

# **TABLE OF CONTENTS**

1. Restaurant and Bar Guidance
2. Daily Temperature Chart
3. Daily COVID-19 Employee Health Screening
4. What to do if a Restaurant Employee is Diagnosed with COVID-19
5. COVID Contact Notification Chart
6. Returning Employee Guidelines
7. Families First Coronavirus Response Act (FFCRA): Employee Paid Leave Rights

# RESTAURANT AND BAR GUIDANCE

As of June 12, Restaurants may operate dine-in service up to 75% occupancy inside the restaurant and as of June 3, bars may operate up to 50% occupancy. Outdoor dining is not subject to an occupancy limit. Restaurants may continue to provide to-go or delivery services.

## Customer Interaction:

- Parties should maintain 6 feet between other parties
- Make hand sanitizing stations available to entry
- No table of more than 10 people
- Do not leave condiments, utensils, flatware, or glassware on unoccupied tables
- Provide condiments only upon request, and in single use portions
- Use disposable menus
- Contactless payment is encouraged

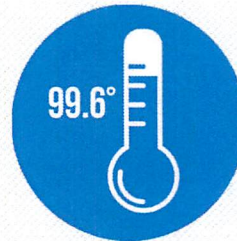
## Facility Protocols:

- Consider having an employee or contractor manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles
- Frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs
- Regularly clean restrooms and document the cleanings
- Place readily visible "Health Prevent Disease" signage at the restaurant to remind everyone of best hygiene practices
- Clean and disinfect the area used for dining after each group of customers
- Consider maintaining a customer log for contact tracing

## Employee Health:



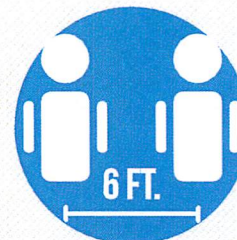
Train all employees on appropriate cleaning and hygiene practices



Screen employees before entering the restaurant, and send those home who are sick



Have employees wash or sanitize their hands upon entering the restaurant, and between customer interactions



Employees should maintain at least 6 feet from others to the greatest extent feasible



All employees should wear fabric face coverings over the nose and mouth

# Daily Temperature Chart

Restaurant:

Date:

Employee Name

Temperature

Employee Signature - No Symptoms

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

26

27

28

29

30

31

32

33

34

35





Employee Name: \_\_\_\_\_ Date: \_\_\_\_\_

Shift: \_\_\_\_\_ Manager : \_\_\_\_\_ Approved to work: \_\_\_\_ Yes \_\_\_\_ No

## DAILY COVID-19 EMPLOYEE HEALTH SCREENING

Do you, the above-named employee, currently suffer from any of the following signs/symptoms:

- |   |                                   |   |
|---|-----------------------------------|---|
| <input type="checkbox"/> Cough  | <input type="checkbox"/> Headache | <input type="checkbox"/> Sore throat            |
| <input type="checkbox"/> Shortness of breath or difficulty breathing  |                                   | <input type="checkbox"/> Loss of taste or smell |
| <input type="checkbox"/> Chills   |                                   | <input type="checkbox"/> Diarrhea               |
| <input type="checkbox"/> Repeated shaking with chills   |                                   | <input type="checkbox"/> Muscle Pain            |
| <input type="checkbox"/> Known close contact with a person who is lab confirmed to have COVID-19                      |                                   |   |
| <input type="checkbox"/> Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit |                                   |   |

Have you had close contact with a person who is lab confirmed to have COVID-19? [Yes / No]

Are you currently waiting for the results of a COVID-19 test? [Yes / No]

Have you traveled outside Texas over the last 14 days? [Yes / No]

I understand my responsibility to not come to work if I have symptoms of COVID-19 or have recently come into close contact with someone who has COVID-19. [Yes / No]

I understand my responsibility to comply with [the restaurant's] health and sanitation standards. [Yes / No]

**Thank you for completing this health screening. Your honest answers are very important to ensure the health and safety of customers and employees.**





## What To Do If a Restaurant Employee is Diagnosed with COVID-19

*Last Updated: 6/17/20*

### Background

Even if a business follows all of the state and federal COVID-19 protocols, it is very likely that someone who comes into that business will later be diagnosed with COVID-19. Restaurants are no exception, which is why restaurants continue to follow strict sanitation, social distancing, and health screening protocols.

Texas has not issued requirements or recommendations to businesses who learn that an employee came into the business before being diagnosed with COVID-19, except to say that an employee with signs or symptoms of COVID-19 cannot work until the quarantine period has passed. However, the CDC has issued guidance on this question, and so the Texas Restaurant Association recommends that all restaurants follow these CDC guidelines at least until the state issues additional guidance. Because restaurant employees are critical infrastructure workers, the enclosed CDC guidelines apply.



# Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers Who May Have Had Exposure to a Person with Suspected or Confirmed COVID-19

Accessible version: <https://www.cdc.gov/coronavirus/2019-ncov/community/critical-workers/implementing-safety-practices.html>

To ensure continuity of operations of essential functions, CDC advises that critical infrastructure workers may be permitted to continue work following potential exposure to COVID-19, provided they remain asymptomatic and additional precautions are implemented to protect them and the community.

A potential exposure means being a household contact or having close contact within 6 feet of an individual with confirmed or suspected COVID-19. The timeframe for having contact with an individual includes the period of time of 48 hours before the individual became symptomatic.

Critical Infrastructure workers who have had an exposure but remain asymptomatic should adhere to the following practices prior to and during their work shift:

- ▶ **Pre-Screen:** Employers should measure the employee's temperature and assess symptoms prior to them starting work. Ideally, temperature checks should happen before the individual enters the facility.
- ▶ **Regular Monitoring:** As long as the employee doesn't have a temperature or symptoms, they should self-monitor under the supervision of their employer's occupational health program.
- ▶ **Wear a Mask:** The employee should wear a face mask at all times while in the workplace for 14 days after last exposure. Employers can issue facemasks or can approve employees' supplied cloth face coverings in the event of shortages.
- ▶ **Social Distance:** The employee should maintain 6 feet and practice social distancing as work duties permit in the workplace.
- ▶ **Disinfect and Clean work spaces:** Clean and disinfect all areas such as offices, bathrooms, common areas, shared electronic equipment routinely.

If the employee becomes sick during the day, they should be sent home immediately. Surfaces in their workspace should be cleaned and disinfected. Information on persons who had contact with the ill employee during the time the employee had symptoms and 2 days prior to symptoms should be compiled. Others at the facility with close contact within 6 feet of the employee during this time would be considered exposed.

Employers should implement the recommendations in the Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 to help prevent and slow the spread of COVID-19 in the workplace.

Additional information about identifying critical infrastructure during COVID-19 can be found on the DHS CISA website or the CDC's specific First Responder Guidance page.

NOTE: Per the CDC, a close contact is someone who was within 6 feet of an infected person for at least 15 minutes, starting from 48 hours before illness onset.

## INTERIM GUIDANCE

This interim guidance pertains to critical infrastructure workers, including personnel in 16 different sectors of work including:

- ▶ Federal, state, & local law enforcement
- ▶ 911 call center employees
- ▶ Fusion Center employees
- ▶ Hazardous material responders from government and the private sector
- ▶ Janitorial staff and other custodial staff
- ▶ Workers – including contracted vendors – in food and agriculture, critical manufacturing, informational technology, transportation, energy and government facilities

## ADDITIONAL CONSIDERATIONS

- ▶ Employees should not share headsets or other objects that are near mouth or nose.
- ▶ Employers should increase the frequency of cleaning commonly touched surfaces.
- ▶ Employees and employers should consider pilot testing the use of face masks to ensure they do not interfere with work assignments.
- ▶ Employers should work with facility maintenance staff to increase air exchanges in room.
- ▶ Employees should physically distance when they take breaks together. Stagger breaks and don't congregate in the break room, and don't share food or utensils.







## CDC & EPA Recommendations – Cleaning and Disinfecting to Address COVID-19

### General Guidance

- Ensure cleaning and disinfection products are not past their expiration date.
- Follow the manufacturer's instructions for application, proper ventilation, and safety measures. Many products require keeping the surface wet for several minutes to ensure germs are killed.
- Never mix household bleach with ammonia or any other cleanser.
- Wear disposable gloves and gowns for all tasks in the cleaning process, including handling trash. Remove gloves and gowns carefully to avoid contamination of the wearer and the surrounding area.
- Always wash your hands immediately after removing gloves. Wash your hands often with soap and water for 20 seconds.

### Hard (Non-porous) Surfaces

- If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.
- For disinfection, use an EPA-approved product for use against COVID-19<sup>1</sup> or a diluted household bleach solution if appropriate for the surface (5 tablespoons of bleach per gallon of room temperature water OR 4 teaspoons of bleach per quart of room temperature water).

### Soft (Porous) Surfaces

- Remove visible contamination if present and clean with appropriate cleaners indicated for use on these surfaces.
- After cleaning:
  - If the items can be laundered, launder items in accordance with the manufacturer's instructions using the warmest appropriate water setting for the items and then dry items completely.
  - Otherwise, use an EPA-approved product for use against COVID-19 that is suitable for porous surfaces.

### Electronics

- Remove visible contamination if present. Follow the manufacturer's instructions for all cleaning and disinfection products.
- Consider use of wipeable covers for electronics.
- If no manufacturer guidance is available, consider the use of alcohol-based wipes or sprays containing at least 70% alcohol to disinfect touch screens. Dry surfaces thoroughly to avoid pooling of liquids.

### Linens, Clothing, and Other Items That Go in the Laundry

- To minimize the possibility of dispersing the virus through the air, do not shake dirty laundry.
- Wash items in accordance with the manufacturer's instructions. If possible, launder items using the warmest appropriate water setting for the items and dry items completely. Dirty laundry that has been in contact with an ill person can be washed with other people's items.
- Clean and disinfect hampers or other carts for transporting laundry according to guidance above for hard or soft surfaces.

<sup>1</sup> <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19>

# COVID Contact Notification Chart

Restaurant:

Date of Potential  
Contact:

Employee Name

Date

Employee Signature - I was notified

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

26

27

28

29

30

31

32

33

34

35





## RETURNING EMPLOYEE GUIDELINES

Employees with new or worsening signs or symptoms as listed above are not allowed to return to work until:

- In the case of an employee who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed *since recovery* (resolution of fever without the use of fever-reducing medications); and the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and at least 7 days have passed *since symptoms first appeared*; or
- In the case of an employee who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or
- If the employee has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional's note clearing the individual for return based on an alternative diagnosis.

Employees with known close contact to a person who is lab-confirmed to have COVID-19 may not return to work until the end of the 14 day self-quarantine period from the last date of exposure.

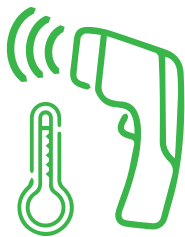
# COUNTY LINE EVENT SAFETY

The health and wellbeing of our guests and staff is very important to us. Here are a few things we are doing to promote that.



## SANITATION

Hand Sanitizing Stations and Hand washing sinks within Event Spaces



## EMPLOYEE TEMPERATURE CHECK

Screening of Employee's Health every shift



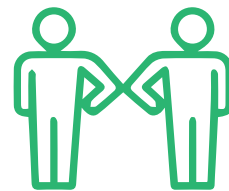
## MASKS

Our event staff will be required to wear masks



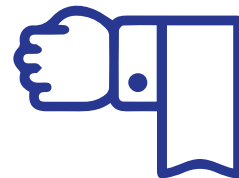
## TRAINING CERTIFICATION

All staff trained & certified in Food Handling & Safety plus additional training by County Line for safety & sanitation



## EVENT FLOW

Your Event Coordinator will work with you on a special set up for table spacing, guest interaction & flow



## FOOD SERVICE

Buffet style meals will be served by County Line Staff. Plated options are also available



## SPECIAL STAFF

We have staff specifically assigned to sanitize door handles restrooms and other common surfaces that may be touched by guests and other staff