



COVID-19
GUIDANCE FOR RESTAURANT OPERATIONS

All businesses are to follow NJ Executive Orders issued by the Governor's Office. The Atlantic City Health Department will require the following:

HEALTH PROTOCOLS FOR YOUR EMPLOYEES AND INDIVIDUALS ENTERING YOUR ESTABLISHMENT FOR BUSINESS PURPOSES (i.e.: delivery and repair personnel)

- Limit occupancy at 10% of the stated maximum capacity, wherever feasible
- Face coverings along with hair restraint will be required
- Employees must maintain at least 6' separation from other individuals where feasible
- Train all employees on appropriate cleaning and sanitizing, proper handwashing, and proper use of face coverings
- Screen employees before coming into the restaurant:
 - Pre-screen by taking temperature and assessing symptoms prior to starting work
 - Employees should regularly self-monitor
 - Follow: *CDC's What to do if you are sick with coronavirus disease 2019 (COVID-19)*. Consult with local health department for additional guidance
- Have employees and individuals entering your facility for business properly wash their hands

HEALTH PROTOCOLS FOR SERVING YOUR CUSTOMERS

- At this time, there is to be no seating in or outside your establishment; operation is to be order and pick up ONLY
- Place conspicuous signage alerting customers to the required 6' social distancing
- Customers will be required to wear face coverings
- Physical separation is to be provided where possible between patrons and employees
- Arrange for contactless pay options wherever possible; minimize contact if not feasible
- Frequently sanitize high-touch areas like credit card machines, keypads and counters
- All condiments are to be individually portioned controlled packets to be issued with order along with napkins and plastic ware by restaurant staff
- Provide hand sanitizer and/or wipes for customers

HEALTH PROTOCOLS FOR YOUR ESTABLISHMENT

- Prior to reopening, establishment is to be thoroughly cleaned with all food zones and food equipment properly sanitized
- Once in operation, proper cleaning and sanitizing of food zones are to occur as often as necessary with increased attention to high touch surfaces
- Continue to follow established food safety protocols and best practices for retail food establishments including no bare hand contact of ready to eat foods
- Beverage service stations that require customers use will not be permitted

These guidelines may be subject to change under the direction of federal, state, and/or local health officials