March 16, 2020

Interim Coronavirus Disease 2019 (COVID-19) Guidance for Restaurant/Bar Owners
All restaurants, bars, and other food service providers are prohibited from providing on premises food consumption. This is a requirement by the Governor of the State of Illinois to curb the transmission of COVID-19. Any venue in which people gather poses a risk for COVID-19 transmission, including seating areas, waiting rooms, lines, and any other time a large number of people are in the same space.

Limited Service, Maximize Social Distancing, Cancel Events
- On premises dining in not permitted until further notice.
- Encourage the use of curbside, drive through, and restaurant or outside delivery service.
- If you typically have people waiting in line, consider marking six-foot intervals on the floor for patrons to stand on.
- Have employees remain six feet apart from patrons whenever possible. (CDC defines close contact as being within approximately 6 feet (2 meters) of a COVID-19 case for 10 or more minutes.)
- Accommodate for the rescheduling for all banquets, events and reservations.
- Consider alternative options to gathering lots of people in a small area, such as having people wait in their cars and alerting them by phone when their food is ready.
- Restaurants have the right and obligation to turn away customers who are exhibiting symptoms of cough, fever, vomiting, or diarrhea.

Communicate
- Instruct patrons & employees to stay home if they are sick.
- Be flexible about cancelling or rescheduling reservations
- If you have employees who are at a higher risk for complications from COVID-19, find positions that minimize contact with the public.
- Create flexible sick leave policies so employees stay home from work when they are sick.
- Post signs encouraging patrons to leave immediately if they begin to show symptoms of illness, COVID-19 or otherwise.

Keep Everyone Healthy
- Screen employees for fever, cough, shortness of breath, vomiting and diarrhea. Send employees with any of these symptoms home.
- Review employee health policy and signed health agreements with all staff.
- Review procedures for vomit and diarrhea clean up. Some COVID-19 patients present with vomiting and diarrhea first.
- Check vomit and diarrhea clean up kit to ensure all supplies are in the kit.
• Review the importance of handwashing and the handwashing procedure.
• Remind employees to wash hands for at least 20 seconds after using the restroom, after bussing tables, after handling soiled equipment in the dish room.
• Have available for employees and patrons: soap, hand sanitizer containing at least 60% alcohol, tissues, and lined trash cans. These supplies should be placed at entrances, near host stands, in the kitchen, and any other locations necessary.
• Promote behaviors that prevent the spread of respiratory diseases, including COVID-19, among patrons and employees. Practice correct handwashing and no physical contact including handshakes. Use resources from a trusted source like the CDC or IDPH.
• Encourage patrons to use their own pens to sign credit card receipts; or ensure that pens are disinfected after each use
• Remove communal salt, pepper, sugar, ketchup, mustard and other condiment containers for cleaning sanitizing between diners.
• Highly recommend the use of individually packaged condiments.
• Disinfect frequently-touched surfaces with a cleaning agent that is effective against coronaviruses throughout the day and at close of business. Clean and disinfect high-touch surfaces after each patron or diner in common areas (e.g. tables, chairs, doorknobs, light switches, remotes, handles, desks, toilets, sinks, gaming machines, menus, credit card machine)
• Please see the CDC guide.

Patrons Later Diagnosed with COVID-19
• If a patron is diagnosed with COVID-19 after visiting your facility, your local health department may ask you for contact information for anyone who may have had close contact with the patient.
  o If this occurs, patrons who had close contact with the COVID-19 patient will be asked to monitor themselves for symptoms for 14 days.
• If you are concerned about a patron who was diagnosed with COVID-19 shortly after visiting your business, contact your local health department.

For more information about COVID-19 preparedness for businesses, please see the CDC’s Resources for Businesses and Employers. For general information about COVID-19, refer to the IDPH or CDC Website.