

MI SAFE START: RESTAURANTS AND BARS

An informed-choice guidance for evaluating protective measures

As locations begin the process of reopening or scaling up after their initial response to COVID-19, certain actions will be inherently more protective of their staff and the general public. This document provides guidance that should be followed regardless of the current level of COVID-19 transmission, and additional measures that can be scaled depending on local levels of COVID-19 transmission and the protective measures desired.

Note: This guidance does not constitute legal advice and is subject to change. MDHHS will continue to monitor best practices and will issue updated guidance as our collective knowledge of COVID-19 continues to improve. Visit www.michigan.gov/coronavirus for updates. New versions of this document will be posted online.

Guidelines for all restaurants and bars, regardless of local COVID-19 transmission levels:

Understand your community

- Establish and maintain communication with tribal, local and state authorities to determine current contact tracing protocol, local mitigation levels, or local reengagement phase for your community, as described in the [MI Safe Start](#) plan.
- Strongly consider special accommodations for employees who are members of an at-risk population. Possible considerations could include flexible leave, telework when feasible, or the reassignment to duties to reduce contact with the general public. Members of households with at-risk residents should be aware that by returning to work or other environments where distancing is not possible, they could carry the virus back home. Precautions should be taken to isolate from at-risk residents.
- Strongly consider special accommodations for clients who are members of an at-risk population. Possible considerations could include special operating hours solely for those at-risk individuals, separate dining locations isolated from the rest of the establishment, or enhanced sanitation measures. Members of households with at-risk residents should be aware that by returning to environments where distancing is not possible, they could carry the virus back home. Precautions should be taken to isolate from at-risk residents.
- Employers should follow applicable Occupational Safety and Health Administration (OSHA) and Centers for Disease Control (CDC) guidance for businesses to plan and respond to COVID-19.

Safe behaviors

- Enforce hand washing and the covering of coughs and sneezes at all times.



- Ensure adequate supplies to support healthy hygiene practices for both employees and customers including soap, hand sanitizer with at least 60 percent alcohol (at every entrance and other high contact locations), paper towels, and tissues.
- Use gloves when removing garbage bags or handling and disposing of trash. Remove gloves properly and wash hands afterwards.
- Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use.
- Avoid using food and beverage containers or utensils brought in by customers.
- Ensure enough time between reservations for proper cleaning and disinfection of the dining table and seating area.
- When disinfecting, use products that meet [EPA's criteria for use against SARS-CoV-2](#) and that are appropriate for the surface. Prior to wiping the surface, allow the disinfectant to sit for the necessary contact time recommended by the manufacturer. Train staff on proper cleaning procedures to ensure safe and correct application of disinfectants.
- Consider making available individual disinfectant wipes in bathrooms.
- Increase availability for delivery or curbside pick-up for meals.
- Ensure that ventilation systems operate properly and increase circulation of outdoor air as much as possible such as by opening windows and doors. Do not open windows and doors if doing so poses a safety risk to employees, children, or customers.
- Take steps to ensure that all water systems and features (for example, drinking fountains, decorative fountains) are safe to use after a prolonged facility shutdown to minimize the risk of Legionnaires' disease and other contaminants associated with water.
- Train all employees in the above safety actions while maintaining social distancing and/or use of face coverings during training.

Health checks and response actions

- Require staff who are sick to stay at home.
- If implementing health checks, conduct them safely and respectfully, and in accordance with any applicable privacy laws and regulations. Confidentiality should be respected. Employers may use examples of screening methods in [CDC's General Business FAQs](#) as a guide.
- Designate a staff person to be responsible for responding to COVID-19 concerns. Employees should know who this person is and how to contact them.
- Create and test communication systems for employees for self-reporting and notification of exposures and closures.
- Employees with symptoms of COVID-19 (fever, cough, or shortness of breath or difficulty breathing, chills, muscle pain, sore throat, new loss of taste or smell, nausea, vomiting, diarrhea) at work should immediately be sent to their home.
- Inform those who have had close contact to a person diagnosed with COVID-19 to stay home and self-monitor for symptoms, and to follow [CDC guidance for home isolation](#) if symptoms develop. If a person does not have symptoms follow appropriate [CDC guidance for home quarantine](#).



- Establish procedures for safely transporting anyone sick to their home or to a healthcare facility.
- Notify local health officials, staff, and customers (if possible) immediately of any possible case of COVID-19 while maintaining confidentiality consistent with the Americans with Disabilities Act (ADA) and other applicable federal and state privacy laws.
- Close off areas used by a sick person and do not use them until after cleaning and disinfection. Wait 24 hours before cleaning and disinfecting. If it is not possible to wait 24 hours, wait as long as possible. Ensure safe and correct application of disinfectants and keep disinfectant products away from children.
- Advise sick staff members not to return until they have met CDC's criteria to discontinue home isolation.
- Implement flexible sick leave and other flexible policies and practices, such as telework, if feasible.
- Monitor absenteeism of employees and create a roster of trained back-up staff.
- Support coping and resilience among employees.

Be prepared for closings

- Check State and local health department notices about transmission in the area daily and adjust operations accordingly.
- Be prepared to consider temporarily closing facilities if there is a case of COVID-19 in the establishment or if cases increase in the local area.



Additional guidelines for restaurants and bars arranged by level of protective behavior:

Facial Coverings and Distancing:



Facial Coverings: Clients and Visitors	Facial covering required until seated at table, and whenever customer leaves table		Facial covering required until customer is seated at table	Facial coverings not required
Facial Coverings: Dining Room and Bartending Staff	Facial covering required at all times		Facial covering required when in the public dining or bar area	Facial coverings not required
Facial Coverings: Kitchen Staff	Facial covering and gloves required at all times	Facial covering required at all times	Facial covering required when plating meals	Facial coverings not required
Personal Distancing: Clients	Clients from different parties are never within six feet, dining areas or bar seating separated with partitions	Clients from different parties are never within six feet <i>-or-</i> Dining areas and bar seating separated with partitions		Clients from different parties are often within six feet without the use of partitions
Personal Distancing: Client to Employee (excluding while serving food or drink)	Employees and clients remain six feet apart during all interactions	Partitions are used when employees and clients are within six feet of each other during all interactions	Employees and clients are within six feet of each other (without partitions) numerous times	Employees and clients are within six feet of each other (without partitions) for majority of the interactions
Personal Distancing: Employees	Employees are never within six feet of each other	Employees are within six feet of each other occasionally while passing	Employees are within six feet of each other commonly at typical choke points	Employees are within six feet of each other often



Business Operations:



Services Offered	Restaurants and bars available for curbside pick-up and drive-through only	Restaurants and bars available for curbside pick-up, drive-through, take-out, and delivery only	Restaurants and bars available for dine-in service with strict social distancing and personally protective measures	Restaurants and bars available for dine-in service with relaxed social distancing and minimal personally protective measures
Curbside Pick-Up	Signs are posted explaining curbside pick-up procedure, readable from inside vehicle, staff wear facial coverings while delivering food	Signs are posted explaining curbside pick-up procedure, staff wear facial coverings while delivering food	Signs posted explaining curbside pick-up procedure	Curbside pick-up procedure not indicated or difficult to read/understand
Reservations	All dining parties must have reservations, no walk-in diners	Walk-in diners are allowed as long as social distancing can be maintained in waiting area		Walk-in diners allowed
Waiting Area	Waiting area is closed, clients should wait in their cars or outside of the establishment until their seating is ready, markings outside of building to indicate six feet spacing	Clients encouraged to wait in cars or outside establishment, markings inside/outside of building to indicate six feet spacing, waiting area has seating spaced 6 feet apart	Waiting area is open, markings inside building indicate six feet of spacing while waiting in line, social distancing is encouraged in waiting room seating area	Waiting area is unrestricted
Signage	Post signs on how to stop the spread of COVID-19, properly wash hands, promote everyday protective measures, and properly wear a face covering		No signage posted	



Outdoor Seating	Outdoor seating is preferred, parties are spaced at least six feet apart	Outdoor seating with parties spaced at least six feet apart is available	Outdoor seating is available, though parties may be spaced closer than six feet	Outdoor seating not available
Food Service Items	Use disposable plates, cups, and silverware if feasible	Use non-disposable food service items, handle with gloves and wash with dish soap and hot water or in a dishwasher. Employees should wash their hands after removing their gloves or after directly handling used food service items.		Use non-disposable food service items, wash with dish soap and hot water or in a dishwasher.
Shared Items (e.g. menus, condiments, other food)	Avoid using or sharing items, instead use single serve or disposable items where possible	Shared items sanitized after each dining party	Shared items sanitized each day	Shared items unmonitored
Refreshments	Self-serve food and drink stations (e.g., buffets, salad bars, drink stations) are not allowed		When offering self-serve food or drink options (e.g., buffets, salad bars, drink stations) employ enhanced sanitation and hygiene measures, particularly for high-touch surfaces	Self-serve food and drink stations (e.g., buffets, salad bars, drink stations) are open without additional safety measures
Number of Clients per Employee	Server works one single dining party at a time, server completes all tasks required by that dining party	Server works few dining parties at a time, server completes all tasks required by those dining parties	Server works few dining parties at a time, additional staff help with tasks required by those dining parties	Server and additional staff work several dining parties at a time, staff and server do not work all the same dining parties

<p>Payment</p>	<p>Use touchless payment options</p>		<p>Exchange cash or credit card payment by placing method of payment on receipt tray or on counter rather than by hand, disinfect pens before and after use</p>	<p>No payment restrictions in place</p>
<p>Merchandise Returns</p>	<p>Prohibit the return of purchased products or merchandise</p>	<p>If there must be a return of purchased products or merchandise, disinfect merchandise before restocking, do not allow a return on merchandise that cannot be disinfected</p>	<p>If there must be a return of purchased products or merchandise, disinfect returned merchandise if possible</p>	<p>No restrictions on returns</p>

Sanitation and Cleaning:



<p>Clean and disinfect frequently touched surfaces (for example, door handles, workstations, cash registers)</p>	<p>Frequently touched surfaces cleaned hourly</p>	<p>Frequently touched surfaces cleaned daily</p>	
<p>Clean and disinfect shared objects (for example, payment terminals, tables, countertops/bars, receipt trays, condiment holders)</p>	<p>Shared objects cleaned between each use</p>	<p>Shared objects cleaned hourly</p>	<p>Shared objects cleaned daily</p>
<p>Linens: Including Tablecloths and Linen Napkins</p>	<p>All used linens should be placed in a closed container and not used again until properly laundered by a commercial laundering facility or equivalent process</p>		<p>Reusable linens are used for multiple guests</p>
<p>Deep Cleaning</p>	<p>Close one day per week (or proceed after business hours) for a thorough deep cleaning of the entire establishment</p>	<p>Deep cleaning of the entire establishment regularly performed, but not weekly</p>	<p>Deep cleaning of the entire establishment not regularly performed</p>
<p>Employee Duties</p>	<p>Cleaning and disinfecting time is built into the employees daily work schedule</p>		<p>Cleaning and disinfecting time is not accounted for in the employees work schedule</p>



Health and Wellbeing:



Health Screening: Client	Screening questions asked at time of making reservations and confirmed by phone morning of appointment	Screening question asked at time of making reservation and signage posted on door explaining symptoms of COVID-19	Signage posted on door explaining symptoms of COVID-19	No signage posted
Health Screening: Employee	Conduct pre-shift health checks (including temperature and symptom screening) of all employees	Conduct pre-shift symptom screening of all employees (excluding temperature check)	No health screening of employees	
Contact Tracing	Keep a list of contact numbers for all clients including walk-ins	Keep a list of contact numbers for all clients using pre-scheduled dining reservations		Client lists are incomplete

Employee Policy:



Telework	Telework required whenever possible and feasible with business operations	Telework encouraged whenever possible and feasible with business operations	Telework considered whenever possible and feasible with business operations	Telework not supported even though possible and feasible with business operations
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<p>Employee Shifts</p>	<p>Employees are working with the same cohort of employees on a day-to-day basis, stagger start times so employee cohorts do not overlap</p>	<p>Employees are working with the same cohort of employees on a day-to-day basis</p>	<p>Employees work with different employees from day to day</p>	
<p>Employee Common Areas</p>	<p>Common areas closed</p>	<p>Common areas open but enforce capacity to ensure six feet separation</p>	<p>Common areas open with 6 feet separation encouraged</p>	<p>Common areas open with no restrictions</p>
<p>Business Travel</p>	<p>Non-essential business travel not allowed</p>	<p>Non-essential business travel limited to local travel between similar transmission areas</p>	<p>Non-essential business travel limited to domestic travel between similar transmission areas</p>	<p>Non-essential business travel not restricted</p>

