



## **COVID-19 Guidance** **Reopening Phase I Requirements for Food Establishments**

### **Food Establishments:**

1. The food establishment must post **face covering** signage, available here: <https://coronavirus.delaware.gov/wp-content/uploads/sites/177/2020/05/Welcome-Face-Covering-Required-Flyer-043020-002-Coronavirus.pdf>. Management must ensure all staff and customers wear a face covering, except for customers seated at a table to eat or drink. Guidance is available here: <https://coronavirus.delaware.gov/guidance-for-face-coverings/>.
2. The food establishment must post social distancing signage, available here: <https://coronavirus.delaware.gov/wp-content/uploads/sites/177/2020/04/COVID-Business-Sign-040120.pdf> and arrange tables so that guests are **6 feet apart**. Guidance is available here: <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/social-distancing.html>. Tables and high human touch surfaces must be disinfected every 15 minutes to two hours, depending on volume and between each party. Disinfection guidance is available here: <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>. If food contact surfaces are disinfected, they will require a distinct rinse and application of an approved food contact surface sanitizer.
3. Must ensure that all guests have **seats, be seated**, and remain seated unless going to the restroom. Guests should not leave the table to retrieve food or drink.
4. Must ensure diners have a **reservation** in order to sit down in a facility. Signage must be posted to remind people not to enter restaurant without a reservation.
5. Food establishments that do not provide table service must ensure counter service locations are spaced 6 feet apart. **Signage and floor markings** must be present to guide patrons in appropriately spacing while in line. Staff must be designated to monitor patrons entering facility, monitor lines and ensure social distancing throughout facility.
6. Must ensure the total number of guests within a facility never exceeds **30%** of the Delaware Fire Code Occupancy. Guidance for this is provided by the local Fire Marshal's office. The State Fire Marshal and county contacts can be found here: <https://statefiremarshal.delaware.gov/division-contact-information/administration-contact-information/>.
7. Must ensure that guests are provided with **disposable menus** and that there are no condiments on the table, with only **single use condiments** provided.
8. Must ensure that cups, lids, napkins, and straws must be **delivered** to the table after the party has been seated.
9. In accordance with the Food Code, must ensure **no barehand contact** by food workers with ready-to-eat foods.
10. Must ensure that **self-service** food and buffet options do not reopen. If any self-service areas are converted to employee dispensing areas, an easily accessible hand sink must be available.
11. Must ensure that **bar service** and seating at a bar do not reopen.
12. Must adhere to all Food Code regulations, including ensuring that to-go containers for food guests to bring home after dining are **protected** from possible contamination.
13. Every restaurant is expected to have its own **reopening plan** and must follow DPH guidance, available here: <https://go.restaurant.org/covid19-reopening-guide> and here: <https://coronavirus.delaware.gov/resources-for-businesses/>, including employee health screening and return to work criteria.
14. Customers should be **guided** to seats by staff or clear signage to control traffic in, out, and through restaurant to ensure that safe social distancing is maintained as much as possible.
15. Must ensure that there are **no common areas**, pool tables, smoking areas, dance floors, etc. available for guests to congregate in.