**Employee Safety**

- Health or temperature checks performed by a trained individual.
- Provide masks and other necessary personal protective equipment.
- Wash or sanitize hands thoroughly and often.
- Employees should stay home if they are feeling sick. At-risk employees should be encouraged to stay home.

**Daily Operations**

- Disinfect surfaces that are frequently touched.
- Institute measures to separate or create distance (6 ft. minimum) between all occupants.
- Use signs, tape marks, or other visual cues, placed 6 feet apart, to indicate where to stand when physical barriers are not possible.

More Information at: WayneCounty.com/EconomicDevelopment
**Carry-Out**
Create a clearly marked designated pickup zone for carryout orders.

**Pick Up**
Use signs or other visual cues, placed 6 feet apart, to indicate where those waiting in line should stand.

**Dine-In**
Operate by reservation only. Provide options to make reservations by phone or online to manage crowds.

**Contact your city government to explore options to expand your outdoor seating, as it presents lower risk of infection.**

**Arrange tables and chairs so that each individual party can be 6-feet apart from others.**

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**BARS, CAFES & RESTAURANTS**

**Food Safety & Hygiene**

**Dine-In**
- Operate by reservation only. Provide options to make reservations by phone or online to manage crowds.
- Contact your city government to explore options to expand your outdoor seating, as it presents lower risk of infection.
- Arrange tables and chairs so that each individual party can be 6-feet apart from others.

**Carry-Out**
- Create a clearly marked designated pickup zone for carryout orders.
- Use signs or other visual cues, placed 6 feet apart, to indicate where those waiting in line should stand.
- Keep hot foods hot and cold foods cold by storing in appropriate transport bags, warmers, or coolers.

**Employee Compliance**
- Workers should stay or be sent home if feeling unwell. At-risk employees should be encouraged to stay home. Employees should be encouraged to contact their employer if they come in contact with a known or suspected COVID-19 case. If an employee tests positive, they should disclose it to their employer with confidentiality.
- Ensure that employees are fully trained on health and safety measures. Employees should know how to correctly disinfect surfaces.

**Follow the 4 key steps to food safety:**
- Always — Clean, Separate, Cook, & Chill.
- Increase frequency of disinfecting routines.
- Discontinue customer use of shared-utensil areas like salad bars, buffets, and beverage stations.
- Wipe-down menus with disinfectant between customers.