# Teton County Health Department

## COVID-19 Guidance for Restaurants and Bars

**Reference:** CDC Considerations for Restaurant and Bar Operators and Self-Serve

Revised on May 9, 2022

### Face Coverings
- When in the Red (High) Risk Level the CDC recommends wearing a mask when in public, indoor settings.
- Businesses may develop their own mask policies for their staff and patrons, as long as accommodations can be made for those requiring exemptions.
- Suggestions Include:
  - Staff that come within 6 feet of patrons and other staff should wear face coverings.
  - Patrons should wear face coverings at all times when entering and while inside the business.
  - Provide free masks at the entrance, which can be obtained from the Jackson Hole Chamber of Commerce.

### Hand Hygiene
- Hand sanitizer should be available at the business entrance and immediately adjacent to all bathrooms.
- Staff should perform proper hand hygiene between interactions with each table.

### Physical Distancing
- Tables with patrons should be positioned such that patrons are at least six feet apart from the next table on all sides when seated.
- Distancing should be maintained while patrons are in line to enter, or are on premise.

### Signage
- Post signage in highly visible locations (e.g., at entrances and in restrooms) that promote social distancing, hand hygiene, use of face coverings and not to enter if they have symptoms of COVID-19.

### Contactless Options
- Offer online ordering.
- Encourage touch-free payment, or credit card transactions over cash.
- Offer curbside pickup or delivery.

### Cleaning and Disinfecting
- Cleaning and disinfecting should be performed multiple times a day on all frequently touched surfaces (e.g., door handles, cash registers, workstations, sink handles, bathroom stalls, chairs, tables) as well as shared objects (e.g.; payment terminals, condiment holders) between each use.

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Offer online ordering. Encourage touch-free payment, or credit card transactions over cash. Offer curbside pickup or delivery.

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Group Size

- Seating groups of individuals of the same household is preferred.

Employee Illness and Testing

- Encourage all employees:
  - To stay home, stay away from others and test regardless of vaccination status if they have any COVID-19 like symptoms.
  - To quarantine and test (at appropriate time) if not fully vaccinated and have been exposed to an individual who tested positive for COVID-19.
  - To get vaccinated.
- Visit the CDC’s website for guidance on fully vaccinated individuals.

Self-Service Stations

- CDC recommends avoiding any self-serve food or drink options, such as hot and cold food bars, salad or condiment bars, and beverage stations. Serve grab-and-go items or individually plated meals, instead.
- However, if self-serve stations are offered:
  - Require diners to wear masks when serving themselves.
  - Limit diners’ bare-hand contact with utensils and or dispensers.
  - Provide hand sanitizer at the beginning and end of the self service station.
  - Encourage diners and food workers to remain at least 6 feet apart in areas and not to crowd in line, by providing physical guidance and visual cues, such as tape or graphics on the floors.
  - Ensure shared objects (e.g., utensils, tongs) are easily cleaned and sanitized or replaced at an increased frequency (e.g., every 15 minutes).
  - Assign staff to monitor service stations to observe diner’s behavior and apply correct actions such as discarding food items if contaminated, etc.