

EXHIBIT 1

Restaurants, bars, food courts, and other food establishments

Restaurants, bars, food courts, and other food establishments in the County shall comply with the following requirements:

A. General.

- i. Compliance with Physical Distancing Requirements.
- ii. Compliance with all regulatory guidelines.
- iii. Development, posting, and implementation of written protocols ("COVID-19 Mitigation Plan") consistent with County, State, industry-specific associations or organizations, and CDC guidance to mitigate the spread of COVID-19 including, but not limited to the following:
 1. <https://www.cdc.gov/coronavirus/2019-ncov/downloads/community/restaurants-and-bars-decision-tree.pdf>
 2. <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html>
 3. <https://www.oneoahu.org/business-guidance>

B. Operations.

- i. Face coverings.
 1. Employees - Cooks and kitchen staff that do not interact with the public are encouraged to wear face coverings during their shifts. All other restaurant employees must wear face coverings during their shift.
 2. Customers - Customers must wear face coverings when entering and leaving the restaurant facility, but may remove the face coverings while seated.
- ii. All customers shall sanitize hands upon entry of the establishment.
- iii. Group dining is limited to a maximum of ten (10) individuals per group.
- iv. Seating shall be arranged so that six (6) feet of separation is maintained between tables unless there is a solid barrier between seating groups.
- v. Condiments shall be by request in single-use disposable packets, or reusable condiment containers that are sanitized between parties.
- vi. Condiments, silverware, flatware, glasses, or other traditional table top items must not be left on an unoccupied table.
- vii. Tables and chairs must be fully sanitized after each group (or individual customer) leaves the restaurant.

- viii. Disposable food ware and utensils should be used when available. When non-disposable food ware or utensils are used, they must be sanitized after each use consistent with Hawai'i 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>
- ix. Provide disposable menus or menu board, or sanitize reusable menus after each use.
- x. Hourly touch-point sanitization (workstations, equipment, screens, door knobs, restrooms, etc.) required.
- xi. Valet services are prohibited, except for vehicles with placards or plates for disabled parking.
- xii. Buffets, salad bars, and other types of self-service of food or beverages are not allowed.

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 by employees, especially between interactions with customers.
- iv. To the maximum extent possible employees shall wear food-grade gloves while handling food. Should employees handle any payment transaction (cash or credit card) or the property of the customer, they must sanitize gloves or change gloves before servicing the next customer.

D. Staffing.

- i. Provide training for employees regarding these requirements.
- ii. Conduct pre-shift screening, and maintain a 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.
- iv. 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>
- v. Employer must establish a plan for employees getting ill and a return-to-work plan following CDC guidance, which can be found online 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 can be found online at:
<https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>
- F. Encouraged Practices. Restaurants and bars are encouraged to do the following:
- i. Have customers enter and exit through different doorways using one-way traffic, where possible.
 - ii. Start or continue entryway, curbside, and home delivery, if permissible.
 - iii. Encourage making reservations, preordering for dine-in service, and ordering for contactless pick-up and delivery by either telephone or other remote means.
 - iv. Implement cashless and receiptless transactions.
- G. Specific requirements for bars.
- i. Limit groups within the bar to a maximum of ten (10) individuals per group.
 - ii. Ensure groups within the bar maintain at least six (6) feet of separation from other groups.
 - iii. Prohibit groups within the bar from intermingling.
 - iv. Designate areas to separate groups at least six (6) feet apart from each other. (E.g., through ropes or other physical separation for standing areas, or the seating of guests at separate tables, or both).
 - v. Require all employees that interact with the public wear face coverings.
 - vi. Ensure all customers wear face coverings when entering and leaving the bar, but allow customers to remove the face covering while in the bar.