

## Restaurants and Food Trucks

	Mandatory	Recommended Best Practices
Employees and Guests	<ul style="list-style-type: none"> <li>• Screen all employees for symptoms of COVID-19 prior to coming back to work for reopening and every day prior to entering the food establishment.</li> <li>• Keep call-in logs for sick employees to include name, date, symptoms and symptom onset.</li> <li>• Require employees to stay home if symptomatic.</li> <li>• Require reservations for dine-in.</li> <li>• Employees must wear face-coverings and nitrile or vinyl gloves at all times for food service.</li> <li>• Employees must wash hands with soap and water for 20 seconds prior to starting their shift, after handling any customer utensils and as often as necessary to remove contamination.</li> <li>• Send home sick employees immediately and enter in employee sick log.</li> </ul>	<ul style="list-style-type: none"> <li>• Strongly encouraged to continue curbside, delivery, and/or pickup operations.</li> <li>• Face coverings strongly recommended for guests.</li> <li>• Take clients temperature. Anything over 100.4 degrees Fahrenheit, refuse service.</li> <li>• Touchless payment methods (i.e. utilizing mobile phone payment).</li> <li>• Extend sick leave and flexible schedules to allow for recovery of illness and enhance social distancing efforts.</li> </ul>
Shift Pattern	<ul style="list-style-type: none"> <li>• Increase or decrease operating hours as necessary to avoid crowding and provide for 6 ft. social distancing.</li> <li>• Suspend all events and parties until 6 ft. social distancing guidelines are lifted by the Governor.</li> </ul>	<ul style="list-style-type: none"> <li>• Alter shifts to accommodate take-out, curbside and delivery service and continue to offer these services for social distancing.</li> </ul>
Physical Spaces and Workstations	<ul style="list-style-type: none"> <li>• Establish maximum capacity (50% of fire code). Post a sign at entry to the Food Establishment prohibiting entry for ill individuals.</li> <li>• Provide spacing with a minimum of 6 ft. distance between tables serving a group or individual.</li> <li>• Allow no more than 5 individuals of same party at single table.</li> <li>• Disinfect all high touch areas including light switches, door handles, sinks, sink handles and countertops regularly.</li> <li>• Sanitize all tables, countertops and seating in between customers.</li> <li>• Remove all self-serve items (salad bars, dessert bars, beverage stations and condiments). Shift to individual service packet.</li> </ul>	<ul style="list-style-type: none"> <li>• Hand sanitizer available for staff and public use.</li> <li>• Use all disposable customer utensils.</li> </ul>
Confirmed Cases	<ul style="list-style-type: none"> <li>• Immediately isolate and seek medical care for any individual who develops symptoms while at work.</li> <li>• Contact Washoe County Health District about suspected cases or exposures.</li> <li>• Shut down floor for deep <a href="#">sanitation</a> if possible.</li> </ul>	<ul style="list-style-type: none"> <li>• Work with WCHD to identify potentially infected or exposed individuals to help facilitate effective contact tracing/notifications.</li> <li>• Once testing is readily available, test all suspected infections or exposures.</li> <li>• Following testing, contact WCHD to initiate appropriate care and tracing.</li> </ul>

### Questions/ Guidance

**Washoe County Health District:** 775.328.2434  
**City of Reno:** Reno Direct at 775-334-INFO (4636) / [RenoDirect@Reno.gov](mailto:RenoDirect@Reno.gov)  
**City of Sparks:** 775.353.5555 / [business@cityofsparks.us](mailto:business@cityofsparks.us)  
**Washoe County:** Dial 3-1-1 or 775.328.2003 / [Washoe311@washoecounty.us](mailto:Washoe311@washoecounty.us)