



*The City of*  
**Crandall**  
Texas

**City of Crandall Protocols for Partial Reopening of Restaurants**

**Serving Your Customers:**

- Parties must maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated at a restaurant.
- Make available a hand sanitizing station at the entryway.
- Tables cannot have parties of more than 6 people.
- Dining
  - Do not leave condiments, silverware, flatware, glassware, or other traditional tabletop items on an unoccupied table.
  - Provide condiments upon request in single use portions.
  - Use disposable menus.
  - If a buffet is offered, restaurant employees serve the food to the customers.
- Contactless payment, such as Apple Pay or Samsung Pay is encouraged. If not available, contact should be minimized.

**Health Protocols for your Employees**

- Train all employees on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette. We strongly encourage restaurant employees to wear face coverings over the nose and mouth.
- Send home any employee who has any of the possible symptoms of COVID-19. These symptoms include:
  - Cough
  - Shortness of breath or difficulty breathing
  - Chills
  - Repeated shaking with chills
  - Muscle pain
  - Headache
  - Sore throat
  - Loss of taste or smell
  - Diarrhea
  - Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit
  - Known close contact with a person who is lab confirmed to have COVID-19

- Screen ALL employees before entering the restaurant facility.
- Do not allow employees with new or worsening symptoms of COVID-19 until:
  - In the case of an employee who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed since recovery (resolution of fever without the use of fever-reducing medications); and the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and at least 7 days have passed since symptoms first appeared; or
  - In the case of an employee who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or
  - If the employee has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional's note clearing the individual for return based on an alternative diagnosis.
- Employees MUST wash or sanitize their hands upon entering the restaurant, and between interactions with customers.
- Employees MUST maintain at least 6 feet separation from other individuals. If such distancing is not feasible, measures such as face covering, hand hygiene, cough etiquette, cleanliness, and sanitation MUST be rigorously practiced.

#### **Health protocols for your Facilities:**

- Consider having an employee manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles.
- Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs. This includes OUTDOOR seating and dining as well.
- Outdoor Dining
  - Outdoor dining areas MUST be sectioned off to ensure that only properly seated customers are seated there.
  - Outdoor dining areas are NOT to be used as a waiting area for customers waiting to be properly seated.
  - Outdoor dining tables and chairs MUST be cleaned and disinfected regularly.
- Regularly and frequently clean restrooms and document the cleanings.
- Disinfect any items that come into contact with customers.
- Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees and customers.
- Place readily visible signage at the restaurant to remind everyone of best hygiene practices.
- Clean and disinfect the area used for dining (table, etc.) after each group of customers depart, including the disinfecting of tables, chairs, stalls, and countertops.
- Fully clean and sanitize restaurants daily.