



ARIZONA DEPARTMENT OF HEALTH SERVICES

Guidance for Restaurants/Food Establishments providing Dine-in Services

Following the Centers for Disease Control and Prevention (CDC) guidance, under all circumstances, the following precautions should be followed by *restaurants* providing dine-in service:

- Follow [CDC reopening guidance](#) for facilities that have been shut down, including taking measures to ensure [potable water safety](#).
- Consider assigning duties to vulnerable workers that minimize their contact with customers and other employees.
- Enforce hand washing and covering coughs and sneezes.
- Develop standards for the use of non-medical grade masks or cloth face coverings by employees when near other employees and customers.
- Ensure adequate supplies to support healthy hygiene practices for both employees and customers including soap, hand sanitizer with at least 60 percent alcohol (perhaps on every table, if supplies allow), and tissues.
- Consider posting signs on how to stop the spread of COVID-19, properly wash hands, promote everyday protective measures, and properly wear a face covering.
- Intensify cleaning and disinfection practices.
- Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use.
- Avoid using or sharing items such as menus, condiments, and any other food. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors.
- Wipe any pens, counters, or hard surfaces between use or customer.
- Train all employees in the above safety actions.

The Arizona Department of Health Services recommends the following additional steps be taken by *restaurants*:

- Maintain physical distancing of 6 feet or more between parties in dining areas.
- Operate with reduced occupancy and capacity based on the size of the business location with special attention to limiting areas where customers and employees can congregate.
- Make hand sanitizer available for customers and employees.



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- Implement comprehensive sanitation protocols, including increased sanitation schedules for bathrooms.
- Continue to provide options for delivery or curbside service even if a location offers dine-in.
- Implement symptom screening for employees prior to the start of their shift.
- Consider offering [cloth face coverings](#) to wait and host staff.
- Restaurants should disinfect customer areas after each sitting with an [EPA N-registered disinfectant](#). Disinfectants kill germs on surfaces. By killing germs on a surface after cleaning, you can further lower the risk of spreading infection.
- These areas include but are not limited to:
 - Tables/counters
 - Chairs/booth seats
 - Door knobs/handles
 - Table-top condiments and condiment holders
 - Menus
 - Touch screen devices used for ordering
 - Any other surface or item a customer is likely to have touched
 - Avoid instances where customers serve their own food.

[Deep clean and disinfect](#) the entire facility during non-operational hours at least 2 times per week. Regular cleaning and disinfection products can be used.

The list of EPA-approved disinfectant products for emerging viral pathogens expected to be effective against COVID-19 can be accessed [here](#).

Following the Centers for Disease Control and Prevention (CDC) guidance, under all circumstances, the following precautions should be followed by people dining in restaurants. To the extent possible, restaurant establishments should take measures to ensure *customers* follow these guidelines:

- [Stay home if sick.](#)
- Consider ordering food for delivery or curbside pickup if available.
- Protect yourself while dining at restaurants:
 - Stay at least 6 feet away from other parties while dining to maintain physical distancing.
 - When you do dine-in, consider dining during off-peak hours (for example, early morning, mid-afternoon, or late night).



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- If you are at higher risk for severe illness, continue to use takeout and delivery and avoid dine-in services at restaurants. People at higher risk for severe illness include adults 65 or older and people of any age who have serious underlying medical conditions.
- Do not touch your eyes, nose, or mouth.
- If possible, use touchless payment (pay without touching money, a card, or a keypad). If you must handle money, a card, or use a keypad, use hand sanitizer immediately after.
- Wash your hands with soap and water before you eat and again when you are finished. If soap and water are not readily available, you can use an alcohol-based hand sanitizer that contains at least 60% alcohol.
- After leaving the restaurant, use hand sanitizer. When you get home, wash your hands with soap and water for at least 20 seconds.

Congregate Meal Sites (summer lunch programs, daycare centers, etc):

- For special food facilities with congregate seating (not including regular restaurants), the seating should be positioned to minimize individuals sitting directly across from or next to each other.
- If seating is permanently installed, masking tape may be useful to designate seating arrangements that are 6 feet apart.
- Condiments and/or utensils should be individually packaged and single use.
- Clean and disinfect shared dining areas and frequently touched surfaces using [EPA-registered disinfectant](#).
- Position trash cans near exits to allow for refuse to be easily discarded.

The FDA recommends employers adopt [operations after workers are suspected to have COVID-19 or have been diagnosed with COVID-19](#).

For COVID-19 questions, please call the Arizona COVID-19 Hotline at: 1-844-542-8201

How do I report violations of the Governor's Executive Order?

If you believe a business is not adhering to an Executive Order, you can report the violation to your local police department's non-emergency line.