



SANDERS COUNTY

ENVIRONMENTAL HEALTH

Phase 2 Operational Plan – COVID-19 Pandemic

Restaurant, Bar, Casino, Brewery, Distillery

Governor Bullock released a Phase 2 directive May 19, 2020. As such, all restaurants, bars, breweries, and distilleries are required to operate in accordance with this directive.

Please acknowledge each of the items below and submit electronically (preferred) or hardcopy to Sanders County Environmental Health.

Establishment Name(s): _____

License number(s): _____

Owner / operator: _____

Employee Health

- A. Your operation is required to conduct health assessments for all employees at the beginning of each shift. Health assessment means temperature checks and/or symptom screening.
Initial on the line that you understand this requirement. _____

Cleaning and Disinfection

- B. A specific cleaning and disinfection plan must be implemented, and employees must be trained in proper sanitation practices.
Initial on the line that you understand this requirement. _____
- C. All surfaces occupied by customers must be cleaned and disinfected between customers, including tables, chairs, booths, highchairs, etc.
Initial on the line that you understand this requirement. _____
- D. Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately cleaned and disinfected between customers.
Initial on the line that you understand this requirement. _____
- E. Menus must be cleaned and disinfected between customers.
Initial on the line that you understand this requirement. _____
- F. Exterior surfaces of growlers and refillable or reusable containers must be cleaned and disinfected before being refilled. Internal surfaces must be cleaned and sanitized.
Initial on the line that you understand this requirement. _____

- G. Gaming machines must be adequately cleaned and disinfected between customers.
Initial on the line that you understand this requirement. _____

Social/Physical Distancing

Your operation must practice 6 feet of social distancing through reduction in capacity and physical distancing of employees and customers in the facility.

- H. What is the normal operating capacity of your operation? _____
- I. You must limit capacity to 75% of normal operating capacity to allow for adequate group spacing. Therefore, your Phase 2 capacity is: _____
- J. Groups larger than 50 people should be cancelled unless physical distancing can be maintained.
Initial on the line that you understand this requirement. _____
- K. Tables must be limited to ten (10) people per table.
Initial on the line that you understand this requirement. _____
- L. Employers must use social distancing and protective equipment to ensure 6-feet of distance between employees and customers (greeting policy, plexiglass barrier, cloth face coverings etc.)
Initial on the line that you understand this requirement. _____
- M. Establishments must provide for 6 feet of physical distancing between groups and/or tables by:
 - a. Increasing table spacing, removing tables, or marking tables as closed;
 - b. Providing for a physical barrier between tables; or
 - c. Back-to -back booth seating provides adequate separation.Initial on the line that you understand this requirement. _____
- N. In -house dining for quick service restaurants should remain closed, if all guidelines can't be met, including the cleaning of every table between customers.
Initial on the line that you understand this requirement. _____
- O. Sitting or standing at bars or counters is not allowed.
Initial on the line that you understand this requirement. _____
- P. In bars, drinks and food must be served to customers at a table.
Initial on the line that you understand this requirement. _____
- Q. Self-service buffets must be closed.
Initial on the line that you understand this requirement. _____
- R. Drink refills are not allowed.
Initial on the line that you understand this requirement. _____
- S. Self -service cups, straws and lids should be behind a counter and handed to customers.
Initial on the line that you understand this requirement. _____

- T. Self-service condiments should be eliminated.
Initial on the line that you understand this requirement. _____

- U. Gaming machines that are operational must have a 7-foot separation, center to center.
Machines must be placed out of service if adequate spacing cannot be assured.
Initial on the line that you understand this requirement. _____