

Restaurants

Travel by infected persons can spread COVID 19 from state to state and community to community, so it is critical that the tourism and hospitality industry take a leading role in protecting the lives and health of Wisconsinites.

Social Distancing



- Limit each table to six guests.
- Any indoor or outdoor waiting area should be marked to enforce social distancing standards.
- One member of a party should be allowed in the waiting area, others should wait in vehicle.
- For bar areas, two bar stools should be left empty between customers not in the same party.
- Install physical barriers such as sneeze guards and partitions where maintaining physical distance of six feet is difficult (cash register, host stand, etc).
- When possible, physical barriers made of plastic or similar solid material should separate tables/booths. Block or tape off tables and booths that are not compliant.
- Adjust menu offerings and kitchen workflows to allow employees to maintain six feet of distance.
- Smoking patios should be closed or limited to one person at a time.
- Common-use areas (such as lounge areas and child play areas) should be closed if social distancing and sanitizing between users cannot be maintained.
- Offer cashless and contactless transactions whenever possible.
- Continue offering online sales, delivery and curbside pickup, and consider pre-ordering of dine-in meals to reduce dine-in customers' time on site and reduce the number of customers dining at once.

Health and Hygiene



- Do not allow sick employees to work.
- Maintain an adequate supply of paper goods, soap, and hand sanitizer for staff and customers.
- Employees should wear a face mask or cloth face covering when near other staff and customers.

Environmental Controls



- Discontinue salad bars and self-serve buffets.
- Eliminate paper menus.
- Eliminate all table condiments; offer single use items instead.
- Advance reservations are preferred to walk-in dining.
- Post signage on the front door letting customers know about changes to your policies and instructing them to stay away if they are experiencing COVID-like symptoms.
- Install sanitizing stations.
- Remove all unnecessary touchpoints, especially those that cannot be sanitized.
- Do not allow customers to refill their own drinks; only allow staff to refill drinks, and use a new cup or mug for the refill.
- Prioritize outdoor seating as much as possible.

Cleaning and Sanitizing



- Handwashing **MUST** be priority #1 for staff. Make sure hot water, soap and paper towels are available at all times.
- Disinfect multi-touch surfaces often (door knobs, faucets, railings, cooler doors, cashier station, etc.).
- Use 1/3 C bleach to 1 gallon water to make up disinfecting solution. Use in a spray or in sanitizing bucket.
- Check dishwasher sanitizer levels 2x per day.