

REVIVING A HEALTHY GEORGIA GUIDELINES FOR RESTAURANTS & DINE IN SERVICES

NO MORE THAN **10** PATRONS PER **500** SQUARE FEET

EMPLOYEES



Screen and evaluate workers who exhibit signs of illness



Require workers who exhibit signs of illness to not report to work or to seek medical attention



Implement teleworking for all possible workers



Implement staggered shifts for all possible workers



Hold all meetings and conferences virtually whenever possible



Train all employees on the importance and expectation of increased frequency of handwashing



Require all employees to wear face coverings clean and replace daily



Discourage workers from using other workers' phones and equipment




Stagger workstations whenever possible



Establish limit numbers to reduce contact in employee breakrooms:



Prohibit handshaking and other unnecessary person-to-person contact in the workplace



Increase physical space between workers and patrons



Limit contact between wait staff and patrons



Ensure the Food Safety Manager certification of the person in charge is up-to-date
provide training to employees

CUSTOMER SAFETY MEASURES



Discard all food items that are out of date



Discontinue use of salad bars and buffets



If using a "Grab and go" service stock coolers to no more than minimum levels



Sanitize the entire facility prior to resuming services and continue to do so




Between diners, clean and sanitize table & commonly used items



Use rolled silverware and eliminate table presets



Remove items from self-service stations have employees provide items when needed



The use of disposable paper menus is strongly encouraged discard after each patron use




Clean and sanitize restrooms regularly



Increase cleaning and sanitizing of surfaces in the back-of-house



Restock restroom supply of soap and paper towels at all times



Ensure at least 6 feet of separation from seating to seating Utilize physical barriers on booth seating when available



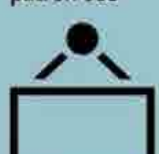
Limit party size at tables to no more than six



Where practical, consider reservations-only or call-ahead seating



Remind delivery drivers & suppliers of your internal distancing requirements



Post signage on entrances that no one symptoms of COVID-19 is permitted in the facility



Where practicable, physical barriers such as partitions or Plexiglas at registers should be used



Use technological solutions where possible to reduce person-to-person interaction



Provide hand sanitizer for use by patrons



Don't allow patrons to congregatge in waiting areas Design a process to ensure patron separation while waiting to be seated



If possible, use an exit from the facility separate from the entrance



Mark ingress/egress to and from restrooms to establish paths



Where practicable, take-out and curbside pick-up services should be prioritized



All restaurant or dining room playgrounds shall be closed.