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).

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as updated or superseded.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.

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.

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.