

# Guidance for Restaurants and Bars related to COVID-19

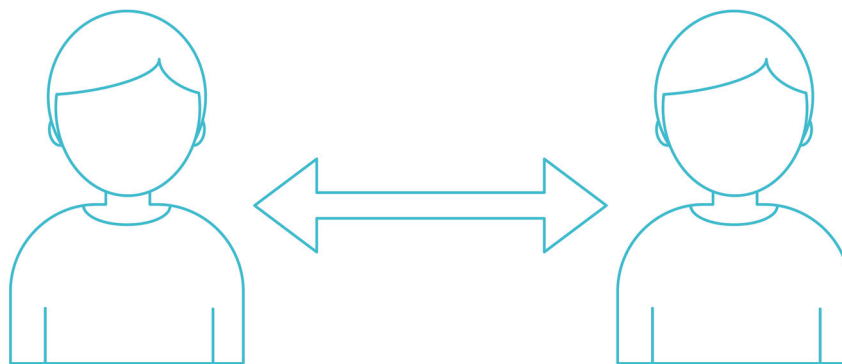


COVID-19 transmission in public settings has become a major concern for ALL restaurants, bars, and other food service providers. Anywhere that people gather in large numbers poses a risk. Food establishments need to have a plan for appropriate best practices to minimize the risk of transmission of disease. This guidance outlines some basic practices to consider during your planning and implementation.

## Practice Social Distancing

COVID-19 is a respiratory infection. The Missouri Department of Health and Senior Services (DHSS) asks establishments to practice social distancing to reduce the risk of transmission. Social distancing is described as remaining six feet apart (about two arm's lengths). Recommendations and requirements for restaurants and food services establishments include:

- The Missouri Department of Health and Senior Services (DHSS) states people shall have directed people to practice social distancing to reduce the risk of transmission.
- No self-service buffet style dining should be allowed.
- Consider protective measures such as only offering drive thru, curbside pick-up or delivery.
- For waiting lines, consider adding visual markers to assist patrons in determining an appropriate distance from other patrons.
- Delivery service should maintain food safety during transportation. Patrons should have deliveries left at the door.
- The establishment should limit the number of patrons that are in the facility to allow for social distancing of at least 6 feet. Related groups of no more than 10 people may be seated together closer than 6 feet. The establishment can have patrons wait in their cars and contact them by phone when they can enter.
- The operator must monitor employees' health for symptoms and follow the Missouri Food Code requirements. Employees should also practice social distancing where possible.



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## Communicate

- Operators need to be flexible about canceling or rescheduling reservations and events.
- If an establishment has employees who are at a higher risk for complications from COVID-19, consider finding positions that minimize contact with the public.
- It is also recommended, if possible, to create flexible sick leave policies so employees stay home from work when they are sick.

### Keep Everyone Healthy

- Establishments can post guidance posters to better inform patrons of protective measures.
- Operators need to monitor employees' health of employees and screen them according to CDC guidelines for COVID-19 and the Missouri Food Code.
- Establishments need to have sufficient personal hygiene supplies and handwashing facilities available for employees at all times. Additional supplies may need to be made available for patrons, including handwashing facilities where possible, hand sanitizer containing at least 60% alcohol, tissues, and lined trashcans. These supplies should be placed at entrances, near the door and any other locations necessary.
- Plans need to include schedules for increased frequency of disinfection of frequently-touched surfaces with approved disinfectants according to manufacturer's instructions.



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### Continue to Plan

- Establishments that already have emergency plans and ill employee policies need to review and update these plans if necessary.
- Operators need to plan identify key positions and cross-train staff to ensure all essential functions will be covered.
- Stay informed about COVID-19 in your community.

For general information about COVID-19, refer to the [Missouri DHSS COVID-19 website](#).

For more information about COVID-19 preparedness for businesses, please see the [CDC's Resources for Businesses and Employers](#).

**For more information:** [www.health.mo.gov/coronavirus](http://www.health.mo.gov/coronavirus)

**Hotline:** 877-435-8411

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