

Larimer County
Restaurant Compliance Checklist

[Lista de verificación de cumplimiento de restaurantes del](#)

(updated 9/15/2020 -- subject to change per state orders and guidance)

Taprooms, breweries, wineries, tasting rooms, distilleries, and bars can now open in this phase as long as they serve food on-site. They must complete this restaurant checklist prior to opening. 11:00 p.m. is “last call” per statewide public health order.

No restaurant may operate dine-in service until they can meet and maintain all the applicable requirements in this document, including providing materials and equipment required to comply. No reopening inspections are required prior to a restaurant reopening provided they meet and maintain all requirements in this document. In addition:

- Restaurants remain encouraged to continue curbside pick up and delivery, including alcohol pick up and delivery.
- Employees must be educated in the requirements in the checklist and understand how these measures help to reduce the transmission and spread of COVID-19.
- The completed checklist must be posted either at the main entrance or inside the establishment with other required labor and employment postings.
- Enforcement will be handled on a complaint basis. You do not need to submit this form to the Larimer County Health Department unless asked to do so. If an inspector enters your facility, you will need to show how the measures included in this checklist are being complied with.
- This information could be updated with additional guidance and information as it is released by the state.
- Expansion of outdoor seating areas may require permitting from the local building, fire or liquor licensing authority. Contact these agencies prior to any plans for expansion of outdoor seating areas.
- As of 6/18/2020- If a special event (e.g. live music) will be taking place at a restaurant that will attract more than the typical dine-in capacity and seating, restaurants will need to follow the guidance and checklists for [Indoor Events](#) and [Outdoor Events](#). Special events of live music or entertainment may be provided if all other requirements in these checklists are met and a plan is submitted for review and approval of the event.
- For facilities with mixed uses, such as a food establishment inside a gym, the guidelines that apply to each portion of the business must be followed.

Business name:

Facility address:

Operations

- ❑ Updated 9/15/2020: Limit party size to ten (10) people or fewer
- ❑ Reduce gathering inside and outside the establishment including:
 - ❑ Encouraging reservations or call ahead seating, utilizing text on arrival if feasible
 - ❑ No communal seating or seat yourself options, parties must be at individual tables
 - ❑ Suspend operations like salad bars and buffets. Alternatively, consider a cafeteria style (worker served) approach.
 - ❑ Updated 8/16/2020: Self-service soda machines are allowed. Customers can get a refill without getting a new cup.
 - ❑ Do not seat people in the bar if it is being used to prepare food or drink. If the bar area is not being used to prepare food or drink, parties could sit there under the same distancing requirements as a regular table.
 - ❑ If service is provided from the bar, provide clear signage that the bar is not available for seating and for customers to maintain physical distancing from other guests waiting to be served
 - ❑ bar seating options only if the bar is not being used for bar service or if there is a clearly designated and separated section of the bar that is not being used for bar service
 - ❑ Ask customers to wait outside of the restaurant and away from outside dining areas until seated in a clearly marked area separate from food pick-up space.
 - ❑ Customers waiting to be seated must maintain proper physical distancing from other guests waiting to be seated
 - ❑ Clearly mark the floor and ground for lobby/waiting areas/payment counters
 - ❑ Place table tents, clearly marked decor or signage on tables not available for customer seating
- ❑ Post [clear signage](#) notifying patrons and employees of hygiene and sanitation expectations, including not entering if they are experiencing any symptoms, and wearing of face coverings other than when seated
- ❑ Remove shared or multiple use items from tables;
 - ❑ Do not leave silverware, flatware, glassware, or other traditional table top items on an unoccupied table.
 - ❑ Updated 8/16/2020: Shared/left on table condiments (salt/pepper, catsup/mustard) can be used but it must be cleaned and disinfected after each group. Providing condiments only upon request, and in single use (non-reusable) containers is recommended.
 - ❑ Updated 8/16/2020: Menus can be reused as long as they are cleaned after each use and can be easily cleaned. Disposable single-use menus, menu boards, or on-line menus for guests to review from their electronic device are recommended.

- ❑ Updated 8/16/2020: Multi-use utensils used at self-service stations are not allowed (such as the use of hot dog roller tongs, scoops at bulk food bins and coffee urns).
- ❑ Updated 8/16/2020: At convenience stores and grocery stores, self-service pastries are allowed without multi-use utensils.
- ❑ Increase cleaning and disinfection protocols and track with publicly posted cleaning logs including:
 - ❑ Disinfect restrooms every hour.
 - ❑ Block off stalls and urinals with proper signage to support 6ft between patrons. This may require reduced bathroom capacity or even only 1 person in a bathroom at a time.
 - ❑ Daily cleaning and disinfecting of frequently high touch surfaces such as light switches, desks, phones, door knobs and faucets
- ❑ Provide hand sanitizer at check-in table/desk and throughout the venue

Seating Areas (Subject to change - Updated 5/27/2020)

- ❑ 50% of the total maximum occupancy of the establishment may be provided as indoor seating with a maximum of 175 patrons, so long as each table is at least 6 feet apart. Patrons in different parties must be a minimum of 6 feet apart. The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties.

Maximum Occupancy of Establishment:

50% of Maximum Occupancy:

Indoor Seating Provided:

Outdoor dining space:

Expansion of outdoor seating areas may require permitting from the local building, fire or liquor licensing authority. Contact these agencies prior to any plans for expansion of outdoor seating areas.

- ❑ Outdoor seating areas must be completely unenclosed
- ❑ Minimum of 6 feet of spacing between parties. The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties.
- ❑ All employees must wear face coverings.
- ❑ Sanitization and deep-cleaning of all shared surfaces between seatings

Indoor dining space:

- ❑ 50% capacity, not to exceed 175 people, whichever is fewer.
- ❑ Minimum of 6 feet of spacing between parties. The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties.

- ❑ All employees must wear face coverings
- ❑ Proper ventilation per OSHA guidance
- ❑ Sanitization and deep-cleaning of all shared surfaces between parties/at each turnover

Tables:

- ❑ Clean and disinfect any shared objects thoroughly between uses
- ❑ Minimize objects touched by multiple patrons including:
 - ❑ Remove/close games and dance floors that require or encourage standing around (darts/pool tables/shuffleboard, arcade games); remove board games
 - ❑ Discontinue use of table cloths, or move to single-use or remove and replace laundered table cloths between patrons

Employee Health

- ❑ Conduct daily temperature and checks and monitor symptoms in all employees, [logging all results](#). For more information on conducting employee symptom checks, please visit the [CDPHE COVID-19 website](#).
 - ❑ Employees who are symptomatic must be excluded from the workplace and required to isolate for 10 days.
 - ❑ Refer all symptomatic employees to their healthcare provider
 - ❑ Sick employees should be encouraged to get tested for COVID-19 either through a local provider or through [Larimer County community testing information](#).
- ❑ Require employees to stay home and refer to employer or state support when unable to work due to sickness
- ❑ Provide guidance, systems, and encouragement on maintaining 6 foot distancing between employees to the greatest extent possible
- ❑ Require employees to wear facial coverings during customer interactions and whenever possible during other activities unless doing so would endanger their health. Employees who cannot wear a face covering should not have interaction with patrons or other employees.
- ❑ Require facial coverings and gloves for vendors, suppliers, and contract workers entering the establishment
- ❑ Require frequent handwashing. Gloves are not required by wait staff unless already required by the food code. Encourage frequent breaks to wash hands (at least every 30 minutes) including upon arrival and departure.
- ❑ Strict adherence to the hygienic practices listed in the *Colorado Retail Food Regulations* including:
 - ❑ Frequent hand washing
 - ❑ Changing of gloves between tasks, and
 - ❑ Use a fresh pair of gloves after each hand washing
- ❑ Implement policies to limit group interactions including staggering of shift changes, breaks, etc

- Considering modifying the menu to create additional space in the kitchen and promote physical /social distancing. Implement physical distancing where as much as possible
- Employee meetings must follow physical distancing. Consider virtual meetings or meetings outside with appropriate distancing.
- Require employees to take home all belongings, including water bottles, after every shift.
- Family meals or shift meals should not be consumed onsite.

Notes:

Customers/Patrons

- Consider providing an option for customers to “sign in” to facilitate notifying them if an exposure occurs
- Use a reservation system to help aid in contact tracing and eliminate the need for waiting at the establishment for tables to become available
- Provide contactless payment options (whenever possible)
- Restrict standing and/or congregating in the bar area, entrance/exit, and any interior spaces.
- Continue curbside pick up/delivery options and recommend these options for individuals who are at higher risk of severe illness with COVID-19
- Require face coverings be worn by customers when not eating or drinking i.e., walking past other tables to get to the delivery. Consider refusing service to customers who refuse to adhere to hygiene and physical distancing guidelines (restrictions based off of denial of service guidelines for alcohol).
- Make accommodations for individuals unable to adhere to hygiene and physical distancing requirements, such as takeout and delivery options

Notes:

* Any additional measures not included here should be listed on separate pages, which the business should attach to this document.

You may contact the following employee with any questions or comments about this protocol:

Name:

Phone:

Email: