Restaurants and Bars – Phase One Reopening

What must I do at all times?

- All businesses or facilities open to the public shall post conspicuous signage at all public entrances in accordance with Public Health Order 4. A template of the required signage can be found at https://asafenashville.org/business-toolkit.
- Encourage everyone inside your establishment to observe CDC Guidelines for social distancing and proper hygiene.
- Restrict occupancy to no more than 50% of the posted maximum occupancy for each dining area.
- Bar areas must remain closed to the public; the bar may be used to prepare and service orders from patrons seated elsewhere. No interaction between the public and bartender is allowed.
- No ancillary or participatory activities including, but not limited to, arcade games, pool, foosball, darts, axe throwing, amusement rides, laser tag, or similar activities shall be allowed.
- All employees who interact with the public or cannot maintain a safe social distance from their co-workers are required to wear a face covering or mask.

What should I do before opening?

- Flush all water systems – Metro Water Services has posted flushing guidance on the COVID-19 website, https://www.asafenashville.org/status-of-nashville-services/
- Reduce the capacity of your bar/restaurant.
  - Adequately space or close tables to provide for proper social distancing
  - Mark bar areas “Closed” or “Staff Only”
  - Mark indoor/outdoor waiting areas to provide for proper social distancing
  - Close self-serve buffets, condiment stations and beverage stations
  - Post signage to encourage proper social distancing in and around restrooms
- Create or amend your employee protection policies and procedures to include:
  - Allowing employees to work from home as much as possible
  - Temperature and symptom screening questions for all employees reporting to work. Information on symptoms can be found at https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html.
employee showing symptoms or a temperature of 100.4 degrees Fahrenheit or greater must leave the premises immediately.

- Require all employees to wear face coverings or masks if they interact with the public or cannot maintain a safe social distance from their co-workers.
- Adherence by all employees to CDC guidance on social distancing and hand sanitizing
- Plan for a potential Covid-19 case or exposure
- For employees who previously tested positive:
  - If the employee does NOT have symptoms, they must be at least 10 days past the day they were tested before being allowed to return to work.
  - If the employee HAS symptoms, they must be at least 10 days past when the symptoms began; they must be feeling better; AND they cannot have had a fever in the previous 72 hours DURING WHICH TIME they did not take any medication that reduces fever (Tylenol, Ibuprofen, acetaminophen, or ibuprofen) before being allowed to return to work.
- Alternatively:
  - If an employee who previously tested positive wants to confirm their status to return to work by further testing, they must have two negative tests at least 24 hours apart before being allowed to return to work.

- For employees who have been in direct contact a positive case (they will usually have been contacted by public health officials in their county of residence with this information):
  - They must self-isolate for 14 days before returning to work. If they become symptomatic during this time, they should be tested. Refer employees who need to be tested to their personal medical provider or to a community assessment center. If they test positive, they should follow the information above.

- For an employee has been tested and is awaiting results, the employee cannot return to work until the results are back. Before they can return to work, they must have both: A negative test result AND not have been a contact of a positive case within the previous 14 days.

  - All employees should stay home if feeling ill
  - Increased opportunities for hand washing
  - Adherence by vendors to the same policies put in place to help protect your employees

- Create or amend your disinfection policies and procedures to include
- Increased frequency of restroom sanitization
- Use of disposable, virtual, or no-touch menus. Regular menus must be sanitized between each use.
- Use of single service condiments, or sanitize regular table-service condiments between each use.
- Increase sanitization of high-touch surfaces (doorknobs, handles, credit card machines, pens, etc.)
- Sanitize chairs and tables after each customer
- Sanitize any partitions or shields used to protect employees at greeter/host/hostess stands or payment stations
- Sanitize all front-of-house contact surfaces each day
- Place hand sanitizer stations in lobbies, bathrooms and at cashier stations

**What should I do while my restaurant is open?**

- Restrict occupancy to no more than 50% of the maximum rated capacity for each dining area.
- Follow your policies and procedures for employee protection and disinfection. CDC guidelines can change often; update your policy as needed
- Bar areas must remain closed to the public; the bar may be used to prepare and service orders from patrons seated elsewhere. No interaction between the public and bartender is allowed.
- Space customers apart. Use all the dining space available to you when seating your allowable capacity.
- No live music or entertainment shall be allowed. Any dance floor shall remain closed to that purpose.
- No party of more than six (6) people shall be allowed
- Limit the number of people in an elevator to allow compliance with CDC guidance on social distancing
- Self-service food and shared condiments are not allowed

For additional questions and other best practices, go to FAQs and Best Practices

If you still have questions, go to HubNashville or call 311 within Davidson County