

OPENING GUIDELINES - RETAIL FOOD ESTABLISHMENTS

Updated 7-20-20:

Restaurants are still required to comply with paragraph 10 of Executive Order 20-32 on page 6. The highlights of that paragraph include the following:

- In-person or on-premises dining is limited to up to 75% of seating capacity in any segregated or separate dining area of the facility provided tables, booths, or other seating areas are spaced at least six feet apart or are separated by a physical barrier.
- Self-service food stations (buffets, salad bars, etc.) are not permitted, but self-service beverage stations are permitted, however, patrons may not use or fill their own cup, mug or glass and refills are not permitted.
- All employees and staff shall be screened for COVID-19 symptoms before being allowed to work and all employees and staff shall wear face coverings.
- Bar areas may open up to 50% of occupancy in any segregated or separate area of the facility provided social distancing can be achieved and maintained.
- Live music or live entertainment is permitted.

Bars, taverns, wineries, and breweries:

- Bars, taverns, wineries and breweries are permitted to open up to 50% of occupancy in any segregated or separate area of the facility provided social distancing can be achieved and maintained.
- All employees and staff shall be screened for COVID-19 symptoms before being allowed to work and all employees and staff shall wear face coverings.

Other retail food establishments (convenience stores, gas stations, and grocery stores):

- May offer self-service beverage stations, however, customers may not bring or use their own cup, mug or glass and refills are not permitted.
- Any self-service food station offering food items not prepackaged, such as a salad bar, olive bar, bulk items, or hot dog roller/grill, must be accessed by a customer using a disposable tissue or other single-use serving item in these establishments. This does not apply to general produce sections or stands.