

The following checklist was developed using the ReOpen CT Committee document for restaurants conducting outdoor dining and released by the Governor's office on 5/9/20.

Phase 1 – ReOpen Rules for Restaurants (Outdoor Dining Only)

- ReOpen CT Badge available
- Hand sanitizer available at entrances and common areas
- Outdoor dining only, no bars, operate at 50% capacity

Staff

- Certified Food Protection Manager (CFPM) or Designated Alternate (DA) on site
- Documentation of employee training program for ReOpen
- Employee health policy in place with proper exclusion and reporting
- Cleaning check list with employee assignments developed
- Log of employee's who are onsite at all times
- All staff wearing face masks or cloth face coverings
- Servers wearing face masks and gloves
- Appropriate glove use procedures in place for all staff
- Appropriate hand washing procedures in place with increased frequency
- Server zones created to eliminate overlap with other staff

Guest Services

- Tables spaced 6 ft from one another (chair to chair)
- Paper menus available or display menu board present
- Silverware rolled or packaged
- Single use packets or containers for condiments
- No buffets, self-service stations, or bar areas open (non-essential amenities closed)
- Face masks or cloth covering when not engaged in consumption of food and beverage

Facilities

- Visible 6-foot social distance markers in place
- Increased ventilation rates within the kitchen
- Workstations 6 feet from one another or staggered to eliminate employees facing one another
- Touchless appliances available if possible (payment, soap and paper towel dispensers, garbage cans)

Cleaning and Sanitizing

- EPA Registered cleaners and sanitizers available
- Customer tables, chairs and common items sanitized after each customer
- Increased frequency of cleaning and sanitizing food contact surfaces and kitchen equipment
- Increased frequency of sanitizing high touch and common areas (restrooms, payment PIN pads, door handles)
- Cleaning products/disposable wipes near commonly used surfaces (tables, chairs, restrooms)
- Eye protection and gloves available for cleaning with chemicals
- Restroom cleaning log developed and increased frequency of cleaning

Required Signage for Employees and Customers

<input type="checkbox"/> Social distancing protocols	<input type="checkbox"/> Cleaning and disinfection protocols
<input type="checkbox"/> Personal protection protocols	<input type="checkbox"/> 211 Hotline to report violations
<input type="checkbox"/> Customers not permitted to enter if experiencing symptoms	<input type="checkbox"/> Employees shall stay home if experiencing symptoms