

Guidance for Restaurants



to Reopen Georgia for Business

Effective April 27, 2020 by Executive Order of Governor Brian Kemp



Thoroughly Clean and Sanitize the entire facility prior to resuming dine-in service, and continue to do so regularly.



No More Than 10 Patrons Allowed Per 500 Sq. Ft. Calculated area to include bar and waiting areas, but not hallways, restrooms or areas closed to patrons. **Party size is limited to no more than 6 per table.**

500 sq.ft.



Screen and Evaluate Employees who exhibit signs of illness, such as a fever over 100.4, cough or shortness of breath.



Don't Come to Work Sick if you exhibit signs of illness. You should notify your supervisor and seek medical attention.



Require All Employees to Wear Face Coverings at All Times. Such coverings shall be cleaned or replaced daily.



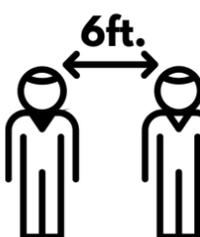
Salad Bars and Buffets Are Not Allowed. No self-serve drinks, condiments, utensils and tableware stations.



Train All Employees on the Importance and Expectation of Increased Frequency of Handwashing, the use of hand sanitizers with at least 60% alcohol, and provide clear instruction to avoid touching hands to face.



Discourage Workers' Shared Use of each other's phones, desks, offices and other work tools and equipment.



Stagger Workstations, where possible, to avoid workers standing close to one another.

Use of Disposable Paper Menus is Encouraged, which should be discarded after each patron use.



Use Rolled Silverware and eliminate table presets.



Clean and Sanitize Restrooms Regularly and ensure adequate supplies of soap and paper towels.



Between Diners, Clean and Sanitize table condiments, digital ordering devices, check presenters, tabletops and commonly touched areas. Discard single use items.



Provide Hand Sanitizer to patrons, including contactless hand sanitizing stations, when available.



Update Floor Plans for Dining Areas to ensure at least 6 feet of separation from seating to seating.



Post Signs at Entrances that no one with a fever or COVID-19 symptoms is permitted.



Don't Allow Patrons to Congregate in Waiting or Bar Areas. Ensure patron separation while waiting to be seated.



Physical Barriers, Such as Partitions or Plexiglass should be used where practical.

Where possible, **Use an Exit Separate From the Entrance.** Clearly mark them.



Takeout and Curbside Pickup Service should be prioritized over dine-in.



The Governor's full Executive Order can be found at our Coronavirus Resource Center at www.effinghamcounty.com.

Effingham County Chamber of Commerce

520 West Third St., Springfield, Georgia 31329 (912) 754-3301