

Starting June 1, 2020, restaurants in the County may resume table service dining under the following guidelines:

A. General.

- i. Continued compliance with all State of Hawai'i and County regulatory and legal standards for operating a food services business.
- ii. Compliance with Social Distancing Requirements (as modified by this "Restaurants" section).
- iii. Development, posting, and implementation of written protocols ("**COVID-19 Mitigation Plan**") consistent with this section; Centers for Disease Control and Prevention ("**CDC**") guidance, available at: <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html> , as updated or superseded; and, to the extent practicable, the National Restaurant Association's Reopening Guidance, available at: <https://restaurant.org/Downloads/PDFs/business/COVID19-Reopen-Guidance.pdf> .

B. Operations.

- i. Face coverings.
 - Employees - Cooks and kitchen staff and all other employees must wear face coverings during their shifts.
 - Customers - Customers must wear face coverings when entering and leaving the restaurant facility, but may remove the face coverings while seated.
- ii. Hand sanitizer shall be available at entry for all staff and patrons.
- iii. Group dining is limited to a maximum often (10) individuals per group.
- iv. Seating shall be arranged so that six (6) feet of separation is maintained between dining groups.
- v. Condiments shall be by request in single-use disposable packets, or reusable condiment containers that are sanitized between parties.
- vi. Tables and chairs must be fully sanitized after each group (or individual customer) leaves the restaurant.
- vii. When non-disposable dishware and utensils are used, they must be sanitized after each use consistent with Hawaii Department of Health guidance and regulations, and "best practices" of the U.S. Food & Drug Administration ("FDA"), available at: <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-re-opening-retail-food-establishments-during-covid-19-pandemic>), as updated or superseded.
- viii. Provide disposable menus or menu boards, or sanitize reusable menus after each use.
- ix. Hourly touch-point sanitization (workstations, equipment, screens, door knobs, restrooms, etc.) is required.
- x. No self-service buffets or drink stations

- xi. Standing-only space within waiting areas should remain clear; use outdoor waiting area or page customers in order to minimize congregation. Chairs or other seating in outdoor waiting areas shall be spaced at least 6 feet apart.

C. Hygiene.

- i. Employer must provide hand washing capability or sanitizer for employees and customers.
- ii. An adequate supply of soap, disinfectant, hand sanitizer, and paper towels must be available at all times.
- iii. Frequent hand washing/sanitizing by employees is required.

D. Staffing.

- i. Provide training for employees regarding these requirements and each restaurant's respective COVID-19 Mitigation Plan (as defined in subsection a.iii above).
- ii. Conduct pre-shift screening, maintain staff screening log.
- iii. No employee displaying symptoms of COVID-19 should provide services to customers. Symptomatic or ill employees should not report to work. No person should work within 72 hours of exhibiting a fever or other COVID-19 symptoms, and follow the CDC's "What To Do If You Are Sick" guidance, available at: <https://www.cdc.gov/coronavirus/2019-ncov/if-you-are-sick/steps-when-sick.html> .
- iv. Employer must establish a plan for employees getting ill and a return-to-work plan following CDC guidance, available at: <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>.

E. Cleaning and Disinfecting.

- i. Cleaning and disinfecting must be conducted in compliance with CDC guidance.
- ii. When an active employee is identified as being COVID-19 positive by testing, cleaning and disinfecting must be performed as soon after the confirmation of a positive test as practical consistent with CDC guidance.
- iii. CDC guidance, available at: <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>

F. Encouraged practices. Restaurants are encouraged to do the following:

- i. Have customers enter and exit through different entries using one-way traffic, where possible.
- ii. Start or continue entryway, curbside, and home delivery.
- iii. Encourage making reservations, preordering for dine-in service, and ordering for contactless pickup and delivery either by telephone or other remote means.
- iv. Implement cashless and receipt-less transactions.