

Restaurant Guidelines for Reopening

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BEACH**



Any order enacted by local, state or federal governments regarding similar guidance and/or safety measures will supersede these suggested guidelines.

THREE PHASES

- ▶ Three phases of reopening with regards to restaurants.
- ▶ **Phase I:** Dining establishments should follow “strict physical social distancing protocols.” That would involve keeping dine-in parties at least 6-feet apart and prohibiting gatherings of more than eight people. Bars should remain closed during that phase.
- ▶ **Phase II:** The capacity cap rises to 50% capacity and the social distancing measures can be relaxed to what the guidelines called “moderate protocols,” without defining that standard.
- ▶ **Phase III:** No capacity cap is set and only limited social distancing protocols are recommended.

PHASE I – RECOMMENDED ACTIONS

- ▶ Restaurants already have sanitization regulations that need to continue to be performed.
- ▶ Masks and gloves should be worn by all staff at least during Phase I. This is not just for the safety of our guests, but also for their psychological sense of safety.
- ▶ Post sign on door that no one with fever or persistent cough is permitted to enter.
- ▶ Post sign at receiving that no employees or vendors are permitted to enter if they present with fever or persistent cough.
- ▶ Install touchless hand sanitizers at all entry doors if available.
- ▶ Use approved sanitizing solutions to sanitize tables, chairs, menu covers, and check presenters after each seating.
- ▶ Space tables, if possible, at least 6-feet apart. If not possible, seat tables in rotation, or block seats. Utilize outdoor seating if possible.
- ▶ Sanitize all doorknobs and other frequently touched surfaces as much as possible between new arriving parties with approved sanitizing solution.

Restaurant Guidelines for Reopening

- ▶ Employees who have fever, cough or shortness of breath will not be allowed to work until symptoms are resolved.
- ▶ Training plan for all existing and new staff on cleaning protocols.
- ▶ Removing some tables from a dining area and spreading remaining tables throughout the available seating space.
- ▶ Removal of chairs from every other table.
- ▶ Blocking entrance to every other booth, e.g., by visible tape.
- ▶ Affixing a sign on every other table or booth stating clearly that it is closed and not available for patrons' use.
- ▶ Recommend use of one-time use menus. This will also allow ability to change menus daily in the event of food supply issues.
- ▶ No table may accommodate more than eight patrons and tables cannot be combined to accommodate more than eight patrons.
- ▶ For bar areas, physically making two bar stools unavailable between every available bar stool, e.g., remove seats or affix an object large enough to make the seat unusable.
- ▶ For gaming areas, disabling machines to allow at least 6-feet between players
- ▶ Plans and processes are in place to limit waiting areas to no more than eight people.
- ▶ A plan for limiting self-service operation or buffet-type service should include specific guidelines for the process and frequency of replacing used serving utensils and cleaning surfaces, including "sneeze guards" and the buffet table.
- ▶ Provide gloves for guests to use prior to using the buffet.
- ▶ Provide the customer with additional napkins or tissues to use when they cough or sneeze.
- ▶ Make sure alcohol-based hand sanitizer is available for customers to use.
- ▶ Manual or digital reservation system recommended, to be more efficient with table seating.
- ▶ Recommend diners wait for tables in their cars rather than in your dining room.
- ▶ Recommend restaurants text guests when their table is available.
- ▶ Recommend restaurants have sanitization check lists for restrooms and other public areas.
- ▶ Recommend signage - all entrances should have a sign placed on every exterior entrance to the establishment that provides general infection prevention messages.
- ▶ Recommend setting up guidelines for server stations so they are not congregating together.
- ▶ Recommend training staff on procedures. Keep staff informed of any new developments.