

THESE GUIDELINES ARE DRAFT, AND FOR THE PURPOSES OF STAKEHOLDER INPUT ONLY. THEY ARE SUBJECT TO CHANGE, AND DO NOT INDICATE ANY DATE TO TAKE EFFECT. FEEDBACK IS WELCOME, PLEASE PROVIDE [HERE](#)

## RESTAURANT AND FOOD SERVICES - PICK UP ONLY

SPACE	EMPLOYEES	CUSTOMERS
<ul style="list-style-type: none"> <li>Limit restaurant service to walk up/ window/ curbside pick up, or delivery only -- all bars to remain closed to in-person patrons (take-out permitted, e.g. beer sales/cocktail kits from a brewery)</li> <li>Elevate and increase frequency of cleaning practices, including sanitization of high touch areas</li> <li>Conduct daily temperature checks and monitor symptoms in employees, logging all results. Refer symptomatic employees to the <a href="#">CDPHE Symptom Tracker</a></li> <li>Post signage for employees and customers on good hygiene and other sanitation practices</li> <li>Clearly designate pick-up waiting areas with markers for proper distancing between parties and ensure they do not interfere with in-establishment dining - whether indoors or outside</li> </ul>	<ul style="list-style-type: none"> <li>Provide guidance and encouragement on maintaining 6 foot distancing between employees</li> <li>Wear gloves and facial coverings during customer interactions and whenever possible during meal-prep and other activities</li> <li>Institute frequent breaks to wash hands</li> <li>Require employees to stay home when showing any symptoms or signs of sickness</li> <li>Provide PPE (masks and gloves as appropriate)for employees who are managing deliveries, returns, etc.</li> </ul>	<ul style="list-style-type: none"> <li>Implement 6 foot distancing measures (i.e., marked space in check-out lines)</li> <li>Provide contactless payment options (whenever possible)</li> <li>Deny service to customers who fail to adhere to hygiene and social distancing guidelines</li> </ul>

## RESTAURANT AND FOOD SERVICES - INDOOR AND OUTDOOR ON PREMISE DINING

All dining spaces must stop service no later than 10pm

SPACE	EMPLOYEES	CUSTOMERS
<ul style="list-style-type: none"> <li>Restaurants may continue curbside pick up/delivery, including alcohol pick up/delivery.</li> <li><b>Outdoor dine-in service can be held with limited capacity, TBD based on the science,</b> if the following requirements can be met:</li> </ul>	<ul style="list-style-type: none"> <li>Conduct daily temperature and checks and monitor symptoms in all employees, logging all results. Refer symptomatic employees to the <a href="#">CDPHE Symptom Tracker</a>.</li> <li>Require employees to stay home and refer to employer or state support when</li> </ul>	<ul style="list-style-type: none"> <li>Consider providing an option for customers to “sign in” to facilitate notifying them if an exposure occurs</li> <li>Utilize a reservation system as much as possible to help aid in contact tracing</li> <li>Provide contactless payment options (whenever possible)</li> <li>Ask customers to wait outside of restaurant and away from outside dining areas until seated in clearly marked area</li> </ul>

- Minimum of 8 feet of spacing between parties - table to table.
- All employees must wear facial coverings and gloves
- Sanitization and deep-cleaning of all shared surfaces between seatings
- **Indoors dine-in service can be held at a limited capacity, TBD based on the science,** if the following requirements can be met:
  - Minimum of 8 feet of spacing between parties - table to table
  - All employees must wear facial coverings and gloves
  - Proper ventilation per OSHA guidance
  - Sanitization and deep-cleaning of all shared surfaces between parties/at each turnover
- Limit party size to **six people or less**
- Make efforts to reduce congregating inside and outside the establishment including:
  - Encouraging reservations, and preferably only utilizing a reservation system if feasible
  - No communal seating
  - No self service stations or buffets
  - No seat yourself options
  - No bar seating if the bar is being used for food or beverage service; if it's not being used for service then parties could sit there under same requirements as a regular table
  - Clearly mark floor and ground for queue spacing and foot traffic suggestions
  - Place pylons, table tents or clearly marked decor or signage on tables not available for seating customers
- Post clear signage notifying patrons and employees of hygiene and sanitation expectations, including not entering if they are experiencing any symptoms.
- Minimize objects touched by multiple patrons including:
  - Remove/close games and dance floors that require or encourage standing around (darts/pool

showing any symptoms or signs of sickness [ADD CDLE SICK LEAVE].

- Provide guidance, systems, and encouragement on maintaining 6 foot distancing between employees to the greatest extent possible
- Require employees to wear gloves and facial coverings during customer interactions and whenever possible during other activities
- Require facial coverings and gloves for vendors, suppliers, and contract workers entering the licensed establishment
- Encourage frequent breaks to wash hands (at least every 30 minutes) including upon arrival and departure
- Strict adherence to the hygienic practices listed in the *Colorado Retail Food Regulations* including:
  - Frequent hand washing
  - Changing of gloves between tasks, and
  - Use a fresh pair of gloves after each hand washing
- Implement policies to limit group interactions including staggering of shift changes, breaks, etc
- Considering modifying the menu to create additional space in the kitchen and promote social distancing. Implement social distancing where practicable
- "All staff" meetings must follow social distancing. Consider virtual meetings or meetings outside with appropriate distancing.
- Only disposable cups. Leave personal water bottles at home.
- Family meals or shift meals should not be consumed onsite.

separate from food pick-up space, and maintain proper social distancing from other guests waiting to be seated

- Restrict standing and/or congregating in the bar area, entrance/exit, and any interior spaces.
- Continue curbside pick up/delivery options and recommend for vulnerable individuals
- Request facial coverings are worn by customers when not eating or drinking i.e., walking past other tables to get to the delivery. Consider refusing service to customers who refuse to adhere to hygiene and social distancing guidelines (*restrictions based off of denial of service guidelines for alcohol*)
- Make accommodations for individuals unable to adhere to hygiene and social distancing requirements, such as takeout or

**IF THERE IS A CONFIRMED CASE AMONG CUSTOMERS OR EMPLOYEES the restaurant must notify and cooperate with their local public health agency on next steps.**

**Local public health agency contacts can be found [here](#).**

- tables/shuffle board, arcade games);  
remove board games
  - Discontinue use of table cloths, or  
move to single-use or remove and  
replace laundered table cloths  
between patrons
- Clean and disinfect any shared objects  
thoroughly between uses
- Increase cleaning and disinfection protocols  
and track with publicly posted cleaning logs  
including:
  - Use disposable single-use menus,  
menu boards, or create on-line  
menus for guests to review from  
their electronic device
  - Provide single use or single serving  
condiments
  - Sanitize restrooms every 30 minutes
  - Block off stalls and urinals with  
proper signage to support 6ft  
between patrons. This may require  
reduced bathroom capacity or even  
only 1 person in a bathroom at a  
time.
- Provide hand sanitizer at check-in table/desk  
and throughout the venue