COVID-19: Guidance for Restaurants, Bars, and Other Businesses from the Wyoming Department of Health

June 15, 2020

Background
The Sixth Continuation and Modification of Public Health Order #1 is designed to limit the spread of the COVID-19 virus. The new order took effect on June 15, 2020. Some changes in the modified orders include provisions for reopening indoor and outdoor dining operations at restaurants, food courts, cafes, coffeehouses, hars, taverns, brew pubs, breweries, microbreweries, distillery pubs, wineries, tasting rooms, special licensees, clubs, cigar bars, and other places of public accommodation. Questions regarding enforcement and interpretation of orders should be directed to your County Public Health Office. This document provides guidance from the Wyoming Department of Health for restaurants and other places of public accommodation.

A copy of the current statewide orders can be found at: https://covid19.wyo.gov/.

General Provisions
The Wyoming Department of Health recommends that restaurants and other places of public accommodation adhere to the following guidelines when operating during the COVID-19 outbreak.

Physical Distancing Provisions
1. Customers must be seated at tables or booths. If seated at a bar, patrons of separate households must be 6 (six) feet apart.
2. Tables must be limited to six (6) people, unless the members of one household exceed that number.
3. Tables must be positioned so that patrons at different tables are at least six (6) feet apart from each other on all sides. Ten (10) feet apart is preferred.
   a. The number of people in a confined area at any time must be limited to allow for adequate distancing between tables.
4. Signage must be posted on premises to remind customers to stand at least six (6) feet apart.
   a. Waiting areas must have floor markers to indicate proper spacing.
5. Physical distancing must be maintained while customers enter and remain on premises.
6. Consider having customers wait in their vehicles when waiting for seating.

Staff and Operations Provisions
1. Staff that come within six (6) feet of customers or other staff must wear face coverings.
   a. Consider hanging signage for staff and patrons on how to properly use and remove a face covering.
2. Staff must perform hand hygiene (washing well for at least 20 seconds with soap and water or using a hand sanitizer that is at least 60% alcohol) between interactions with each table.
3. Cups, lids, napkins, and straws must be handed directly to customers by staff.
4. Tables must not be set prior to customer arrival.
   a. Staff must avoid touching items that have been placed on the tables.
   b. Tables must be cleaned by dedicated staff once all customers have left the table.
5. Dedicated staff must sanitize all areas occupied by customers once the customers leave.
This includes tables, menus, pens, salt and pepper shakers, chairs, etc. (Consider use of disposable items as necessary).

6. Do not operate without appropriate protective equipment (face coverings, gloves, etc.), EPA-approved disinfectants and sanitizers, soap, and other necessary cleaning supplies.

7. Hand sanitizer must be made available at the entrance and immediately next to all bathrooms.
   a. Consider also making disinfecting wipes available in the bathroom for customer use.

8. Cleaning and disinfecting must be performed in the morning, afternoon, and evening.
   a. All tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces must be cleaned and disinfected.

9. No self-serve food options must be available (e.g., buffets), unless food is pre-packaged.
   a. Drink refills are not allowed in the same containers.

10. Gloves must be worn when handling to-go boxes, pizza boxes, cups, and any other paper products that touch food.

11. Staff must wear gloves when handling ready-to-eat foods (including ice).
    a. Gloves are not required when handling foods that have yet to be cooked.

12. Self-service condiments must not be used unless they can be cleaned adequately between customers.

13. Establishment must encourage contactless and non-signature payment methods.
    a. If not possible for all customers, card and payment stations must be sanitized after each use.
    b. Staff must sanitize hands between handling payment options.

14. Establishment should consider using technology or apps to notify customers when their table is ready, rather than using handheld buzzers.

15. Establishment must display signage at the entrance to remind customers not to enter the premises if they have symptoms of COVID-19.

16. Playgrounds at the business must remain closed.

17. Consider specific hours of operation dedicated for people at higher risk, such as an early dining option for older adults and those with underlying health conditions.

18. Ensure ventilation systems operate properly and increase circulation of outdoor air as much as possible.

19. Take steps to ensure all water systems and features are safe after prolonged facility shutdown to minimize risk of diseases associated with water.

Provisions Regarding Screening and Record Keeping

1. Employees must be screened for symptoms of COVID-19, or exposure to an individual with COVID-19, prior to each shift. See the screening guidance for businesses here. Symptoms of illness/COVID-19 can be found here: https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html.
   a. Employees who are ill are not allowed to work.
   b. Employees who have been exposed to COVID-19 within the previous fourteen (14) days are not allowed to work.
   c. Employee logs of the screening activity must be kept and made available for inspection by the local health officer.
   d. Establishment must maintain a record of staff working hours by date and time for contact-tracing purposes.
      i. If records are maintained manually, sanitize the instruments used for recordkeeping in between use.
Frequently Asked Questions (FAQs)

1. Can more than 6 people sit at one table?
   No, unless they are members of the same household.

2. Can customers sit at a bar?
   Customers sitting at a bar must be at least six (6) feet from the next person. Members of the same household can sit together at a bar but must be at least six (6) feet from other customers.

3. Can servers pre-bus a table while customers are still dining? For example, clearing appetizer plates?
   Limited pre-bussing can occur. However, the server pre-bussing the table must sanitize his/her hands or change gloves immediately after pre-bussing.

4. If a plastic barrier is being used, can that take the place of a face covering?
   No, staff that come within six (6) feet of customers or other staff must wear face coverings.

5. Can the same staff person handle money and food?
   Yes, but staff need to sanitize hands between handling payments and food and/or food containers.

6. The order pertaining to restaurants says drink refills are not allowed in the same containers. Does this apply to refilling coffee cups?
   Coffee cups can be refilled as long as the coffee pot does not touch the coffee cup.

7. Are disposable menus required?
   No, but menus must be sanitized between customer use.

8. Is live music permitted?
   Live music is permitted, as long as all other provisions of the order are followed. Dances are not permitted.

More resources from the Centers for Disease Control and Prevention (CDC) for businesses and employers can be found at https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html.

For more information about the COVID-19 outbreak please visit: health.wyo.gov or cdc.gov.