

# REOPENING REQUIREMENTS AT-A-GLANCE

## RESTAURANTS

### REQUIRED

#### BY THE STATE OF CALIFORNIA

1. Perform a detailed risk assessment and implement a site-specific protection plan
2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
3. Implement individual control measures and screenings
4. Implement disinfecting protocols
5. Implement physical distancing guidelines

#### Important State of California Links

- [Cal/OSHA: Restaurant Checklist](#)
- [CDPH/OSHA: Dine-In Restaurant Guidance](#)
- [State Industry Guidelines - All Sectors](#)

#### BY NAPA COUNTY

- All employees and patrons **MUST** wear a face covering inside places of business and when interacting with any person where 6' of distance cannot be maintained.
- Table layout must meet appropriate distance requirements, indoors and outdoors.

#### Important Napa County Links

- [Industry Guidance](#)

### ADDITIONAL RESOURCES

#### Town of Yountville:

Transitional Support Program to allow you to move tables or retail items outside to meet social distancing guidelines.

[Click here to read the FINAL Program Guidelines and Application Submission Information.](#)

#### Need more guidelines?

- [National Restaurant Association](#)
- [Napa County Food Safety Recommendations](#)
- [Black Sheep Restaurant Group COVID-19 Playbook](#)

### RECOMMENDED

#### FACILITY

- Post signage that safety is a priority
- Have hand sanitizer available at the front entrance and registers
- 30-minute sanitation schedule for all high touch areas
- Update HVAC systems
- Open doors and windows to increase outside air

#### GUESTS

- Prioritize reservations or call ahead
- Limit party size of 6 guests per table
- Track contact information of all guests to perform contact tracing if necessary
- Check every guest's temperature reading, must be under 100 degrees
- Provide sanitary place for guests to place their masks while eating & drinking

#### EMPLOYEE HEALTH

- Employee well being checks and surveys before shifts.
- Employee training on what to do if they have symptoms
- Wipe down personal work surfaces at the end of shift
- Receive testing for COVID-19 to ensure they are safe

#### DINING ROOM SERVICE

- Staff should wear & change gloves regularly
- Sanitizer wipes and masks available for guests during service
- Single-use menus or other menu formats that can be sanitized after each use
- Do not allow the water pitcher or wine bottle to touch a guests glass
- Cover all bar garnishes
- No preset tables and only single use condiments
- Tables & chairs sanitized after each use
- Contactless payment encouraged

#### BACK OF HOUSE

- Use gloves to prepare foods
- Limit contact with outside delivery personnel
- Commercial high-temp washing equipment used to sanitize all dishes, utensils, etc.

[Download Napa County Restaurant Guidelines](#)