

# Pima County COVID-19 Pandemic Temporary Measures Related to the Pima County Food Code

The Pima County Back to Business, Restaurant and Bar Group made the following suggestions during its first meeting. This temporary guidance applies to all restaurants and other dine-in establishments, and will be in effect for the length of the pandemic and until all restrictions are lifted by the Governor. The measures also apply to event spaces and catered functions.

Compliance with such standards is to be validated during regular operator inspections. All establishments that document adherence to the minimum best practice standards below will earn a Pima County Best Practice Pledge badge that can be displayed electronically or physically to provide a visible symbol of the commitment to the communities health and well-being.

## Minimum Employee, Vendor, Delivery Service and Patron health and wellness measures:

1. Wellness/symptom checks, including temperature checks for all restaurant personnel, vendors, contractors, third party delivery service workers, etc. as they arrive on premises and before opening of a restaurant.
2. Cloth masks and gloves and frequent hand-washing is required for all servers and restaurant personnel (except gloves not required for servers if hands are sanitized between servings).
3. Any patron exhibiting symptoms of COVID-19 is prohibited from entering the facility.

## Minimum restaurant operation measures:

4. Physical and electronic signage posting at the restaurant entrance of public health advisories prohibiting individuals who are symptomatic from entering the premises.
5. Indoor occupancy limited to 50 percent or lower.
6. Service by take out, reservation or call ahead seating only, including Text and/or telephone notification of patrons requesting restaurant in-person service, allowing restaurant patrons to physical distance until called for service.
7. Physical distancing of 6 feet minimum between tables.
8. Clearly marked 6 foot spacing marks throughout the restaurant, along entrances, hallways, restrooms and any other location within a restaurant.

9. Parties no larger than 10 allowed per table.
10. Menus must be in a format that does not promote potential virus transmission e.g. menu boards, single use menus.
11. Elimination of self-service stations including salad bars, buffets, soda refill stations.
12. Expansion of outdoor service areas to increase physical distancing standards.
13. Hand sanitizers available at entrances to the facility, restrooms and in employee work areas.
14. Sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to: Tables, Tablecloths, Chairs/booth seats, Table-top condiments and condiment holders.
15. Post documentation cleaning logs on line and at the entrance documenting cleaning of all public areas (inclusive of counter tops, door handles, waiting areas, etc.) at least every 2 to 3 hours.

Additional measures to consider:

16. Implement touchless payment methods.
17. Restaurant personnel to have a national certification in food safety and handling, as well as specific training in the prevention of COVID-19.