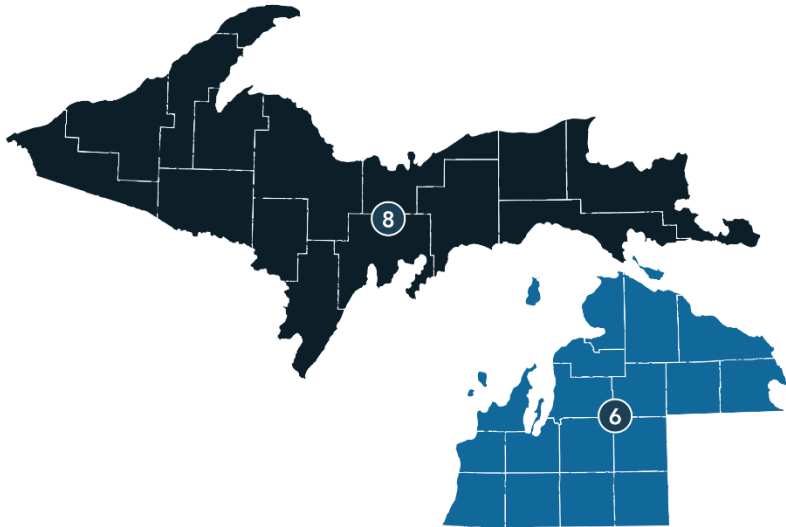


Region 6 & 8 Reopening Information

Pursuant to Executive Orders [2020-96](#) and [2020-97](#), restaurants and bars in Regions 6 and 8 may reopen to the public as of Friday, May 22, 2020 at 12:01am, subject to compliance with the Executive Orders.



Counties In Regions 6 & 8	
Region 6	Region 8
Alpena	Alger
Antrim	Baraga
Benzie	Chippewa
Charlevoix	Delta
Cheboygan	Dickinson
Crawford	Gogebic
Emmet	Houghton
Grand Traverse	Iron
Kalkaska	Keweenaw
Leelanau	Luce
Manistee	Mackinac
Missaukee	Marquette
Montmorency	Menominee
Otsego	Ontonagon
Presque Isle	Schoolcraft
Roscommon	
Wexford	

Licensees Affected

Licensees in Regions 6 and 8 that sell and serve alcohol for consumption on the premises (see license list below) may begin serving for on-premises consumption effective May 22, 2020, at 12:01 a.m. and must comply with requirements set forth in Executive Orders 2020-97 (see requirements section below).

On-premises licensees that also have approved outdoor service areas may serve in their outdoor service areas as long as they comply with the requirements in Executive Orders 2020-96 and 2020-97. This includes service of alcohol on golf courses to golfers.

License List

- Class C License
- Tavern License
- Club License
- G-1 License
- G-2 License
- A-Hotel License
- B-Hotel License
- Manufacturer license with On-Premises Tasting Room Permit
- Off-Premises Tasting Room License
- Joint Off-Premises Tasting Room License

Requirements from Executive Order 2020-97

Restaurants and bars in Regions 6 and 8 must comply with the following provisions in Executive Order 2020-97:

- Limit capacity to 50% of normal seating.
- Require six feet of separation between parties or groups at different tables or bar tops (e.g., spread tables out, use every other table, remove or put up chairs or barstools that are not in use).
- Create communications material for customers (e.g., signs, pamphlets) to inform them of changes to restaurant or bar practices and to explain the precautions that are being taken to prevent infection.
- Close waiting areas and ask customers to wait in cars for a call when their table is ready.

- Close self-serve food or drink options, such as buffets, salad bars, and drink stations.
- Provide physical guides, such as tape on floors or sidewalks and signage on walls to ensure that customers remain at least six feet apart in any lines.
- Post sign(s) at store entrance(s) informing customers not to enter if they are or have recently been sick.
- Post sign(s) instructing customers to wear face coverings until they get to their table.
- Require hosts and servers to wear face coverings in the dining area.
- Require employees to wear face coverings and gloves in the kitchen area when handling food, consistent with guidelines from the Food and Drug Administration (“FDA”).
- Limit shared items for customers (e.g., condiments, menus) and clean high-contact areas after each customer (e.g., tables, chairs, menus, payment tools, condiments).
- Train employees on:
 - ♦ Appropriate use of personal protective equipment in conjunction with food safety guidelines.
 - ♦ Food safety health protocols (e.g., cleaning between customers, especially shared condiments).
 - ♦ How to manage symptomatic customers upon entry or in the restaurant.
- Notify employees if the employer learns that an individual (including an employee, customer, or supplier) with a confirmed case of COVID-19 has visited the store.
- Close restaurant immediately if an employee shows multiple symptoms of COVID-19 (fever, atypical shortness of breath, atypical cough) and perform a deep clean, consistent with guidance from FDA and the Center for Disease Control. Such cleaning may occur overnight.
- Require a doctor’s written release to return to work if an employee has a confirmed case of COVID-19.
- Install physical barriers, such as sneeze guards and partitions at cash registers, bars, host stands, and other areas where maintaining physical distance of six feet is difficult.
- To the maximum extent possible, limit the number of employees in shared spaces, including kitchens, break rooms, and offices, to maintain at least a six-foot distance between employees.

Updated May 21, 2020