

Restaurants Dine-In Services
Attachment F
Issued April 22, 2020
Effective May 8, 2020
Part of Phase II

By: Governor Mike Dunleavy
Commissioner Adam Crum
Dr. Anne Zink
Alaska Department of Health and Social Services
Chief Medical Officer, State of Alaska

- I. Applicability:** This Attachment applies to restaurants only. Bars are addressed in Attachment Q.
- II. Restaurants may resume table service dining if they meet all of the following requirements:**
- a. General:
 - i. Social distancing protocol is maintained.
 - ii. Continue to follow all regulatory and legal standards required to operate a food services business in Alaska.
 - iii. All buffets and salad bars are closed to self-service.
 - iv. Develop protocols in the restaurant's COVID-19 Mitigation Plan to minimize direct contact between employees and customers/groups, and increase physical distancing.
 - b. Capacity:
 - i. Indoors
 - 1. Limit maximum *indoor* capacity to 50 percent maximum building occupancy, as required by law.
 - 2. Businesses that also have a bar may only use 25 percent of the seating in the bar, with the total bar and restaurant seating not to exceed 50 percent of the maximum building occupancy, as required by law.
 - 3. Groups limited to household members only.
 - ii. Outdoors
 - 1. Groups limited to household members only.
 - 2. No more than 20 tables. Tables must be 10 feet apart.
 - c. Operations:
 - i. Walk-ins are permitted if a visitor log is kept that has sufficient information to be able to contact a visitor should the need arise.
 - ii. It is strongly encouraged that cloth face coverings be worn by all employees interacting with the public.
 - iii. Entryway signage stating that any customer who has symptoms of COVID-19 must not enter the premises.
 - iv. Establish a COVID-19 Mitigation Plan addressing the practices and protocols to protect staff and the public.

Restaurants Dine-In Services
Attachment F
Issued April 22, 2020
Effective May 8, 2020
Part of Phase II

- v. Hard copy of written safety, sanitization, and physical distancing protocols (specific to COVID-19) on the business premises.
 - vi. Disposableware should be used, when available.
 - vii. Condiments by request in single-use disposable packets or reusable condiments by request that are sanitized between parties.
 - viii. Fully sanitize tables and chairs after each group.
 - ix. Sanitize or provide disposable menus or menu board.
 - x. Hourly touch-point sanitization (workstations, equipment, screens, doorknobs, restrooms).
- d. Hygiene:
- i. Employer must provide hand washing capability or sanitizer.
 - ii. Frequent hand washing by employees, and an adequate supply of soap, disinfectant, hand sanitizer, and paper towels must be available.
- e. Staffing:
- i. Provide training for employees regarding these requirements and the COVID-19 Mitigation Plan;
 - ii. Conduct pre-shift screening, maintain staff screening log;
 - iii. No employee displaying symptoms of COVID-19 will provide services to customers. Symptomatic or ill employees may not report to work;
 - iv. No person may work within 72 hours of exhibiting a fever;
 - 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>.
- f. Cleaning and Disinfecting:
- i. Cleaning and disinfecting must be conducted in compliance with CDC protocols weekly or, in lieu of performing the CDC cleaning and disinfecting, the restaurant business may shut down for a period of at least 72 consecutive hours per week to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.
 - ii. When an active employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting must be performed as soon after the confirmation of a positive test as practical. In lieu of performing CDC cleaning and disinfecting, restaurant businesses may shut down for a period of at least 72 consecutive hours to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.

Restaurants Dine-In Services
Attachment F
Issued April 22, 2020
Effective May 8, 2020
Part of Phase 1I

- i. CDC protocols can be found online at:
<https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html> and <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>.

III. Restaurants are encouraged to follow additional best practices:

- a. Entryway, curbside, and home delivery.
- b. Telephone and online ordering for contactless pickup and delivery.
- c. Cashless and receiptless transactions.
- d. Customers enter and exit through different entries using one-way traffic, where possible.