

## Unincorporated Yuma County Restaurant Reopening Policy for COVID-19

This business follows the requirements of the Yuma County Plan for COVID-19 as approved by the Colorado Department of Public Health and Environment, Northeast Colorado Health Department, the Yuma County COVID Taskforce, and Yuma County. The following information provides details of the regulations followed by our business. We agree to follow the requirements within this document or the Colorado executive orders if more lenient than the requirements within this document.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
Owner/Operator of Business

The goal of this policy is to remain in compliance with the Centers for Disease Control (CDC) in achieving the following activities:

1. Prevent and reduce transmission among employees,
2. Maintain healthy business operations, and
3. Maintain a healthy work environment for employees and customers.

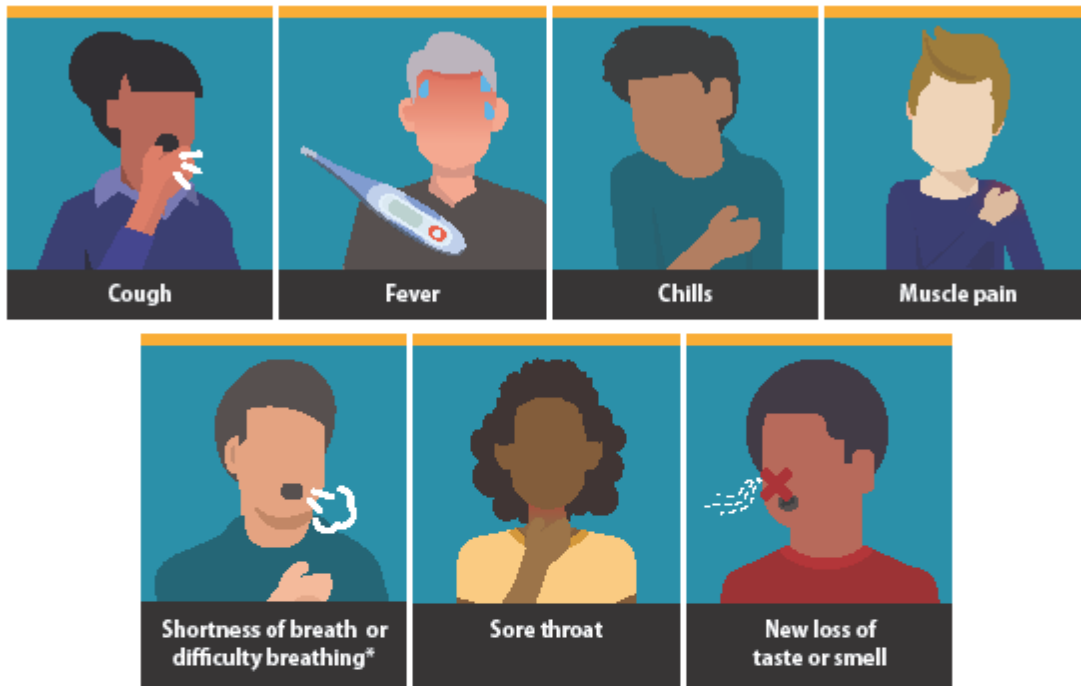
### POLICY:

1. Employee conduct and monitoring:
  - a. Employees will wear cloth face coverings in the workplace if work requires employee to come within 6 feet of customers or when preparing/serving food.
  - b. Encourage employee spacing of 6 feet or more.
  - c. Conducting daily health checks: staff will monitor symptoms and temperature of staff at the beginning of their shift. Monitoring includes symptoms and temperature. If thermometers are not available to the business, ask staff to take their temperature at home and self-report at the time of their daily health check.
  - d. Symptomatic employees: if an employee reports any symptoms, has a temperature of 100° F or higher, or tests positive during daily health checks, employer will immediately isolate staff member. Staff should not be allowed to work until the following:
    - i. If TESTED positive for COVID:
      1. Staff member receives two negative test result at least 24 hours apart, and
      2. Staff member's fever has resolved, and
      3. Symptoms are improving
    - ii. If TESTED NEGATIVE, may return to work

- iii. If NOT tested for COVID:
        1. Staff member has no fever for at least 72 hours without use of medication, and
        2. Symptoms have improved, and
        3. At least 10 days have passed since symptoms first appeared.
      - iv. A physician order is provided releasing staff to return to work.
    - e. Training:
      - i. Staff are trained for the following:
        1. Wash hands with soap frequently for at least 20 seconds.
        2. Use alcohol-based hand sanitizer
        3. Avoid touching eyes, nose, and mouth.
2. Environmental Precautions:
  - a. Clean all high-touch surfaces frequently and at least daily such as door knobs, faucets, phones, etc.
  - b. Consider providing resources that promotes personal hygiene. This includes opportunities to wash hands and hand sanitizer to staff such as cashiers with high touch potential with less opportunity to wash their hands.
  - c. Consider implementing environmental measures such as plexiglass barriers in areas with frequent employee customers contacts.
3. Business Occupancy and customer spacing:
  - a. In room dining shall follow strict physical distancing.
    - i. Group parties shall be limited to no more than ten people. People within a party should be family members or acquaintances who have previously been in contact with each other and there is limited risk of disease transmission.
    - ii. Spread people/tables out so there is at least six feet distance between individuals from one table to another.
    - iii. Place marking on the floor to maintain at least six feet distance in customer lines.
    - iv. Maintain physical distancing of at least six feet in waiting areas.
  - b. Continued practice of take-out, delivery, and/or curbside delivery is highly recommended.
  - c. The total number of staff and customers allowed within the building at one time will be limited to 50% fire code capacity limit ensuring a minimum 28 sq ft per person, as required by the Yuma County Variance. This capacity is \_\_\_\_\_ for this establishment. This capacity does not include customers that are served outside of the building (such as street or patio dining).
4. Other business-related precautions:
  - a. Utensils and condiments will not be shared among the public. Individual packets of items such as ketchup, sauces, and other items must be used.
  - b. Buffets, if available, shall have an employee serving the food – no self-serve is allowed.
  - c. Self-serving stations (such as beverage stations) shall remain closed.
  - d. Encourage members of the public to wear cloth face coverings via signage.

# Symptoms of Coronavirus (COVID-19)

Know the symptoms of COVID-19, which can include the following:



Symptoms can range from mild to severe illness, and appear 2-14 days after you are exposed to the virus that causes COVID-19.

**\*Seek medical care immediately if someone has emergency warning signs of COVID-19.**

- Trouble breathing
- Persistent pain or pressure in the chest
- New confusion
- Inability to wake or stay awake
- Bluish lips or face

This list is not all possible symptoms. Please call your medical provider for any other symptoms that are severe or concerning to you.



[cdc.gov/coronavirus](https://www.cdc.gov/coronavirus)

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