each jurisdiction to indicate which measures they are implementing or to document what alternative measures are being implemented based on the local health order.

In order to ensure restaurant dining rooms are ready to re-open to the public, it is critical to have as much advance notice regarding when the statewide restaurant dining rooms can gradually re-open. Such notice will help ensure the elevated health protocols below are in place, allow time to ramp up restaurant staffing, and assist with restaurant purchases from suppliers.

These guidelines envision a broad statewide mandate for physical distancing in restaurant dining rooms. Focusing on social distancing between parties and staff provides the framework needed for varying models to operate safely. Creating maximum occupancy restrictions and/or requiring affixed seating to be removed is not necessary and may not be the most effective way to protect public health. Tables and seating can be cordoned off to ensure associated parties and employees maintain six feet of distance during Phase II. This approach would also allow needed flexibility in approaching seating which happens quickly when customers are directed to their seats. Requiring six feet of physical distance between associated party seating arrangements should suffice given experiences happening in real time in grocery and convenience stores.

Draft May 6, 2020

1. PROTECT EMPLOYEE HEALTH:
IMPLEMENT MEASURES TO ENSURE FOOD HANDLERS DO NOT WORK IF ILL AND ARE PROTECTED FROM BECOMING ILL IN THE WORKPLACE.

Local jurisdictions will need to establish specific measures, such as:

- Ensuring employees have been told not to come to work if sick.
- Conducting thermal or temperature scans of employees.
- Conducting a health survey with each employee prior to the beginning of each shift.
- Face coverings to be worn by all employees that interact with the public and when unable to social distance with other employees.
- Implement a cleaning and disinfection schedule for employee restrooms and breakrooms.
- Implement mandatory hand washing at timed intervals.
- Provide a copy of the COVID-19 Restaurant Operating Procedures to each employee to ensure they understand and will implement the procedures.

2. SOCIAL DISTANCING:
IMPLEMENT MEASURES TO ENSURE SOCIAL DISTANCING IS ADHERED TO. RESTAURANT TABLES SHALL BE SIX FEET APART OR IF UN-MOVABLE, A BARRIER OR PARTITION MUST SEPARATE TABLES TO PROTECT THE PUBLIC.

Local jurisdictions will need to establish specific measures, such as:

- Adhere to the mandatory requirement to space all tables six feet apart or if un-movable, a barrier or partition must separate tables to protect the public.
- Measures to ensure social distancing is adhered to while customers are waiting to be seated, during ordering and pick-up of food.
  - Placing tape or markings at least six feet apart in any area where members of public may form a line.
- Limit tables to not more than 10 people.
- 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 other method, indicates that a table is ready.
- Efforts to expand outdoor seating where possible along right of ways or other outdoor areas as approved by local jurisdictions.

3. EDUCATION FOR THE DINING PUBLIC:
IMPLEMENT MEASURES TO ENSURE THE PUBLIC IS EDUCATED ON DINING OUT SAFELY, THROUGH PUBLIC NOTIFICATIONS.

Local jurisdictions will need to establish specific measures, such as:

- Post signs to remind the dining public to maintain social distancing of six feet, wash hands or use sanitizer upon entry into a restaurant, and to stay home if they are ill or have symptoms consistent with COVID-19 (Note: sample signs will be available online for use).
- The COVID-19 Restaurant Operating Procedures is posted at a location visible to the public.
- Reinforce contactless payment systems with customers.
- Face coverings shall be worn by the public when not seated at their table.

4. MEASURES TO INCREASE SANITIZATION AND DISINFECTION:
IMPLEMENT MEASURES TO PROTECT THE PUBLIC THROUGH THE LIMITATION AND FREQUENT DISINFECTION OF COMMON HAND TOUCH POINTS AND SANITIZATION OF FOOD CONTACT SURFACES.

Local jurisdictions will need to establish specific measures, such as:

- No food items can have multiple contacts or be shared between tables such as condiment bottles, salt and pepper shakers, or breadbasket.
- No self-service buffets or salad bars.
- Use of self-service machines, such as soda and frozen yogurt machines, shall be allowed as determined by local public health orders.
- Non-food items that may be used by multiple customers, such as menus, must be disinfected between each use or modified to be a single service item, such as a disposable paper menu.
- Ensure that all utensils and food-ware are properly washed, rinsed and sanitized. Verify the required contact time (the time the utensils must be submerged in the sanitizer) for the sanitizer to be effective. If this cannot be reasonably accommodated, only single-service utensils or food-ware should be used.
- Frequent disinfection of high contact touch points, such as phones, door handles, credit card terminals, etc. using a disinfectant that is effective against Coronavirus.
- When feasible, provide disinfection wipes or hand sanitizer (at least 60% alcohol) for customers at tables.
- When feasible, use equipment that has touch free motion detectors, such as hands-free soap and towel dispensers.
- Restrooms must be disinfected every hour.
- Designate a team member per shift to oversee the additional sanitization and disinfection procedures.
- Limit the number of employees who serve individual parties. Consider assigning the same employee to each party for entire experience (as long as that does not conflict with mandatory meal and rest break laws).