

**Application for Variance
Douglas County Variance for Restaurants**

Douglas County

As Approved on May 22, 2020

- 1. List the sections of Executive Order D 2020 044 and/or Third Amended Public Health Order 20-28 that a variance is being sought for.**

Response

Douglas County requests a variance to Section II.A.1 of Third Amended Public Health Order 20-28 as amended on May 14, 2020 (the “Order”) closing all restaurants, food courts, cafes, coffeehouses, and other similar places of public accommodation offering food or beverage for on-premises consumption (together, “Restaurants”) to ingress, egress, use, and occupancy by members of the public. Douglas County proposes to allow Restaurants to offer food or beverage for on-premises consumption subject to the restrictions contained herein.

- 2. Summarize alternate restrictions being proposed to replace the above-referenced restrictions and indicate where in the Plan these alternate restrictions are addressed**

Response

Restaurants are encouraged to continue to do business through take-out, delivery, and curbside pickup. If restaurants so choose, they can provide limited dine-in service. Restaurants that choose to open their dining spaces may do so subject to the following requirements. Any matter not addressed herein remains subject to Section II.I. of Public Health Order 20-28 as amended on May 14, 2020.

Customer Service and Social Distancing

- Ask customers if they are experiencing any symptoms prior to seating them in the dining area. If they are, do not allow them to enter.
- Post signage that restaurants shall have the right to deny service to any guests exhibiting COVID-19 symptoms.
- In each confined indoor space, in order to achieve 6 ft social distancing, the limit is 50% of the posted occupancy code limit ensuring a minimum 28 square feet per person not to exceed more than 175 people at any given time.
- Configure dining spaces so that social distance spacing is adequately addressed.
 - In-room dining shall follow strict physical distancing practices (6 feet).
 - Spread people/tables out so there is at least six feet distance between individuals not at the same table.
 - Using markings on the floor, layout routes for individuals to follow when moving through the restaurant so as to minimize the possibility of encroaching on 6-foot social distancing.
- Do not allow customers to congregate in the lobby area or outside the doors in a manner that prevents 6-foot separation between groups.
- Implement a reservation system and encourage its use by all customers.
 - Notify customers via text or phone call when their table is ready.
 - Encourage customers to wait in their vehicles while waiting to be seated.
 - Place signage or staff outside the restaurant instructing walk-up customers to utilize the reservation system or to send only one member of the party to the reservation stand or counter.

- Post signs at entrances regarding face coverings, and post signs throughout the facility as needed to remind the customers of social distancing and proper hygiene guidelines.
- Customers are required to wear cloth face coverings in order to enter the business, and to keep their face coverings in place until they've reached their table.
- Tables shall be pre-set immediately before customers are seated.
- Mixed group parties shall be limited to six individuals.
- Groups of members of a single household are limited to ten individuals.
- Seating at bars shall be prohibited unless six feet of spacing can be maintained between groups of customers and preparation areas are separated from customers by at least six feet. Walk up service at bars is prohibited.
- Implement one-way entry/exit, and directional walkways as much as possible.
- Make reasonable accommodations for vulnerable individuals who are still under the Stay at Home advisement (e.g. seating assistance, special hours).
- Consider options for dine-in customers to order ahead of time to limit the amount of time spent in the establishment.

Sanitation

- Encourage single use (disposable) menus when possible or feasible. Otherwise, allow for other methods such as use of one menu per table that is immediately sanitized, menu boards, or providing links or QR codes to enable customers to view online menus with personal mobile devices.
- Self-serving stations shall remain closed (drink stations, utensils, condiments, etc.).
- Do not allow public sharing of utensils or condiment containers.
- All shared items must be removed from the table (sugar packets, ketchup, etc.). Restaurants should use single serve condiments to the greatest extent possible. Condiments such as sugar, cream, ketchup, etc. must be provided upon request.
- Buffets shall have an employee serving the food, no self-serving allowed.
- Perform frequent environmental cleaning and disinfection (concentrate on high-touch surfaces like tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, sinks, etc.). Implement a cleaning plan that is communicated to employees and customers.
- Implement or maintain physical barriers for high-contact settings (e.g. cashiers).
- Disinfect and sanitize all tables and non-porous chair surfaces used by customers between each use.
- Have hand sanitizer available at entrance and exit and other locations as appropriate.
- Regularly and frequently clean and disinfect restrooms. Make disinfecting wipes available in bathrooms for customer use.
- Disinfect and clean workspaces and equipment and require more frequent disinfecting and cleaning of high touch surfaces.
- Disinfect all payment portals, pens and styluses after each use.
 - Disinfectant and cleaning supplies, along with instructions on proper use, are available to all employees.
- Implement touchless payment methods when possible.
- Prioritize outdoor seating to the greatest extent possible.

Employee Health and Hygiene

- Monitor all employees for COVID-19 symptoms including cough, shortness of breath, and/or difficulty breathing. Symptomatic employees must be removed from the workplace.
- Prohibit any sick employees, vendors, suppliers, and/or contract workers from entering the building.
- Stagger shifts if feasible to decrease employee numbers at the business.
- Stagger breaks to reduce employee density in break areas.
- Discourage the use of shared break areas.
- Employees should wash hands frequently with soap and water. If soap and water are not readily available,

- use an alcohol-based hand sanitizer with at least 60% alcohol.
- Employees must observe social distancing requirements to the greatest extent possible. The number of employees should be limited to a number that ensures all employees can observe social distancing.