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## COVID guidelines for Retail Food Establishments/Mobile Food Establishments/Temporary Food Establishments

- Develop COVID-19 safety plan to provide to employees and customers
- All restaurant employees **MUST** wear face mask
- Develop a protocol to screen employees daily (ex: temperature checks, health questionnaire)
- Require symptomatic employees to stay home and recommend they get tested for COVID
- Place sanitizer at cash registers and near entrance/exit doors
- Require employees wash their hands frequently
- Educate employees on updated cleaning and sanitizing procedures
- Create signage that will encourage all customers to social distance while in the establishment
- Restaurants may be open at 75% capacity as long as social distancing guidelines can be met. Tables must be 6 foot apart. Therefore, capacity may be limited to less than 75%
- Bar areas may open at 50% capacity as long as social distancing guidelines can be met.
- Live music is permitted
- Consider using a reservation and/or call ahead process to ensure capacity and distancing requirements are not exceeded
- Limit numbers of persons in a waiting area
- Consider outside dining
- Per executive order 20-37 face masks are required by everyone in public. Customers should wear face mask upon entering the restaurant, may remove face masks while eating and drinking, should replace face mask upon exiting the restaurant or while moving throughout the restaurant
- Provide food handling refresher training to all employees

### Areas that should be cleaned and disinfected:

- Frequently clean and sanitize high contact surfaces such as door handles, phones, pens and keypads
- Use disposable menus, or sanitize each menu after use by a customer
- Sanitize all tabletops and chair arms after each table has been used
- Increase the cleaning of bathrooms
- Enhance the cleaning of facility after hours