

## **General guidelines for Re-opening of Bars and Restaurants**

- Bar service is allowed as long as patrons are seated. No service will be offered to standing patrons unless they are picking up takeout food. Customers can only sit at the bar if no one is working behind it or if there is a clear plastic barrier between the customers and the bartender.
- Restaurants must take measures to prevent gatherings in areas such as waiting areas. Demarcate 6-foot distances to encourage patrons to social distance. Seating at anywhere except a table or bar will not be allowed.
- Restaurants can only seat up to 50 percent of its regular capacity.
- Outdoor dining is encouraged, provided the restaurant does not exceed its usual capacity and social distance is maintained.
- Live performances are OK as long as they are at least 14 feet away from high-traffic areas and tables.
- Restaurants are encouraged to have no smoking or vaping policies in outdoor dining areas.

### **Customers**

- Party sizes will be capped at 15 people, per the updated gathering limit. Customers are encouraged to limit their party size to eight people or less, which is the limit for a single table.

- Customers are asked not to socialize with people at tables surrounding them.
- Party sizes will be capped at 15 people, per the updated gathering limit. Customers are encouraged to limit their party size to eight people or less, which is the limit for a single table. Parties of nine to 15 people should be seated at separate tables or outdoors.
- Online or phone reservations are strongly encouraged. If this is not possible, restaurants are asked to use an outdoor reservation or host stand system.
- At least one member of each party will be asked to provide their contact information for the Rhode Island Department of Health in case of an outbreak. This log must be kept for 30 days.
- Customers are asked to wear a fabric face covering when entering and exiting a restaurant and when in a common areas such as a hallway or restroom.

## **Employees**

- The Rhode Island Department of Health encouraged businesses to stagger and group employee shifts so the same people work together every day.
- Businesses are asked to keep a work log with employee contact information in case of an outbreak.
- Employees should avoid coming within 6 feet of customers and other employees as much as possible.

- Employees, customers and anyone else visiting a restaurant should be screened for symptoms of illness. Self-screening with posted signs at the entrance is acceptable.
- Employees are asked to wear face masks whenever they cannot reasonably stay 6 feet away from others.
- Businesses must train employees on cleaning procedures and other new safety protocols. One employee must be designated to implement these procedures and ensure they are being followed.

## **Cleaning**

- All restaurants must be thoroughly cleaned before opening.
- Tables, chairs and other high-touch surfaces must be sanitized between parties.
- Hand sanitizer or hand washing stations must be available to employees and customers.
- Self-serve areas such as buffets and salad bars are not allowed.
- Menus must be disposed of or sanitized between each use or digital, electronic or a whiteboard.
- Silverware must be disposable or sanitized between uses. Reusable silverware should be individually packaged or rolled.

- Self-serve drink refills are not allowed. Refills must be in a new, clean cup.

- Condiments are encouraged to be served in single-use packages, or only provided upon request and sanitized between uses.