

XX-XX-2020

Estimado Propietario del Restaurante,

Recientemente el Condado ha modificado los reglamentos para permitir servir comida dentro y al aire libre de su establecimiento. En orden de estar al tanto de los nuevos requisitos se le pide que siga las instrucciones contenidas en este paquete. Incluyen un componente de autocertificación que confirma que está implementando los requisitos con el fin de reducir el riesgo de COVID-19, para la seguridad de sus trabajadores y clientes.

Si requiere documentos adicionales se encuentran en la página de internet siguiente:

<https://www.smchealth.org/post/covid-19-requirements-resources>

Utilice como guía el documento titulado requisitos de restaurante del condado de san mateo incluido en este paquete. Enumera los requisitos que su restaurante necesita implementar con el fin de cumplir con los requisitos del condado.

Los requisitos son los siguientes;

1. Revise el California Department of Public Health Industry Guidance:
 - a) Covid-19 Industry Guidance: Dine in Restaurants: (Copia adjunta)
 - b) Covid-19 Industry Guidance: Restaurants, Bars and Wineries (Copia adjunta)
2. Completar, Revisar (con empleados) y Publicar, en todas las entradas los siguientes documentos completados (Copias adjuntas):
 - a) Protocolo de distanciamiento social del funcionario de salud (Health Officer's Social Distance Protocol (Apendice A)
 - b) Señalización requerida que se menciona en el Protocolo de distanciamiento social.
 - c) Lista de verificación general de COVID-19 para restaurantes tradicionales de la Division de Seguridad Y Salud Ocupacional de California (California Division of Occupational Safety and Health Administration. Cal/OSHA COVID-19 General Checklist for Dine-in Restaurants.)
 - d) Cartel de autocertificación.

Comience por usar el documento con el titulo requisitos del condado de san mateo para comer en restaurantes como su guía para completar los formularios requeridos y auto certificar su restaurante.

Por favor, siga el proceso de tres pasos a continuación y finalice los formularios antes de implementar el servicio de comida en el interior o al aire libre en su restaurante:

1er Paso) Verifique la sección (A) titulada: **Todos los restaurants deben verificar lo siguiente.**

- Estos requisitos están relacionados con las operaciones de los sistemas de operación como plomería y refrigeración, los requisitos de almacenamiento de alimentos, la

infestación de insectos o roedores y la certificación y capacitación de los empleados con el número 1-6.

2do Paso) Siga las instrucciones de la sección (B) titulada: **Criterio para que todos los restaurants vuelvan a abrir los servicios de comedor para los clientes.**

- Contiene información relacionada con la limpieza y desinfección, revisión de documentos adjuntos con instrucciones e información sobre el bien estar y salud de sus empleados requeridas de compartir con el público y sus empleados, el uso de barreras y equipos de protección personal (EPP).
- **El artículo número 4 de esta sección es un componente crítico, ya que requiere una persona designada a cargo para garantizar la implementación de su plan de salud y seguridad.**
- La persona/supervisor designado debe estar en el lugar durante el horario comercial. Estos artículos están numerados 1-4.

3er Paso) Complete el Apéndice A, marcando las casillas que se aplican a su restaurante.

- El Apéndice A es ahora el plan de salud y seguridad requerido de su restaurante para el distanciamiento social.
- Ahora debe publicar estos documentos requeridos cerca de cada puerta de entrada para que sean visibles para el público y los empleados.
- Asegúrese de completar e incluir la autocertificación (documento de marca de verificación color naranja).

Asegúrese de completar todos los requisitos antes de seguir adelante con sus planes de servicio de comida en el interior o al aire libre en su restaurante.

Esperamos que encuentre esta información útil para cumplir con los requisitos de la cena del condado y desearle lo mejor, ya que todos trabajamos juntos para superar este desafío que tenemos ante nosotros. ¡Juntos apoyamos a nuestra comunidad y estamos trabajando para superar este desafío!

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LISTA DE VERIFICACIÓN GENERAL DE COVID-19 DIVISIÓN DE SEGURIDAD Y SALUD OCUPACIONALES, (DIVISION OF OCCUPATIONAL SAFETY AND HEALTH, CAL/OSHA) PARA RESTAURANTES

Nota: Este documento fue elaborado por el Departamento de Salud Pública de California y por Cal/OSHA [Lista de verificación general de COVID-19 para restaurantes del 12 de mayo de 2020](#).

RIESGO

Esta lista de verificación tiene el objetivo de ayudar a los empleadores de restaurantes a implantar su plan para prevenir la propagación del COVID-19 en el lugar de trabajo y es un complemento de la [Guía para restaurantes](#). Esta lista de verificación es un resumen y contiene síntesis de algunas partes de la guía; familiarícese con la guía antes de usar esta lista de verificación.

CONTENIDO DE RIESGO DEL PLAN ESPECÍFICO ESCRITO PARA EL LUGAR DE TRABAJO

- ☐ La persona o las personas responsables de implantar el plan
- ☐ Evaluación de riesgos y las medidas que se tomarán para prevenir la propagación del virus
- ☐ Capacitación y comunicación con empleados y representantes de empleados sobre el plan
- ☐ Proceso para verificar el cumplimiento, y para documentar y corregir deficiencias
- ☐ Proceso para investigar casos de COVID, avisar al departamento de salud local, e identificar y aislar a los contactos cercanos en el lugar de trabajo de empleados infectados hasta que se les hagan pruebas

TEMAS PARA LA CAPACITACIÓN DE LOS EMPLEADOS

- ☐ Información sobre [COVID-19](#), la prevención de la propagación y quiénes son especialmente vulnerables
- ☐ Autodetección en casa, que incluye revisión de temperatura o síntomas con el uso de los [lineamientos de los Centros para el Control y la Prevención de Enfermedades \(Centers for Disease Control, CDC\)](#)

- ☐ La importancia de no ir a trabajar si los empleados tienen tos frecuente, fiebre, dificultad de respiración, escalofríos, dolor muscular, dolor de cabeza, dolor de garganta, pérdida reciente del gusto o el olfato, o si a alguien que vive con ellos se le diagnosticó COVID-19
- ☐ Cuándo buscar atención médica
- ☐ La importancia del lavado de manos
- ☐ La importancia del distanciamiento físico, tanto en el trabajo como fuera de las horas de trabajo
- ☐ El uso apropiado de cubiertas faciales
- ☐ Información sobre los beneficios de licencias y compensaciones laborales para los empleados

MEDIDAS DE CONTROL Y DETECCIÓN INDIVIDUALES

- ☐ Detección de síntomas o verificación de temperatura
- ☐ Aliente a los trabajadores que estén enfermos o tengan síntomas de COVID-19 a permanecer en casa.
- ☐ Fomente el lavado frecuente de manos y el uso de desinfectante de manos.
- ☐ Proporcione guantes desechables a los trabajadores que utilizan limpiadores o desinfectantes si se requieren. Considere los guantes como un complemento del lavado frecuente de manos para otras tareas de limpieza, como el manejo de objetos que se tocan comúnmente o para la realización de detección de síntomas.
- ☐ Recomiende enfáticamente las cubiertas faciales de tela.
- ☐ Proporcione guantes desechables al personal que maneja trastos sucios, y delantales impermeables y protección para ojos y cara a los lavaplatos. Cambie o desinfecte con frecuencia.
- ☐ Cierre o aumente la distancia entre mesas o sillas en las salas de descanso o proporcione áreas de descanso en espacios abiertos para asegurar el distanciamiento físico.
- ☐ Comunique con frecuencia a los clientes que deben usar mascarillas o cubiertas faciales.

PROTOCOLOS DE LIMPIEZA Y DESINFECCIÓN

- ☐ Realice limpieza a fondo en áreas de mayor tránsito.
- ☐ Desinfecte con frecuencia superficies de uso común y superficies que tocan los clientes.
- ☐ Limpie las superficies que se tocan entre turnos o entre usuarios, lo que sea más frecuente.



- ☐ Equipe espacios como los comedores, las áreas de bar, los puestos de los anfitriones y las cocinas con productos adecuados de higiene, que incluyen desinfectante para manos y toallitas desinfectantes, y asegure su disponibilidad.
- ☐ Asegure que las instalaciones sanitarias se mantengan en funcionamiento y abastecidas en todo momento.
- ☐ Use productos contra la COVID-19 aprobados de la lista de la [Agencia de Protección Ambiental \(Environmental Protection Agency, EPA\)](#) y siga las instrucciones de los productos y los requisitos de Cal/OSHA.
- ☐ Proporcione tiempo a los trabajadores para que implementen las prácticas de limpieza durante sus turnos y considere a compañías externas de limpieza.
- ☐ Instale dispositivos de manos libres si es posible.
- ☐ Considere actualizar y mejorar la filtración de aire y la ventilación.
- ☐ Proporcione menús desechables o disponibles digitalmente.
- ☐ Proporcione utensilios de mesa (servilletas, cubiertos, cristalería, etcétera) a los clientes solo conforme los vayan requiriendo.
- ☐ Suministre condimentos compartidos solo conforme se necesiten o suministre contenedores de servicio individual.
- ☐ Preenrolle utensilios en servilletas antes de su uso por los clientes y guárdelos en un contenedor limpio.
- ☐ Proporcione contenedores para llevar cuando sean necesarios y pida a los clientes que empaquen sus propios sobrantes.
- ☐ Retire en bolsas selladas los manteles sucios de las mesas de las áreas de comedores.
- ☐ Limpie a fondo cada lugar donde comió un cliente después de cada uso.
- ☐ Proporcione mentas, dulces, bocadillos y palillos de dientes solo cuando sea necesario. No deje afuera estos u otros artículos como juegos.
- ☐ Proporcione desinfectante para manos en las entradas de los clientes y los empleados, y en las áreas de contacto.

MEDIDAS PARA EL DISTANCIAMIENTO FÍSICO

- ☐ Dé prioridad a los asientos exteriores y a la entrega en la acera.
- ☐ Proporcione a sus clientes opciones para llevar, de entrega y de compra en el auto.
- ☐ Aliente a sus clientes a hacer reservaciones.
- ☐ Pida a sus clientes que esperen en sus autos lejos de su establecimiento y avíseles que su mesa está lista por medio de sus teléfonos móviles. Evite usar "timbres".

- ☐ Implemente disposiciones para separar físicamente a los trabajadores y a los clientes al menos seis pies utilizando medidas tales como la reconfiguración del espacio, la instalación de separaciones físicas o señales visuales (por ejemplo, marcas en el piso, cintas de colores o signos para indicar dónde tienen que ubicarse los trabajadores).
- ☐ Ponga en marcha el uso obligatorio de cubiertas faciales en áreas de trabajo donde no se pueda mantener el distanciamiento físico.
- ☐ Ajuste las reuniones en persona, si son necesarias, para asegurar el distanciamiento físico.
- ☐ Escalone los recesos de los empleados, en cumplimiento con las regulaciones de salarios y horas, si es necesario.
- ☐ Reconfigure, restrinja o cierre áreas comunes, como las salas de receso de los empleados, proporcione alternativas donde pueda ponerse en práctica el distanciamiento físico y disuada a los empleados de congregarse en áreas de mayor tránsito.
- ☐ Reconfigure las cocinas para mantener el distanciamiento físico en las áreas donde sea práctico y, si no es práctico, escalone turnos, si es posible, para hacer el trabajo con anticipación.
- ☐ Retire mesas y sillas de las áreas para comer, use señales visuales para mostrar que no se encuentran disponibles o instale Plexiglas u otras barreras físicas para separar a los clientes.
- ☐ Cierre las áreas de bar.
- ☐ Revise síntomas en sus clientes.
- ☐ Limite el número de clientes en cada mesa.
- ☐ Lleve a los grupos a sus mesas, un grupo a la vez.
- ☐ Las cubiertas faciales son obligatorias para todos los empleados que deban estar a menos de seis pies de los clientes.
- ☐ No dé asiento a los clientes donde no estén a seis pies de distancia de donde trabaja un empleado y de las áreas de preparación de comida y bebidas.
- ☐ Deje las puertas abiertas o haga su apertura automática si es posible.
- ☐ Exhiba reglas de distanciamiento físico.
- ☐ Ponga en práctica procedimientos para hacer fila durante periodos de máxima actividad, que incluyen que un anfitrión recuerde a los clientes las prácticas de distanciamiento físico.
- ☐ Use protocolos para recoger y entregar la comida para llevar sin contacto.



SAN MATEO COUNTY HEALTH

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REQUISITOS DEL CONDADO DE SAN MATEO PARA COMER EN RESTAURANTES

PLAN DE COMER SEGURO EN EL SITIO PARA RESTAURANTES O INSTALACIONES DE ALIMENTOS

El objetivo de las siguientes pautas es describir los conceptos básicos necesarios para minimizar el riesgo de propagación del COVID-19 y permitir a cada operador personalizar su enfoque de manera que sea más efectivo.

Haga lo siguiente:

1. Revise la Guía de COVID-19 para las industrias del Departamento de Salud Pública de California (California Department of Public Health, CDPH):
 - a. [Guía de COVID-19 para las industrias: restaurantes tradicionales](#)
 - b. [Guía de COVID-19 para las industrias: restaurantes, bares y bodegas](#)
2. **Imprima, complete, revise (con los empleados) y coloque**, en todas las entradas principales, los siguientes (4) documentos (consulte los detalles a continuación):
 - a. [Protocolo de distanciamiento social del funcionario de salud \(Health Officer's Social Distance Protocol\)](#) (Apéndice A).
 - b. [Señalización requerida que se menciona en el Protocolo de distanciamiento social.](#)
 - c. [Lista de verificación general de COVID-19 para restaurantes tradicionales de la División de Seguridad y Salud Ocupacional de California \(California Division of Occupational Safety and Health Administration, Cal/OSHA\) \(Cal/OSHA COVID-19 General Checklist for Dine-in Restaurants\).](#)
 - d. [Cartel de autocertificación.](#)

A. Todos los restaurantes deben verificar lo siguiente:

1. Todos los equipos, sistemas de plomería y ventilación están en buen estado de funcionamiento.
2. Todos los alimentos almacenados en el sitio durante el cierre se mantuvieron a temperaturas adecuadas y no están contaminados (en caso de duda, se debe desechar los alimentos).
3. Desechar todos los alimentos que se vencieron.
4. No hay infestación de insectos o roedores.
5. Se limpiaron las instalaciones a fondo.
6. El personal cuenta con una capacitación o certificación actualizada para las personas que manipulan alimentos.

B. Criterios para que todos los restaurantes vuelvan a abrir los servicios de comedor para los clientes:

1. **Limpie y desinfecte** las áreas de comedor y todas las demás áreas que no hayan estado en servicio.
2. **Revise** la orientación proporcionada en la [Guía de COVID-19 para las industrias: restaurantes tradicionales](#) del estado de California. Implemente los criterios de la guía aplicables a la operación del restaurante específico. Esto incluye la capacitación de los empleados, la vigilancia de la salud de los empleados, el uso de métodos o barreras de separación física, el uso de equipo de protección personal (Personal Protective Equipment, PPE) como protectores faciales en las áreas de clientes, mayor limpieza e higiene, y otros criterios aplicables de la guía.
3. **Imprima** el [Protocolo de distanciamiento social del funcionario de salud](#) (Apéndice A) y la [Lista de verificación general de COVID-19 para restaurantes tradicionales de Cal/OSHA](#) y marque las casillas correspondientes a los criterios de la guía implementados en su restaurante. Este será el plan de salud y seguridad que se requerirá en su restaurante para el distanciamiento social. **Publique estos documentos requeridos cerca de las entradas, de forma que sea fácilmente visible para el público y los empleados. Nota: Los negocios que desarrollaron documentos con información equivalente para ellos, pueden usarlos.**



4. **Designar** a un supervisor o encargado de los asuntos relacionados con el COVID-19 para garantizar la implementación del plan de salud y seguridad del restaurante. Debe haber un supervisor o encargado de los asuntos relacionados con el COVID-19 designado en las instalaciones dentro del horario laboral.

SALUD DE LOS EMPLEADOS:

Incorpore las siguientes medidas a su plan de salud y seguridad (Apéndice A: Protocolo de distanciamiento social y Lista de verificación general).

- A. Notifique a los empleados que no deben acudir al trabajo si están enfermos.
- B. Realice escaneos térmicos o de temperatura a los empleados diariamente.
- C. Realice una evaluación de salud de cada empleado antes del comienzo de cada turno, en la que pregunte:
 1. ¿Está enfermo o ha tenido síntomas de COVID-19 en los últimos 7 días?
 2. ¿Algún miembro de su familia u hogar tiene o ha tenido fiebre u otros [síntomas](#) de COVID-19 en los últimos 7 días?
 3. ¿Ha tenido contacto cercano con alguien que se sepa que tiene COVID-19 en los últimos 14 días?
- A. Los empleados con [síntomas](#) parecidos a los de COVID-19 no deben trabajar y se recomienda que se comuniquen con su proveedor médico o que llamen al 2-1-1.
- B. Todos los empleados que estén en contacto con el público y que no puedan mantener el distanciamiento social con otros empleados deben usar protectores faciales.
- C. Limpie y desinfecte con frecuencia los baños y las salas de descanso de los empleados.
- D. Los empleados deben lavarse las manos con frecuencia con jabón y agua tibia durante al menos 20 segundos.
- E. Proporcione una copia del protocolo de seguridad de Covid-19 de su restaurante o entregue la [Guía de COVID-19 para las industrias: restaurantes tradicionales](#) de California a cada empleado y asegúrese de que comprendan e implementen los protocolos.
- F. Asegúrese de que todos los empleados lean y comprendan las órdenes del funcionario de salud del Condado de San Mateo y las pautas del departamento de salud local.
- G. Notifique a los empleados que no compartan alimentos, bebidas ni utensilios para alimentos.
- H. Ordene a los empleados que eviten los apretones de manos y otros saludos similares.
- I. Considere el uso de guantes desechables para complementar el lavado de manos al:
 1. Realizar revisiones de salud a los empleados
 2. Manipular artículos contaminados por líquidos corporales
 3. Tocar artículos que usaron los clientes (vasos, platos, servilletas sucios, etc.)
 4. Manipular bolsas de basura

DISTANCIAMIENTO SOCIAL:

Implemente todas las medidas adecuadas para garantizar que se siga el distanciamiento social en su restaurante.

- A. Cumpla el requisito obligatorio del estado de California de dejar un espacio de seis pies entre todas las mesas. Si las mesas, sillas, cabinas, etc., no se pueden mover, use señales visuales para indicar que no están disponibles para su uso o instale plexiglás u otro tipo de barrera física impermeable para minimizar el contacto entre los clientes. **Consulte los diagramas al final de este documento.**
- B. Siga las reglas de ocupación máxima dentro del establecimiento según sea necesario en función de su tamaño para limitar el número de personas al interior o use barreras impermeables entre las mesas de servicio para proteger a los clientes y a los empleados.



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- C. Implemente medidas para asegurar que se respete el distanciamiento social mientras los clientes esperan su mesa, al ordenar y al recoger alimentos.
- D. Coloque cinta u otras marcas fácilmente visibles en el piso con una separación de al menos 6 pies en cualquier área donde el público pueda formar una fila.
- E. Limite el número de clientes en una sola mesa de una misma unidad familiar, de vivienda o "círculo social". Las personas que asistan juntas y se sienten en la misma mesa no tienen que estar a seis pies de distancia. Todos los miembros del grupo deben estar presentes antes de pasar a su mesa y el anfitrión debe pasar a todo el grupo a la mesa al mismo tiempo.
- F. Todos los trabajadores de restaurantes deben minimizar el tiempo que pasen a menos de 6 pies de los clientes.
- G. Reconfigure las cocinas para mantener el distanciamiento físico en aquellas áreas donde sea posible y, si no lo es, escalone los turnos si es posible, para hacer el trabajo con anticipación con el fin de minimizar el número de empleados que estén en la cocina al mismo tiempo.
- H. Asegúrese de que las mesas estén a seis pies de separación de todas las áreas de preparación de alimentos, incluidas las estaciones de bebidas y meseros, a menos que haya barreras.
- I. El uso de barreras como alternativa para el distanciamiento social debe realizarse con precaución, ya que puede obstruir la ventilación y la eficacia de los sistemas de rociadores contra incendios.

CAPACITACIÓN PARA LOS CONSUMIDORES:

Implemente medidas para garantizar que el público esté capacitado sobre cómo salir a comer de forma segura.

- A. **Coloque** todos los letreros necesarios que se describen en el Protocolo de distanciamiento social, incluidos los letreros para recordar a los clientes que mantengan un distanciamiento social de seis pies, que se laven las manos o usen desinfectante al entrar a un restaurante, que usen protectores faciales y se queden en casa si están enfermos o tienen síntomas indicadores de COVID-19. ([Señalización](#) requerida por el Protocolo de distanciamiento social)
- B. **Coloque** el plan de salud y seguridad del restaurante (o la [Lista de verificación general](#)) cerca de las entradas, de forma que sea fácilmente visible para el público y los empleados.
- C. **Publique el** [Cartel de autocertificación](#), una vez que haya publicado y seguido su plan de salud y seguridad.

Los clientes deben usar protectores faciales, excepto cuando estén comiendo en su mesa. **Implemente medidas para proteger al público evitando o desinfectando frecuentemente los puntos que se tocan con frecuencia y desinfectando las superficies que entran en contacto con los alimentos.**

MEDIDAS PARA AUMENTAR LA SANITIZACIÓN Y LA PREVENCIÓN DE ENFERMEDADES:

- **Prohibiciones:**
 - A. Están prohibidos los artículos que puedan tocar varios clientes o compartir entre las mesas, como frascos de condimentos, saleros, pimenteros o canastas de pan.
 - B. Las estaciones de autoservicio como buffets, salsas y barras de ensaladas.
 - C. Los dispensadores de bebidas de autoservicio (a menos que las palancas y los botones se puedan limpiar y desinfectar con mayor frecuencia).
 - D. La preparación de alimentos junto a la mesa y la presentación de alimentos como los carritos de muestra de alimentos y el guacamole al centro de la mesa.



- E. Los artículos que no sean comida y que puedan utilizar varios clientes, como las cartas, deben desinfectarse de la manera aprobada entre cada uso o modificarse para que sean artículos de un solo uso, como las cartas de papel desechable.
- F. Asegúrese de que todos los utensilios que entren en contacto con la comida se laven, enjuaguen y desinfecten adecuadamente. Verifique el tiempo de contacto requerido (el tiempo que los utensilios deben estar sumergidos en el desinfectante) para que el desinfectante sea efectivo. Si esto no resulta práctico, solo se deben usar utensilios y cubiertos desechables.
- G. Desinfecte los puntos que se tocan con frecuencia, como los teléfonos, las manijas de puertas y las terminales de tarjetas de crédito, usando un desinfectante eficaz contra el coronavirus con mayor frecuencia.
- H. Desinfecte los baños con mayor frecuencia.
- I. No proporcione a los clientes contenedores comunitarios de mentas, dulces, bocadillos o palillos después de las comidas. Proporciónelos individualmente cuando los solicite el cliente.
- J. Se prohíben los artículos de entretenimiento compartidos, como juegos de mesa, juegos recreativos y máquinas expendedoras. Cierre el acceso a las áreas de juego y entretenimiento donde los clientes puedan compartir artículos como mesas de billar o dardos.
- K. Elimine el contacto en persona para las entregas siempre que sea posible. Designe ubicaciones para recibir entregas lejos de áreas de alto tráfico. Mantenga una distancia física de al menos seis pies con respecto a los repartidores.
- L. Organice los alimentos para llevar con un método que no permita el contacto de persona a persona cuando los recojan, como colocarlos en una mesa designada dentro de una bolsa sellada y etiquetada con el número de pedido o el nombre del cliente.
- M. El cliente debe empacar los restos de comida para llevar.

Recomendaciones adicionales:

Implemente medidas de seguridad adicionales, según corresponda.

- A. Proporcione a los clientes toallitas desinfectantes o desinfectante para manos (con al menos 60 % de alcohol).
- B. Use equipos con sensores de movimiento que eviten el contacto, como dispensadores de jabón y toallas "manos libres".
- C. Proporcione sistemas de pago que no requieran contacto físico o, si no es posible, desinfecte los sistemas de pago con la frecuencia necesaria.
- D. Invite a los clientes a hacer reservaciones o a llamar con anticipación para confirmar si hay lugares disponibles. Considere un sistema de reservaciones que permita a los clientes hacer fila con una separación de seis pies o esperar en sus automóviles y entrar solo cuando una llamada telefónica, un mensaje de texto u otro método de notificación les indique que hay una mesa lista para ellos.
- E. Limite el número de empleados que atiendan a un grupo. Considere asignar el mismo empleado a cada grupo para toda la experiencia gastronómica, y a su vez garantice a los empleados los descansos obligatorios para comer y descansar.
- F. Las comidas, la ubicación de asientos y el servicio de alimentos en exteriores deben cumplir las leyes, las regulaciones y los permisos locales. Consulte a los departamentos locales de planificación y zonificación.
- G. Los miembros de una misma unidad de vivienda o "círculo social" pueden ocupar las áreas de descanso, como las fogatas, manteniendo un distanciamiento de seis pies de otros clientes o "círculo social" en todo momento.
- H. Las instalaciones para comer que ya abrieron deben continuar ofreciendo alternativas de servicio de entrega en la banqueta, para llevar o a domicilio.



- I. El podio del anfitrión debe estar ubicado en la entrada del área de comedor para prohibir que los clientes caminen de forma innecesaria por el área de comedor.
- J. Se debe invitar a los clientes que hacen fila para pasar a que esperen afuera al aire libre, si es posible.
- K. Los tutores de los niños menores de doce años tienen la obligación de asegurarse de que estos siempre respeten las pautas de distanciamiento social.
- L. Si se permiten perros en el área de comedor al aire libre, el propietario es responsable de garantizar que el perro respete las pautas de distanciamiento social y que siempre permanezca con una correa.
- M. El alcohol se debe vender a los clientes junto con una comida.
- N. Por el momento, no están permitidos los eventos de entretenimiento en restaurantes.

Ejemplos de ubicación de asientos que cumplen con el propósito de los requisitos de distanciamiento social.

(Cada cuadrado mide 6x6 pies)

Si se usan barreras, deben estar hechas de materiales impermeables, lavables y duraderos que puedan limpiarse y desinfectarse con frecuencia, como el plexiglás. Las barreras se deben instalar conforme a los códigos de construcción y los códigos contra incendios para no interferir con los sistemas de ventilación o de protección contra incendios. Las barreras deben tener una altura de **al menos 30 pulgadas** a partir de la parte superior de la mesa o el mostrador y otras dimensiones que se indica en los diagramas.

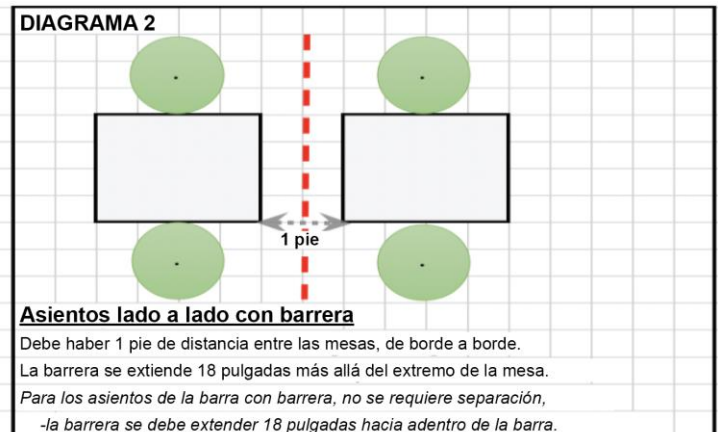
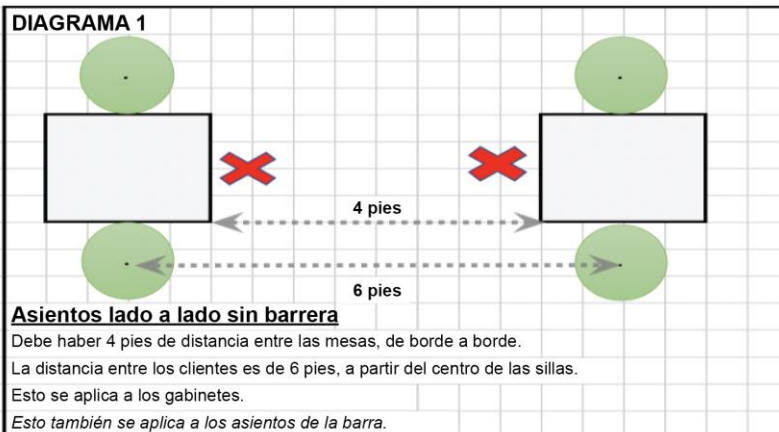




DIAGRAMA 3

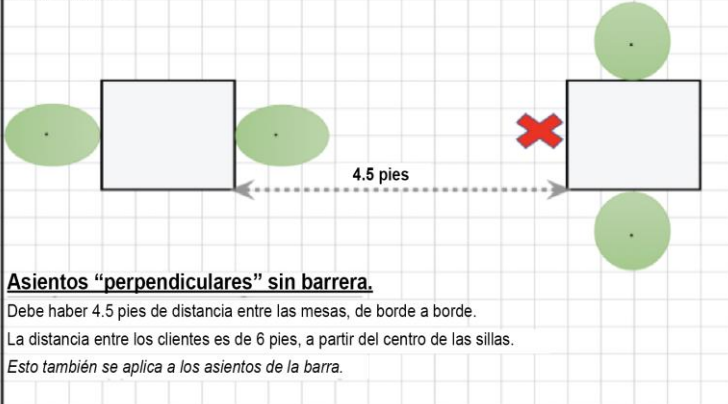


DIAGRAMA 4

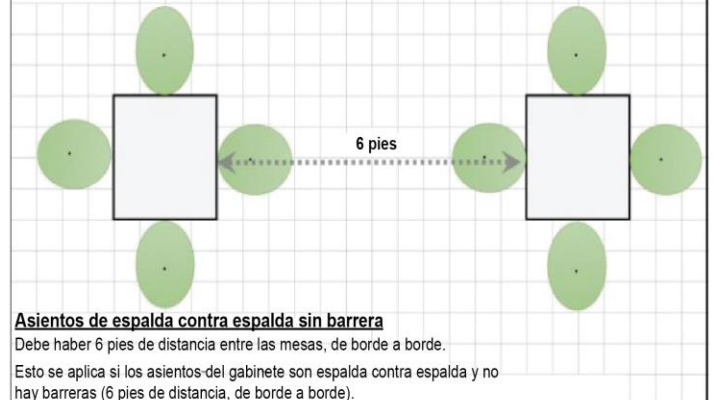


DIAGRAMA 5

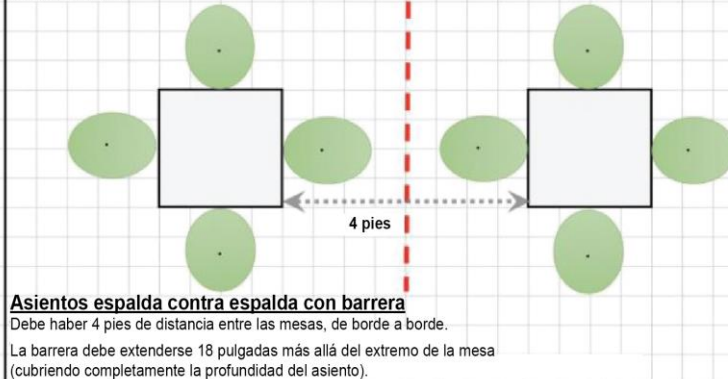


DIAGRAMA 6

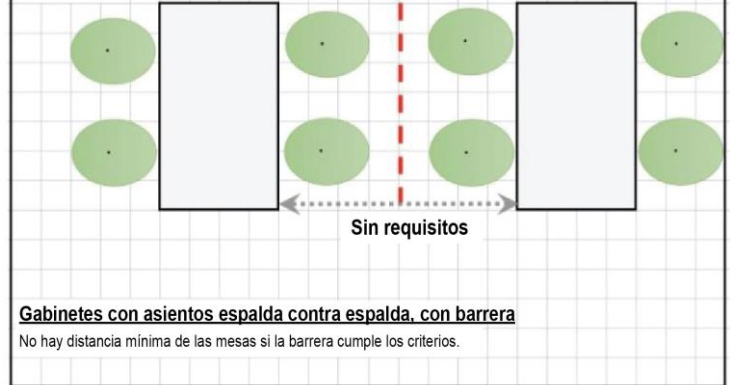
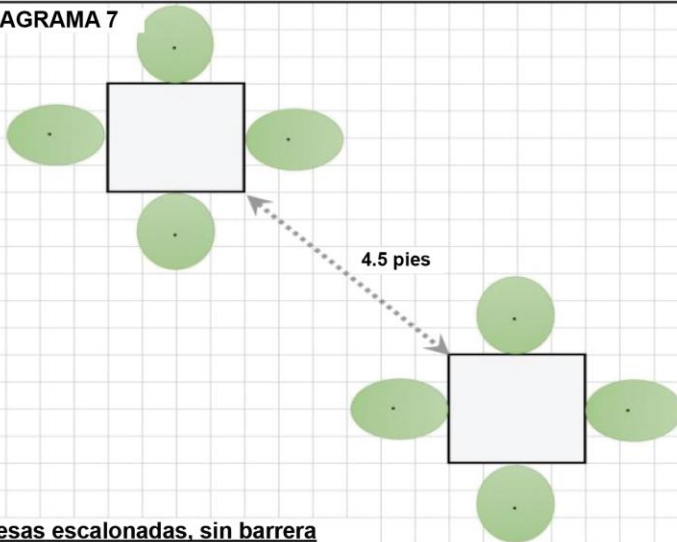




DIAGRAMA 7

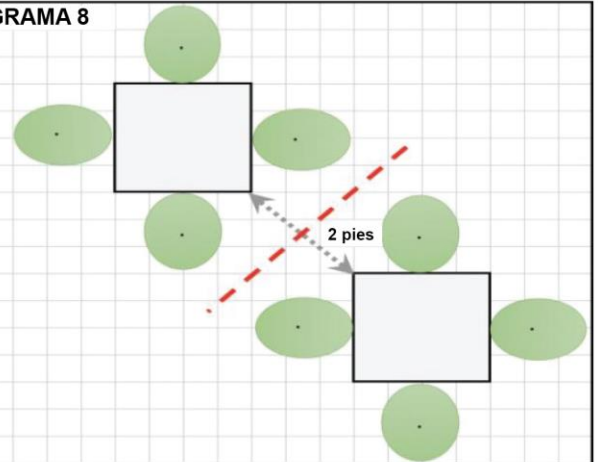


Mesas escalonadas, sin barrera

Debe haber 4.5 pies de distancia entre las mesas, de borde a borde en el punto más cercano. Se aplica a cualquier forma de mesa.

Formas

DIAGRAMA 8

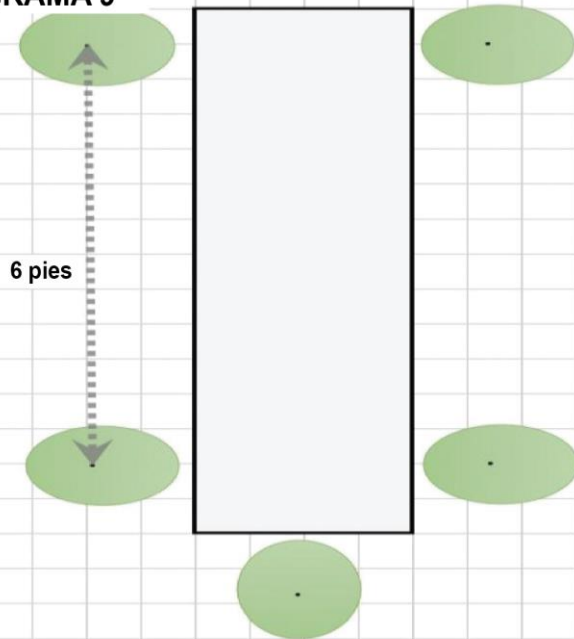


Mesas escalonadas, sin barrera

Debe haber 2 pies de distancia entre las mesas, de borde a borde en el punto más cercano.

La barrera se debe extender para cubrir la profundidad de los asientos.

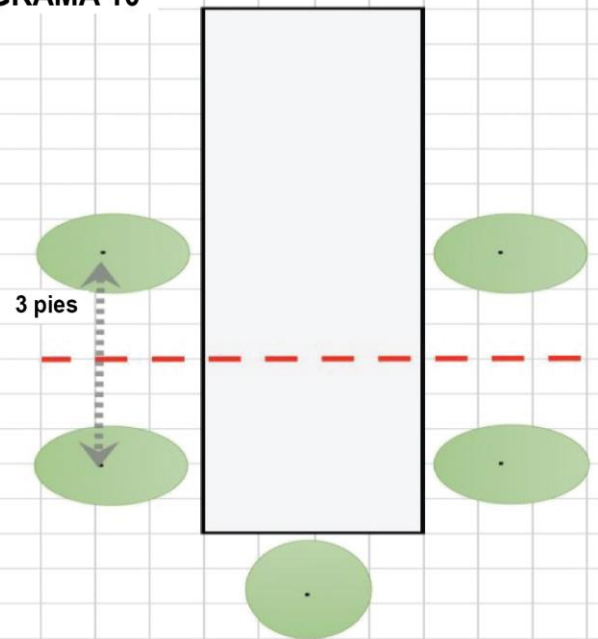
DIAGRAMA 9



Mesas de estilo común, sin barrera

Debe haber 6 pies de distancia a la persona más cercana de otro grupo. De centro a centro de las sillas.

DIAGRAMA 10



Mesas de estilo común, con barreras

La barrera se extiende 18 pulgadas más allá del borde de la mesa. Debe haber 3 pies de distancia entre las sillas, de centro a centro.



SAN MATEO COUNTY HEALTH
**ENVIRONMENTAL
HEALTH SERVICES**

Environmental Health Services

Food Program

2000 Alameda de las Pulgas, Suite #100

San Mateo, CA 94403

Phone: (650) 372-6200 | Fax: (650) 627-8244

smchealth.org/food

DIAGRAMA 11

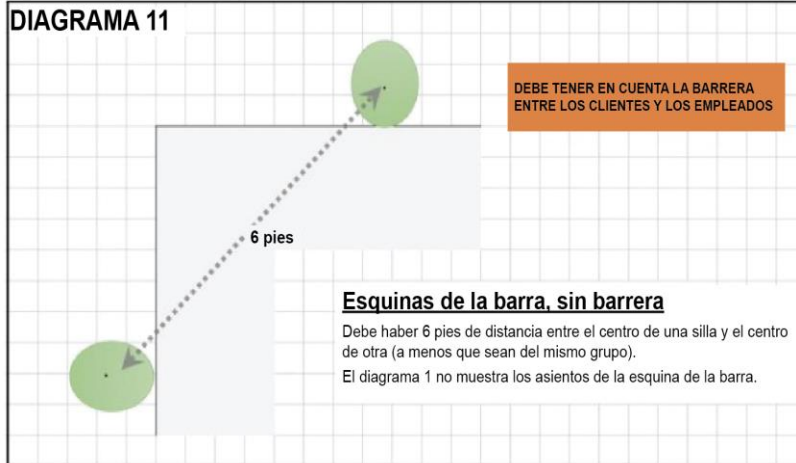


DIAGRAMA 12

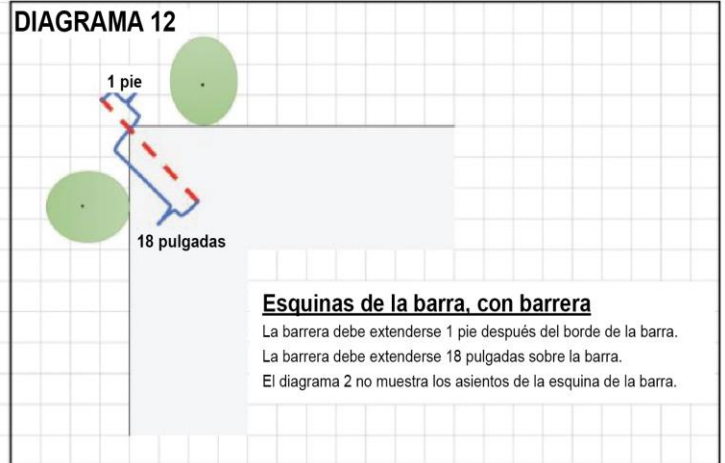


DIAGRAMA 13

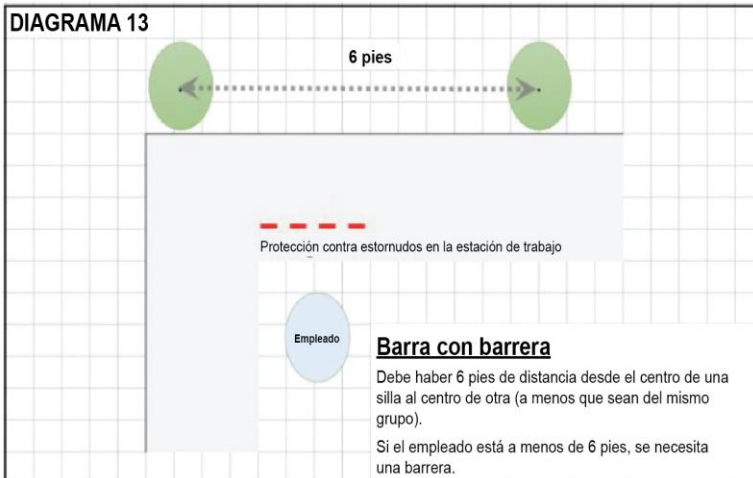
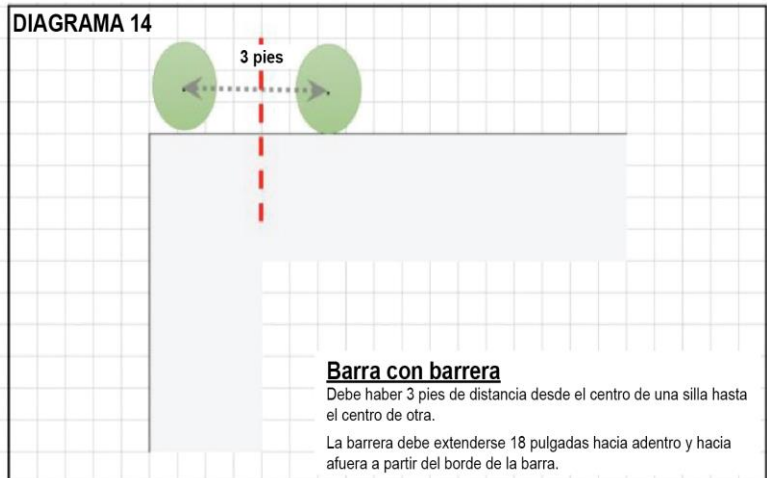


DIAGRAMA 14



ANEXO A: Protocolo de distanciamiento social (actualizado el 17 de junio de 2020)

Nombre del establecimiento:

Dirección:

Superficie cuadrada bruta aproximada del espacio abierto al público:

El establecimiento deberá ejecutar todas las medidas aplicables que se mencionan a continuación y estar presto a explicar por qué cualquier medida que no se implemente es inaplicable al negocio.

Señalización:

☐ Señalización en cada entrada pública del establecimiento para advertir a las personas que deberían: abstenerse de entrar si presentan síntomas de la COVID-19; mantener una distancia mínima de seis pies entre sí; estornudar y toser en una tela o pañuelo o, de no estar disponible, en el codo; usar protección facial según corresponda, y no estrechar la mano ni entrar en contacto físico innecesario.

☐ Colocación de un ejemplar del protocolo de distanciamiento social en cada entrada pública del establecimiento.

Medidas para resguardar la salud del público y de los empleados (marque todas las que correspondan):

☐ Se ha comunicado a todos los empleados que no vengán a trabajar si están enfermos.

☐ Se están llevando a cabo comprobaciones de síntomas antes de que los empleados entren en el espacio de trabajo.

☐ Los empleados deben usar protección facial, según corresponda.

☐ Todos los escritorios o estaciones individuales de trabajo están separadas al menos seis pies.

☐ Las salas de descanso, los baños y otras áreas comunes se desinfectan con frecuencia, según el siguiente horario:

- ☐ Salas de descanso:
- ☐ Baños:
- ☐ Otros

☐ El desinfectante junto con los suministros están disponibles para todos los empleados en la(s) siguiente(s) ubicación(es):

☐ El desinfectante de manos eficaz contra la COVID-19 está disponible para todos los empleados en la(s) siguiente(s) ubicación(es):

☐ Hay jabón y agua para todos los empleados en la(s) siguiente(s) ubicación(es):





- ☐ Todos los empleados y miembros del público están obligados a cumplir con los requisitos de protección facial que se establecen en la Orden de Salud (Orden c19-11).
- ☐ Se han distribuido ejemplares del presente protocolo a todos los empleados.
- ☐ Opcional: indique otras medidas:

Medidas para mantener a las personas separadas al menos seis pies (marque todas las que correspondan)

- ☐ Limitar el número de personas en el establecimiento, en cualquier momento , para mantener fácilmente al menos seis pies de distancia entre sí en todo momento.
- ☐ Disponer a un empleado en la puerta para asegurarse de que no se supere el número máximo de personas permitido en el establecimiento, el cual se establece arriba.
- ☐ Colocar carteles fuera del establecimiento, donde se recuerde a las personas que deben mantener una separación de al menos a seis pies, incluso cuando estén en fila.
- ☐ Colocar cintas u otras marcas al menos a seis pies de distancia en las áreas donde se paran o sientan las personas por períodos prolongados, dentro y fuera del establecimiento, con letreros que indiquen a los clientes que se guíen por las marcas para mantener la distancia.
- ☐ Instruir a todos los empleados que mantengan un mínimo de seis pies de distancia de otras personas, excepto que los empleados pueden acercarse momentáneamente, cuando sea necesario o estén prestando un servicio que requiera estar a menos de seis pies de distancia.
- ☐ Opcional: indique otras medidas:

Medidas para evitar el contacto innecesario (marque todas las que correspondan):

- ☐ Evitar que las personas se sirvan ellas mismas cualquier artículo.
- ☐ No disponer para el autoservicio los contenedores de alimentos a granel.
- ☐ No permitir que las personas traigan consigo sus propios bolígrafos/lápices, bolsas, tazas u otros artículos reutilizables.
- ☐ Proporcionar sistemas de pago sin contacto o, si no es posible, desinfectar los sistemas de pago con regularidad. Describa:
- ☐ Opcional: indique otras medidas (por ejemplo, proporcionar horas solo para personas de la tercera edad):

Medidas para aumentar la desinfección (marque todas las que correspondan):

- ☐ Las toallitas desinfectantes que son eficaces contra la COVID-19 están disponibles cerca de los carritos y cestas de compras.



SAN MATEO COUNTY HEALTH

PUBLIC HEALTH, POLICY & PLANNING

☐ El desinfectante de manos, jabón y agua, o el desinfectante eficaz están disponibles para el público en o cerca de la entrada del establecimiento y en cualquier otro lugar donde haya interacción directa.

☐ Desinfección de todos los puntos de pago, bolígrafos y estilográficos después de cada uso.

☐ Desinfección frecuente de todas las superficies de alto contacto.

☐ Opcional: indique otras medidas:

* Cualquier medida adicional que no se incluya aquí debería aparecer en páginas separadas y adjuntarse a este documento.

Puede ponerse en contacto con la siguiente persona si tiene alguna pregunta o comentario sobre este protocolo:

Nombre:

Número de teléfono:

Protéjase y proteja a los demás del COVID-19

Permanezca en casa si...

Experimenta síntomas del COVID-19, como

- tos
- fiebre
- dificultad para respirar o falta de aliento



Primero lávese las manos.

Lávese las manos con agua y jabón o use un desinfectante para manos



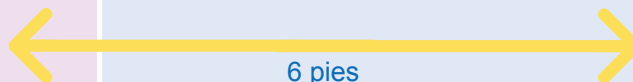
Se debe mantener el distanciamiento social (al menos 6 pies).

Tosa o estornude en un paño o un pañuelo, y si no tiene uno, en la parte interna del codo. Evite saludar de mano o tener algún tipo de contacto físico innecesario.



Nuestro plan escrito de nuestro establecimiento respecto al COVID-19 ya esta a la vista

para que pueda ver cómo operamos con seguridad.



6 pies

Recuerde: debes usar una cubierta facial.

Negocios: Debe colocar este cartel en todas las entradas de sus instalaciones.

Para obtener más información, comuníquese con Servicios de Salud Ambiental al (650) 372-6200, o visite smchealth.org/eh.



SAN MATEO COUNTY HEALTH
**ENVIRONMENTAL
HEALTH SERVICES**

COVID-19 PREPARED

PREPARADO PARA EL COVID-19 | COVID-19準備工作



This business has completed a Social Distancing Protocol to prevent the spread of COVID-19.

Este negocio implementó un protocolo de distanciamiento social para evitar la propagación del COVID-19.

該企業已完成《社交距離規定》，以防止COVID-19的傳播。

To report a complaint about this or another business not following a Social Distancing, please contact

Para presentar una queja sobre este u otro negocio que no cumpla el distanciamiento social, comuníquese con | 如需投訴該企業或其他企業未遵守《社交距離規定》，請聯絡

Name of Dept | Nombre del departamento | 部門名稱

Contact Email/Phone for Dept | Correo electrónico de contacto/teléfono del departamento | 聯絡該部門的電子郵件/電話號碼

The person responsible for implementing this protocol is

La persona responsable de implementar el protocolo es | 負責執行本規定的人員是

Full Name | Nombre completo | 全名

Title | Puesto | 職務

Email | Correo electrónico | 電子郵件

Phone | Teléfono | 電話號碼



SAN MATEO
COUNTY HEALTH

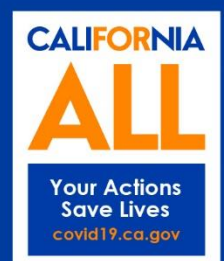
smchealth.org/coronavirus



COVID-19 INDUSTRY GUIDANCE: Dine-In Restaurants

May 12, 2020

covid19.ca.gov



OVERVIEW

On March 19, 2020, the State Public Health Officer and Director of the California Department of Public Health issued an order requiring most Californians to stay at home to disrupt the spread of COVID-19 among the population.

The impact of COVID-19 on the health of Californians is not yet fully known. Reported illness ranges from very mild (some people have no symptoms) to severe illness that may result in death. Certain groups, including people aged 65 or older and those with serious underlying medical conditions, such as heart or lung disease or diabetes, are at higher risk of hospitalization and serious complications. Transmission is most likely when people are in close contact with an infected person, even if that person does not have any symptoms or has not yet developed symptoms.

Precise information about the number and rates of COVID-19 by industry or occupational groups, including among critical infrastructure workers, is not available at this time. There have been multiple outbreaks in a range of workplaces, indicating that workers are at risk of acquiring or transmitting COVID-19 infection. Examples of these workplaces include long-term care facilities, prisons, food production, warehouses, meat processing plants, and grocery stores.

As stay-at-home orders are modified, it is essential that all possible steps be taken to ensure the safety of workers and the public.

Key prevention practices include:

- ✓ physical distancing to the maximum extent possible,
- ✓ use of face coverings by employees (where respiratory protection is not required) and customers/clients,
- ✓ frequent handwashing and regular cleaning and disinfection,
- ✓ training employees on these and other elements of the COVID-19 prevention plan.

In addition, it will be critical to have in place appropriate processes to identify new cases of illness in workplaces and, when they are identified, to intervene quickly and work with public health authorities to halt the spread of the virus.

PURPOSE

This document provides guidance for dine-in restaurants, brewpubs, craft distilleries, breweries, bars, pubs, and wineries to support a safe, clean environment for workers and customers. The guidance is not intended to revoke or repeal any employee rights, either statutory, regulatory or collectively bargained, and is not exhaustive, as it does not include county health orders, nor is it a substitute for any existing safety and health-related regulatory requirements such as those of Cal/OSHA.¹ Stay current on changes to public health guidance and state/local orders as the COVID-19 situation continues. Cal/OSHA has more comprehensive guidance on their [Cal/OSHA Interim General Guidelines on Protecting Workers from COVID-19 webpage](#). The U.S. Food and Drug Administration has [guidance for restaurants](#) and the CDC has additional requirements in their [guidance](#) for businesses and employers.

- Brewpubs, breweries, bars, pubs, craft distilleries, and wineries should remain closed until those establishments are allowed to resume modified or full operation **unless they are offering sit-down, dine-in meals. Alcohol can only be sold in the same transaction as a meal.**
- Dine-in restaurants, brewpubs, breweries, bars, pubs, craft distilleries, and wineries that provide sit-down meals should follow the restaurant guidance below and should continue to **encourage takeout and delivery service whenever possible.**
- Brewpubs, breweries, bars, pubs, craft distilleries, and wineries that do not provide sit-down meals themselves, but can contract with another vendor to do so, can serve dine-in meals provided both businesses follow the guidance below and alcohol is only sold in the same transaction as a meal.
- Venues that are currently authorized to provide off sale beer, wine, and spirits to be consumed off premises and do not offer sit-down, dine-in meals should follow the [guidance for retail operations](#) and offer curbside sales only, until local and/or statewide rules allow additional retail activity.
- Producers of beer, wine, and spirits should follow the [guidance for manufacturing operations](#).
- This guidance is not intended for concert, performance, or entertainment venues. Those types of establishments should remain closed until they are allowed to resume modified or full operation through a specific reopening order or guidance. Establishments that serve full meals must discontinue this type of entertainment until these types of activities are allowed to resume modified or full operation.



Workplace Specific Plan

- Establish a written, worksite-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person at each establishment to implement the plan.
- Identify contact information for the local health department where the restaurant is located for communicating information about COVID-19 outbreaks among employees or customers.
- Train and communicate with employees and employee representatives on the plan.
- Regularly evaluate the establishment for compliance with the plan and document and correct deficiencies identified.
- Investigate any COVID-19 illness and determine if any work-related factors could have contributed to risk of infection. Update the plan as needed to prevent further cases.
- Identify close contacts (within six feet for 15 minutes or more) of an infected employee and take steps to isolate COVID-19 positive employee(s) and close contacts.
- Adhere to the guidelines below. Failure to do so could result in workplace illnesses that may cause operations to be temporarily closed or limited.



Topics for Employee Training

- Information on [COVID-19](#), how to prevent it from spreading, and which underlying health conditions may make individuals more susceptible to contracting the virus.
- Self-screening at home, including temperature and/or symptom checks using [CDC guidelines](#).
- The importance of not coming to work if employees have a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.
- To seek medical attention if their symptoms become severe, including persistent pain or pressure in the chest, confusion, or bluish lips or face. Updates and further details are available on [CDC's webpage](#).

- The importance of frequent handwashing with soap and water, including scrubbing with soap for 20 seconds (or using hand sanitizer with at least 60% ethanol or 70% isopropanol when employees cannot get to a sink or handwashing station, per [CDC guidelines](#)).
- The importance of physical distancing, both at work and off work time (see Physical Distancing section below).
- Proper use of face coverings, including:
 - Face coverings do not protect the wearer and are not personal protective equipment (PPE).
 - Face coverings can help protect people near the wearer, but do not replace the need for physical distancing and frequent handwashing.
 - Employees should wash or sanitize hands before and after using or adjusting face coverings.
 - Avoid touching the eyes, nose, and mouth.
 - Face coverings should be washed after each shift.
- Information on employer or government-sponsored leave benefits the employee may be entitled to receive that would make it financially easier to stay at home. See additional information on [government programs supporting sick leave and worker's compensation for COVID-19](#), including employee's sick leave rights under the [Families First Coronavirus Response Act](#) and the Governor's [Executive Order N-51-20](#), and employee's rights to workers' compensation benefits and presumption of the work-relatedness of COVID-19 pursuant to the Governor's [Executive order N-62-20](#).



Individual Control Measures and Screening

- Provide temperature and/or symptom screenings for all workers at the beginning of their shift and any vendors, contractors, or other workers entering the establishment. Make sure the temperature/symptom screener avoids close contact with workers to the extent possible. Both screeners and employees should wear face coverings for the screening.
- If requiring self-screening at home, which is an appropriate alternative to providing it at the establishment, ensure that screening was performed prior to the worker leaving the home for their shift and follows [CDC guidelines](#), as described in the Topics for Employee Training section above.

- Encourage workers who are sick or exhibiting symptoms of COVID-19 to stay home.
- Employers should provide and ensure workers use all required protective equipment, including face coverings and gloves where necessary.
- Employers should consider where disposable glove use may be helpful to supplement frequent handwashing or use of hand sanitizer; examples are for workers who are screening others for symptoms or handling commonly touched items. Workers should wear gloves when handling items contaminated by body fluids.
- Face coverings are strongly recommended when employees are in the vicinity of others. Workers should have face coverings available and wear them when at work, in offices, or in a vehicle during work-related travel with others. Face coverings must not be shared.
- Establishments must take reasonable measures, including posting signage in strategic and highly-visible locations, to remind the public that they should use face coverings and practice physical distancing while waiting for service and take-out.
- Servers, bussers, and other workers moving items used by customers (dirty cups, plates, napkins, etc.) or handling trash bags should use disposable gloves (and wash hands before putting them on and after removing them) and provide aprons and change frequently.
- Dishwashers should use equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields. Dishwashers must be provided impermeable aprons and change frequently. Reusable protective equipment such as shields and glasses should be properly disinfected between uses.



Cleaning and Disinfecting Protocols

- Perform thorough cleaning in high traffic areas, such as customer waiting areas and lobbies, break rooms, lunch areas and areas of ingress and egress including host stands, entry ways, stairways, stairwells, escalators, handrails, and elevator controls. Frequently disinfect commonly used surfaces including doors, door handles, crash bars, light switches, waiting area chairs, credit card terminals, ATM PIN pads, receipt trays, bus tubs, serving trays, water pitcher handles, phones, toilets, and handwashing facilities.

- Frequently clean items touched by patrons, especially those that might attract contact from children including candy and toy vending machines, decorative fish tanks, display cases, decorative fountains, etc.
- Clean touchable surfaces between shifts or between users, whichever is more frequent, including but not limited to working surfaces, phones, registers, touchpads/touchscreens, tablets, timeclocks, appliances, kitchen and bar utensils and implements, oven doors, grill and range knobs, carts and trolleys, keys, etc.
- Avoid sharing audio equipment, phones, tablets, laptops, desks, pens, and other work supplies wherever possible. Never share PPE.
- Discontinue shared use of audio headsets and other equipment between employees unless the equipment can be properly disinfected after use. Consult equipment manufacturers to determine appropriate disinfection steps, particularly for soft, porous surfaces such as foam earmuffs.
- Provide time for workers to implement cleaning practices during their shift. Cleaning assignments should be assigned during working hours as part of the employees' job duties.
- Procure options for third-party cleaning companies to assist with the increased cleaning demand, as needed.
- Equip spaces such as dining rooms, bar areas, host stands, and kitchens with proper sanitation products, including hand sanitizer and sanitizing wipes to all staff directly assisting customers.
- Ensure that sanitary facilities stay operational and stocked at all times and provide additional soap, paper towels, and hand sanitizer when needed.
- When choosing cleaning chemicals, employers should use products approved for use against COVID-19 on the [Environmental Protection Agency \(EPA\)-approved](#) list and follow product instructions. Use disinfectants labeled to be effective against emerging viral pathogens, diluted household bleach solutions (5 tablespoons per gallon of water), or alcohol solutions with at least 70% alcohol that are appropriate for the surface. Provide employees training on manufacturer's directions and Cal/OSHA requirements for safe use. Workers using cleaners or disinfectants should wear gloves as required by the product instructions.
- Restaurants should increase fresh air circulation by opening windows or doors, if possible to do so.
- Consider installing portable high-efficiency air cleaners, upgrading the building's air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in all working areas.

- Provide disposable menus to guests and make menus available digitally so that customers can view on a personal electronic device, if possible. If disposable menus cannot be provided, properly disinfect menus before and after customer use. Consider options for customers to order ahead of time.
- Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc. These should be supplied individually to customers as needed. Do not leave card stands, flyers, napkin holders, or other items on tables.
- Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible. Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use.
- Pre-roll utensils in napkins prior to use by customers. Employees must wash hands before pre-rolling utensils in napkins. The pre-roll should then be stored in a clean container. After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands.
- Reusable customer items including utensils, food ware, breadbaskets, etc., must be properly washed, rinsed, and sanitized. Cleaned flatware, stemware, dishware, etc., must be properly stored away from customers and personnel until ready for use. Use disposable items if proper cleaning of reusable items is infeasible.
- Takeout containers must be filled by customers and available only upon request.
- Dirty linens used at dining tables such as tablecloths and napkins should be removed after each customer use and transported from dining areas in sealed bags. Employees should wear gloves when handling dirty linens.
- Thoroughly clean each customer dining location after every use. This will include disinfecting tables, chairs, booster seats, highchairs, booths, etc. and allowing adequate time for proper disinfection, following product instructions. Many EPA-approved disinfectants require minimal contact time (seconds to one minute) against human coronavirus.
- Close areas where customers may congregate or touch food or food ware items that other guests may use. Provide these items to guests individually and discard or clean and disinfect after each use, as appropriate. This includes but is not limited to:
 - Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc.

- Self-service machines including ice, soda, frozen yogurt dispensers, etc.
- Self-service food areas such as buffets, salsa bars, salad bars, etc.
- Discontinue tableside food preparation and presentation such as food item selection carts and conveyor belts, guacamole preparation, etc.
- Do not leave out after-meal mints, candies, snacks, or toothpicks for customers. Offer them with the check or provide only on request.
- Install hand sanitizer dispensers, touchless if possible, at guest and employee entrances and contact areas such as driveways, reception areas, in dining rooms, near elevator landings, etc.
- Discontinue use of shared entertainment items such as board games, pool tables, arcade games, vending machines, etc. Close game and entertainment areas where customers may share items such as bowling alleys, etc.
- Continue to follow existing codes regarding requirements for sanitizing (rather than disinfecting) food contact surfaces.



Physical Distancing Guidelines

- Prioritize outdoor seating and curbside pickup to minimize cross flow of customers in enclosed environments. Restaurants can expand their outdoor seating, and alcohol offerings in those areas, if they comply with local laws and regulations.
- Provide takeout, delivery, and drive through options for customers when possible.
- Encourage reservations to allow for time to disinfect restaurant areas and provide guidance via digital platforms if possible to customers for physical distancing while at the restaurant.
- Consider allowing dine-in customers to order ahead of time to limit the amount of time spent in the establishment.
- Ask customers to wait in their cars or away from the establishment while waiting to be seated. If possible, alert patrons through their mobile phones when their table is ready to avoid touching and use of “buzzers.”
- Implement measures to ensure physical distancing of at least six feet between workers and customers. This can include use of physical partitions or visual cues (e.g., floor markings or signs to indicate to where employees and/or guests should stand).

- Install physical barriers or partitions at cash registers, bars, host stands, and other areas where maintaining physical distance of six feet is difficult.
- Any area where guests or employees queue should also be clearly marked for appropriate physical distancing. This includes check-stands and terminals, deli counters and lines, restrooms, elevator lobbies, host stands and waiting areas, valet drop off and pickup, and any other area where customers congregate.
- Physical distancing protocols should be used in any office areas, kitchens, pantries, walk-in freezers, or other high-density, high-traffic employee areas. Face coverings are required where employees cannot maintain physical distancing including in kitchens, storage areas, etc.
- Employee pre-shift meetings and trainings should be conducted virtually or in areas that allow for appropriate physical distancing between employees. Food, beverages, food ware, etc., should not be shared.
- Stagger employee breaks, in compliance with wage and hour regulations, to maintain physical distancing protocols.
- Consider offering workers who request modified duties options that minimize their contact with customers and other employees (e.g., managing inventory rather than working as a cashier or managing administrative needs through telework).
- Reconfigure office spaces, lobbies, beverage bars, kitchens and workstations, host stand areas, and other spaces wherever possible to allow for at least six feet of distance between people dining, working, and passing through areas for entry and exit.
- Remove tables and chairs from dining areas so that six feet of physical distance can be maintained for customers and employees. If tables, chairs, booths, etc., cannot be moved, use visual cues to show that they are not available for use or install Plexiglas or other types of impermeable physical barriers to minimize exposure between customers.
- Bar areas should remain closed to customers.
- Discontinue seating of customers where customers cannot maintain six feet of distance from employee work and food and drink preparation areas.
- Adjust maximum occupancy rules inside the establishment based on its size to limit the number of people inside and/or use impermeable barriers between service tables to protect customers from each other and employees. For outdoor seating, maintain physical distancing standards outlined above.
- Limit the number of patrons at a single table to a household unit or patrons who have asked to be seated together. People in the same

party seated at the same table do not have to be six feet apart. All members of the party must be present before seating and hosts must bring the entire party to the table at one time.

- Limit the number of employees serving individual parties, in compliance with wage and hour regulations.
- Face coverings are strongly encouraged for all employees, however, they are required for any employee (e.g., server, manager, busser, food runner, etc.) who must be within six feet of customers. All restaurant workers should minimize the amount of time spent within six feet of guests.
- Close breakrooms, use barriers, or increase distance between tables/chairs to separate workers and discourage congregating during breaks. Where possible, create outdoor break areas with shade covers and seating that ensures physical distancing.
- Reconfigure kitchens to maintain physical distancing in those areas where practical and if not practical staggers shifts if possible to do work ahead of time.
- Discourage food preparation employees from changing or entering others' work stations during shifts.
- Discourage employees from congregating in high traffic areas such as bathrooms, hallways, bar areas, reservation and credit card terminals, etc.
- Establish directional hallways and passageways for foot traffic, if possible, to eliminate employees from passing by one another.
- Require employees to avoid handshakes and similar greetings that break physical distance.
- Eliminate person-to-person contact for delivery of goods whenever possible. Designate drop-off locations to receive deliveries away from high traffic areas. Maintain physical distance of at least six feet with delivery drivers.
- Guests should enter through doors that are propped open or automated, if possible. Hand sanitizer should be available for guests who must touch door handles.
- Implement peak period queueing procedures, including a host to remind guests to queue with at least six feet of distance between parties outside or in waiting areas.
- Employees should not open the doors of cars or taxis.
- Takeout food items should be made available using contactless pick-up and delivery protocols.

- Avoid touching others' pens and clipboards. If possible, install transfer-aiding materials, such as shelving and bulletin boards, to reduce person-to-person hand-offs.



Considerations for Restaurants

- Display a set of clearly visible rules for customers and restaurant personnel at the restaurant entrance(s) that are to be a condition of entry. The rules could include instructions to use hand sanitizer, maintain physical distance from other customers, avoid unnecessary touching of restaurant surfaces, contact information for the local health department, and changes to restaurant services. Whenever possible, the rules should be available digitally, include pictograms, and included on/with menus.
- Guests and visitors should be screened for symptoms upon arrival, asked to use hand sanitizer, and to bring and wear a face covering when not eating or drinking. Appropriate signage should also be prominently displayed outlining proper face covering usage and current physical distancing practices in use at all entrances and throughout the property.
- Licensed restaurants may sell “to-go” alcoholic beverages, prepared drinks, and pre-mixed cocktails provided they are sold and delivered to customers in conjunction with the sale and delivery of a meal/meals.

¹Additional requirements must be considered for vulnerable populations. Dine-in restaurants, breweries, brewpubs, craft distilleries, and wineries that provide meals must comply with all [Cal/OSHA](#) standards and be prepared to adhere to its guidance as well as guidance from the [Centers for Disease Control and Prevention \(CDC\)](#) and the [California Department of Public Health \(CDPH\)](#). Additionally, employers should be prepared to alter their operations as those guidelines change.



COVID-19 INDUSTRY GUIDANCE:

Restaurants, Bars, and Wineries

Release date: **June 5, 2020**

Recommended effective date
no sooner than: **June 12, 2020**

All guidance should be implemented only with county health officer approval following their review of local epidemiological data including cases per 100,000 population, rate of test positivity, and local preparedness to support a health care surge, vulnerable populations, contact tracing, and testing.

OVERVIEW

On March 19, 2020, the State Public Health Officer and Director of the California Department of Public Health issued an order requiring most Californians to stay at home to disrupt the spread of COVID-19 among the population.

The impact of COVID-19 on the health of Californians is not yet fully known. Reported illness ranges from very mild (some people have no symptoms) to severe illness that may result in death. Certain groups, including people aged 65 or older and those with serious underlying medical conditions, such as heart or lung disease or diabetes, are at higher risk of hospitalization and serious complications. Transmission is most likely when people are in close contact with an infected person, even if that person does not have any symptoms or has not yet developed symptoms.

Precise information about the number and rates of COVID-19 by industry or occupational groups, including among critical infrastructure workers, is not available at this time. There have been multiple outbreaks in a range of workplaces, indicating that workers are at risk of acquiring or transmitting COVID-19 infection. Examples of these workplaces include long-term care facilities, prisons, food production, warehouses, meat processing plants, and grocery stores.

As stay-at-home orders are modified, it is essential that all possible steps be taken to ensure the safety of workers and the public.

Key prevention practices include:

- ✓ physical distancing to the maximum extent possible,
- ✓ use of face coverings by employees (where respiratory protection is not required) and customers/clients,
- ✓ frequent handwashing and regular cleaning and disinfection,
- ✓ training employees on these and other elements of the COVID-19 prevention plan.

In addition, it will be critical to have in place appropriate processes to identify new cases of illness in workplaces and, when they are identified, to intervene quickly and work with public health authorities to halt the spread of the virus.

PURPOSE

This document provides guidance for restaurants, brewpubs, craft distilleries, breweries, bars, pubs, and wineries (referred to collectively as “restaurants, bars, and wineries”) to support a safe, clean environment for workers and customers.

NOTE: Restaurants, bars, and wineries are encouraged to continue takeout and delivery service whenever possible. Venues that are currently authorized to sell beer, wine, and spirits to be consumed off premises should follow the [guidance for retail](#). Producers of beer, wine, and spirits should follow the [guidance for manufacturing](#). Restaurants, bars, and wineries that have game operations such as bowling alleys, pool tables, etc. should follow the [guidance for family entertainment centers](#). This guidance is not intended for concert, performance,

or entertainment venues. Restaurants, bars, and wineries must discontinue this type of entertainment until these types of activities are allowed to resume modified or full operation. All events or gatherings that would bring together persons from different households, such as private parties, must be cancelled or postponed until further notice.

The guidance is not intended to revoke or repeal any employee rights, either statutory, regulatory or collectively bargained, and is not exhaustive, as it does not include county health orders, nor is it a substitute for any existing safety and health-related regulatory requirements such as those of Cal/OSHA.¹ Stay current on changes to public health guidance and state/local orders as the COVID-19 situation continues. Cal/OSHA has more comprehensive guidance on their [Cal/OSHA Interim General Guidelines on Protecting Workers from COVID-19 webpage](#). The U.S. Food and Drug Administration has [guidance for restaurants](#) and the CDC has additional [considerations for restaurants and bars](#).



Workplace Specific Plan

- Establish a written, workplace-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person at each establishment to implement the plan.
- Identify contact information for the local health department where the operation is located for communicating information about COVID-19 outbreaks among employees or customers.
- Train and communicate with employees and employee representatives on the plan.
- Regularly evaluate the establishment for compliance with the plan and document and correct deficiencies identified.
- Investigate any COVID-19 illness and determine if any work-related factors could have contributed to risk of infection. Update the plan as needed to prevent further cases.
- Identify close contacts (within six feet for 15 minutes or more) of an infected employee and take steps to isolate COVID-19 positive employee(s) and close contacts.
- Adhere to the guidelines below. Failure to do so could result in workplace illnesses that may cause operations to be temporarily closed or limited.



Topics for Employee Training

- Information on [COVID-19](#), how to prevent it from spreading, and which underlying health conditions may make individuals more susceptible to contracting the virus.
- Self-screening at home, including temperature and/or symptom checks using [CDC guidelines](#).
- The importance of not coming to work if employees have symptoms of COVID-19 as [described by the CDC](#), such as a frequent cough, fever, difficulty breathing, chills, muscle pain, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.
- To seek medical attention if their symptoms become severe, including persistent pain or pressure in the chest, confusion, or bluish lips or face. Updates and further details are available on [CDC's webpage](#).

- The importance of frequent handwashing with soap and water, including scrubbing with soap for 20 seconds (or using hand sanitizer with at least 60% ethanol (preferred) or 70% isopropanol (if the product is inaccessible to unsupervised children) when employees cannot get to a sink or handwashing station, per [CDC guidelines](#)).
- The importance of physical distancing, both at work and off work time (see Physical Distancing section below).
- Proper use of face coverings, including:
 - Face coverings do not protect the wearer and are not personal protective equipment (PPE).
 - Face coverings can help protect people near the wearer, but do not replace the need for physical distancing and frequent handwashing.
 - Face coverings must cover the nose and mouth.
 - Employees should wash or sanitize hands before and after using or adjusting face coverings.
 - Avoid touching the eyes, nose, and mouth.
 - Face coverings should be washed or discarded after each shift.
- Ensure temporary and contract workers at the facility are also properly trained in COVID-19 prevention policies and have necessary supplies and PPE. Discuss these responsibilities ahead of time with organizations supplying temporary and/or contract workers.
- Information on employer or government-sponsored leave benefits the employee may be entitled to receive that would make it financially easier to stay at home. See additional information on [government programs supporting sick leave and worker's compensation for COVID-19](#), including employee's sick leave rights under the [Families First Coronavirus Response Act](#) and the Governor's [Executive Order N-51-20](#), and employee's rights to workers' compensation benefits and presumption of the work-relatedness of COVID-19 pursuant to the Governor's [Executive order N-62-20](#).



Individual Control Measures and Screening

- Provide temperature and/or symptom screenings for all workers at the beginning of their shift and any vendors, contractors, or other workers entering the establishment. Make sure the temperature/symptom screener avoids close contact with workers to the extent possible. Both screeners and employees should wear face coverings for the screening.
- If requiring self-screening at home, which is an appropriate alternative to providing it at the establishment, ensure that screening was performed prior to the worker leaving home for their shift and follows [CDC guidelines](#), as described in the Topics for Employee Training section above.
- Encourage workers who are sick or exhibiting symptoms of COVID-19 to stay home.
- Employers should provide and ensure workers use all required protective equipment, including eye protection and gloves where necessary.
- Employers should consider where disposable glove use may be helpful to supplement frequent handwashing or use of hand sanitizer; examples are for workers who are screening others for symptoms or handling commonly touched items. Workers should wear gloves when handling items contaminated by body fluids.
- Face coverings are strongly recommended when employees are in the vicinity of others. Workers should have face coverings available and wear them when at work, in offices, or in a vehicle during work-related travel with others. Face coverings must not be shared. Employers are generally encouraged to provide face coverings but must provide them when required by employer rules or these guidelines.
- Servers, bussers, bartenders, and other workers moving items used by customers (dirty cups, plates, napkins, etc.) or handling trash bags should use disposable gloves (and wash hands before putting them on and after removing them) and aprons and that are changed frequently.
- Dishwashers should use equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields. Dishwashers must be provided impermeable aprons and change them frequently. Reusable protective equipment such as shields and glasses should be properly disinfected between uses.
- Establishments must take reasonable measures, including posting signage at all entrances and in strategic and highly-visible locations and in reservation confirmations, to remind the public that they should use face

coverings while not eating and drinking, practice physical distancing, to not touch their face, to frequently wash their hands with soap for at least 20 seconds, and to use hand sanitizer.

- Guests and visitors should be screened for symptoms upon arrival, asked to use hand sanitizer, and to wear a face covering when not eating or drinking. Employers have the right to cancel reservations for individuals/parties with symptomatic guests. Face coverings should be made available for customers who arrive without them. Babies and children under age two should not wear face coverings, in accordance with [CDC guidelines](#).
- Display a set of clearly visible rules for customers and personnel at entrance(s) that are to be a condition of entry. The rules could include instructions to use hand sanitizer, maintain physical distance from other customers, avoid unnecessary touching of restaurant surfaces, contact information for the local health department, and changes to services. Whenever possible, the rules should be available digitally, include pictograms, and included on/with menus.



Cleaning and Disinfecting Protocols

- Perform thorough cleaning in high traffic areas, such as customer waiting areas and lobbies, break rooms, lunch areas and areas of ingress and egress including host stands, entry ways, stairways, stairwells, escalators, handrails, and elevator controls. Frequently disinfect commonly used surfaces including doors, door handles, crash bars, light switches, waiting area chairs, credit card terminals, ATM PIN pads, receipt trays, bus tubs, serving trays, phones, toilets, vehicle keys, and handwashing facilities.
- Frequently clean items touched by patrons, especially those that might attract contact from children including candy and toy vending machines, arcade games, decorative fish tanks, display cases, decorative fountains, etc.
- Clean touchable surfaces between shifts or between users, whichever is more frequent, including but not limited to working surfaces, phones, registers, touchpads/touchscreens, tablets, timeclocks, appliances, kitchen and bar utensils and implements, oven doors, grill and range knobs, carts and trolleys, keys, etc.
- Avoid sharing audio equipment, phones, tablets, laptops, desks, pens, and other work supplies wherever possible. Never share PPE.
- Discontinue shared use of audio headsets and other equipment between employees unless the equipment can be properly disinfected after use.

Consult equipment manufacturers to determine appropriate disinfection steps, particularly for soft, porous surfaces such as foam earmuffs.

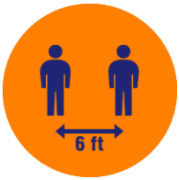
- Provide time for workers to implement cleaning practices during their shift. Cleaning assignments should be assigned during working hours as part of the employees' job duties.
- Procure options for third-party cleaning companies to assist with the increased cleaning demand, as needed.
- Equip spaces such as dining and tasting rooms, bar areas, host stands, and kitchens with proper sanitation products, including hand sanitizer and sanitizing wipes for all staff directly assisting customers.
- Ensure that sanitary facilities stay operational and stocked at all times and provide additional soap, paper towels, and hand sanitizer when needed.
- When choosing cleaning chemicals, employers should use products approved for use against COVID-19 on the [Environmental Protection Agency \(EPA\)-approved](#) list and follow product instructions. Use disinfectants labeled to be effective against emerging viral pathogens, diluted household bleach solutions (5 tablespoons per gallon of water), or alcohol solutions with at least 70% alcohol that are appropriate for the surface. Provide employees training on manufacturer's directions and Cal/OSHA requirements for safe use. Workers using cleaners or disinfectants should wear gloves and other protective equipment as required by the product instructions. Follow the [asthma-safer cleaning methods](#) recommended by the California Department of Public Health.
- Continue to follow existing codes regarding requirements for sanitizing (rather than disinfecting) food contact surfaces.
- To minimize the risk of [Legionnaires' disease](#) and other diseases associated with water, [take steps](#) to ensure that all water systems and features are safe to use after a prolonged facility shutdown.
- Restaurants, bars, and wineries should increase fresh air circulation by opening windows or doors, if possible and in accordance with security and safety protocols.
- Consider installing portable high-efficiency air cleaners, upgrading the building's air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in all working areas.
- Provide menus via alternative, low-touch methods, if possible, such as disposable paper menus, non-touch chalk or white boards, and digital menus that customers can view on a personal electronic device. Provide

disposable order numbers/table trackers if possible. If alternatives cannot be provided, properly disinfect menus, order numbers, etc. before and after customer use. Consider options that allow customers to order ahead of time.

- Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc. These should be supplied individually to customers as needed. Do not leave card stands, flyers, napkin holders, or other items on tables.
- Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible. Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use.
- Pre-roll utensils in napkins prior to use by customers. Employees must wash hands before pre-rolling utensils in napkins. The pre-roll should then be stored in a clean container. After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands.
- Reusable customer items including utensils, food ware, breadbaskets, etc., must be properly washed, rinsed, and sanitized. Cleaned flatware, stemware, dishware, etc., must be properly stored away from customers and personnel until ready for use. Use disposable items if proper cleaning of reusable items is infeasible.
- Takeout containers must be filled by customers and available only upon request.
- Dirty linens used at dining tables such as tablecloths and napkins should be removed after each customer use and transported from dining areas in sealed bags. Employees should wear gloves when handling dirty linens.
- Thoroughly clean each customer dining/drinking location after every use. This will include disinfecting tables, chairs, booster seats, highchairs, booths, etc. and allowing adequate time for proper disinfection, following product instructions. Environmental Protection Agency-approved disinfectants require a minimum contact time (seconds to minutes) to be effective against human coronavirus.
- Consider using disposable seat covers, particularly on porous surfaces. Discard and replace seat covers between each use. Provide disposable or washable covers on pillows used in seating areas and change/wash them after each use.
- Close areas where customers may congregate or touch food or food ware items that other guests may use. Modify delivery of these items by providing items to guests individually, converting to cafeteria-style

service, etc. Discard or clean, disinfect, or sanitize shared items after each use, as appropriate. The areas that should be closed include but are not limited to:

- Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc.
- Self-service machines including ice, soda, frozen yogurt dispensers, etc.
- Self-service food areas such as buffets, salsa bars, salad bars, snack areas, etc.
- Discontinue tableside food preparation and presentation such as food item selection carts and conveyor belts, guacamole preparation, etc.
- Do not leave out after-meal mints, candies, snacks, or toothpicks for customers. Offer them with the check or provide only on request.
- Install hand sanitizer dispensers, touchless if possible, at guest and employee entrances and contact areas such as driveways, reception areas, in dining rooms, near elevator landings, throughout tasting and drinking areas, etc.
- Consider discontinuing use of shared entertainment items that are difficult to properly clean and disinfect such as board games, books, etc.



Physical Distancing Guidelines

- Prioritize outdoor seating and curbside pickup to minimize cross flow of customers in enclosed environments. Restaurants, bars, and wineries can expand their outdoor seating if they comply with local laws and regulations.
- Consider providing takeout, delivery, and drive through options for customers whenever possible. Takeout items should be made available using contactless pick-up and delivery protocols.
- Eliminate person-to-person contact for delivery of goods whenever possible. Designate drop-off locations to receive deliveries away from high traffic areas. Maintain physical distance of at least six feet with delivery drivers.
- Encourage reservations and appointments when possible to allow for time to disinfect eating and drinking areas.
- Consider allowing customers to order ahead of time to limit the amount of time spent in the establishment.

- Ask customers to wait in their cars or away from the establishment while waiting to be seated. If possible, alert patrons through their mobile phones when their table is ready to avoid touching and use of “buzzers.”
- Adjust maximum occupancy rules inside the establishment based on its size to limit the number of people inside and/or use impermeable barriers between service tables to protect customers from each other and employees. For outdoor seating, maintain physical distancing standards of at least six feet and as outlined in this guidance.
- Limit the number of patrons at a single table to a household unit or patrons who have asked to be seated together. People in the same group seated at the same table do not have to be six feet apart.
- Implement measures to ensure physical distancing of at least six feet between workers and customers/single groups. This can include use of physical partitions or visual cues (e.g., floor markings or signs to indicate to where employees and/or guests should stand).
- Install physical barriers or partitions at cash registers, bars, host stands, and other areas where maintaining physical distance of six feet is difficult.
- Any area where guests or employees queue should also be clearly marked for appropriate physical distancing. This includes check-stands and terminals, deli counters and lines, restrooms, elevator lobbies, host stands and waiting areas, valet drop off and pickup, and any other area where customers congregate.
- Establish one-way directional hallways and passageways for foot traffic, if possible, to eliminate employees from passing by one another.
- Guests should enter through doors that are propped open or automated, if possible. Hand sanitizer should be available for guests who must touch door handles.
- Remove tables and chairs from dining areas so that six feet of physical distance can be maintained for customers and employees. If tables, chairs, booths, etc., cannot be moved, use visual/physical cues to make them unavailable for use or install Plexiglas or other types of impermeable physical barriers to minimize exposure between customers.
- Discontinue seating customers and/or groups at bar counters, sushi preparation bars, etc., where they cannot maintain at least six feet of distance from employee work areas/stations.
- Discontinue open seating. All members of a customer group must be present before seating and hosts must bring the entire group to the table at one time. Whenever possible, ask guests to be seated rather than standing to discourage unnecessary movement.

- Discourage customers from ordering at the bar and instead usher guests directly to their tables. Staff should take and deliver orders to customers to limit the number of people moving around shared spaces. If customers must order from the bar, reconfigure space so that bartenders, other workers, and customers can maintain at least six feet of distance from one another.
- Adjust music volume so that employees can maintain distance from customers to hear orders.
- Implement peak period queueing procedures, including a host to remind guests to queue with at least six feet of distance between groups outside or in waiting areas.
- Limit the number of employees serving individual customers or groups, in compliance with wage and hour regulations.
- Encourage the use of credit cards and contactless payment systems.
- Face coverings are strongly encouraged for all employees; however, they are required for any employee (e.g., server, bartender, manager, busser, food runner, etc.) who must be within six feet of customers or other workers. All workers should minimize the amount of time spent within six feet of guests.
- Physical distancing protocols should be used in any office areas, kitchens, pantries, walk-in freezers, or other high-density, high-traffic employee areas. Face coverings are required where employees cannot maintain physical distancing including in kitchens, storage areas, etc.
- Employee pre-shift meetings and trainings should be conducted virtually or in areas that allow for appropriate physical distancing between employees. Food, beverages, food ware, etc., should not be shared.
- Stagger employee breaks, in compliance with wage and hour regulations, to maintain physical distancing protocols.
- Consider offering workers who request modified duties options that minimize their contact with customers and other employees (e.g., managing inventory rather than working as a cashier or managing administrative needs through telework).
- Reconfigure office spaces, lobbies, beverage bars, kitchens and workstations, host stand areas, and other spaces wherever possible to allow for at least six feet of distance between people dining, working, and passing through areas for entry and exit.
- Close breakrooms, use barriers, or increase distance between tables/chairs to separate workers and discourage congregating during

breaks. Where possible, create outdoor break areas with shade covers and seating that ensures physical distancing.

- Reconfigure kitchens to maintain physical distancing in those areas where practical. Consider doing prep work ahead of time to allow staggering of shifts to reduce staff in the kitchen at one time.
- Discourage food preparation employees from changing or entering others' workstations during shifts.
- Discourage employees and guests from congregating in high traffic areas such as bathrooms, hallways, bar areas, reservation and credit card terminals, etc.
- Require employees to avoid handshakes and similar greetings that break physical distance.
- Employees should not open the doors of cars or taxis.
- If possible, install transfer-aiding materials, such as shelving and bulletin boards, to reduce person-to-person hand-offs.
- Discontinue activities that encourage movement and shared items between guests including karaoke singing, open mic performances, trivia activities, mixers, pub crawls, etc.
- Discontinue services and activities that carry an increased risk of contamination from sharing and splashing and such as drinking games and/or contests, drop shots, etc.
- Consider limiting excessive consumption of alcohol that could deter guests' compliance with these guidelines.
- Close dance floors and discontinue performances such as musical or dance acts that encourage large gatherings.



Additional Considerations for Tasting Rooms

- Provide a clean glass for each tasting and, if possible, do not pour beverages into a glass that a customer has already used (smelled, tasted from, etc.)
- Discontinue the use of communal dump buckets, spit buckets, spittoons, etc. Provide individual, disposable cups to each guest instead to avoid splash contamination between guests.
- Do not touch beverage container necks to cups, glasses, etc., when pouring wine, beer, or spirits.

- Take measures to ensure that tasting group appointment times do not overlap to minimize interaction of people from different groups and places.
- Discontinue tours that combine individuals from different households into the same tour group. Tour guides must maintain at least six feet of physical distance from customers/visitors.

¹Additional requirements must be considered for vulnerable populations. Restaurants, bars, and wineries must comply with all [Cal/OSHA](#) standards and be prepared to adhere to its guidance as well as guidance from the [Centers for Disease Control and Prevention \(CDC\)](#) and the [California Department of Public Health \(CDPH\)](#). Additionally, employers should be prepared to alter their operations as those guidelines change.





VENTA DE BEBIDAS ALCOHÓLICAS JUNTO CON SERVICIOS DE ALIMENTOS DURANTE LA PANDEMIA DE COVID-19

ANTECEDENTES DE LOS RIESGOS

El 22 de mayo de 2020, el Departamento de Control de Bebidas Alcohólicas (Alcoholic Beverage Control, ABC) de California anunció que los bares, las bodegas, las destilerías y las cervecerías que no tienen sus propias cocinas, pero que se asocian con proveedores de comidas podrán vender bebidas alcohólicas para llevar, siempre que estén en un recipiente sellado y vayan junto con una comida.

[Comunicado de prensa de ABC del 22 de mayo de 2020](#)

MEDIDAS DE ALIVIO TEMPORAL DEL RIESGO

¿Puede un bar, una cervecería o una bodega (sin servicio de comida) servir alcohol para llevar o para entregarse en el domicilio?

Sí, si se cumplen **TODAS** las siguientes condiciones:

1. El establecimiento cumple los criterios de las empresas autorizadas a operar incluidas en la [Orden de salud actual](#).
2. El establecimiento califica para [medidas de alivio temporal](#) de acuerdo con las regulaciones actuales de ABC.
3. Se aprobó y se envió a ABC una [SOLICITUD DE AUTORIZACIÓN DE SERVICIO DE ALIMENTOS TEMPORAL POR COVID-19](#).

¿Deben obtener un permiso los proveedores de alimentos para poder vender alimentos en conjunto con un bar, cervecería o bodega?

Sí. Cualquier establecimiento de alimentos* que ofrezca o distribuya alimentos para el consumo de los clientes debe tener un permiso del departamento de salud local, ya sea que se cobre o no una tarifa por los alimentos.

¿Puedo ampliar el área donde mi licencia permite el consumo de alcohol?

Sí; sin embargo, se aplican ciertas restricciones. Consulte a su departamento de planificación local y revise las pautas y las preguntas frecuentes de ABC.

¿Dónde puedo encontrar más información sobre el alivio especial y las autorizaciones por COVID-19 para mi bar?

[Preguntas frecuentes de ABC](#)

* Nota: "Establecimiento de alimentos" se refiere a un establecimiento minorista de alimentos que prepara, sirve y vende alimentos directamente al consumidor. (Sección 114379.10 del Código de California para la Venta Minorista de Alimentos [California Retail Food Code, CRFC])