



## **Establishment Requirements & Recommendations for Reopening of On-Premises Dining & Drinking:**

Recommendations to Governor Mike Dunleavy  
Prepared by Alaska CHARR

Alaska's bar, restaurant, and foodservice businesses have always been committed to food safety, customer safety, and employee safety. As we begin to emerge from the COVID-19 public health crisis, Alaska's bars and restaurants remain committed to being leaders in keeping our employees and the public safe.

**Following are steps the Alaska Cabaret, Hotel, Restaurant, and Retailers Association (CHARR) supports as guidelines and/or requirements for bars, restaurants, and foodservice businesses as we begin to emerge from the Governor's health mandates, yet need to continue social distancing and increased sanitization measures for some period of time:**

- Continue to follow the already high food safety standards required to operate a foodservice or bar business in Alaska.
- Create and execute an elevated cleaning and sanitizing schedule for all back of house and front of house surfaces that staff and customers will come into contact with.
- Continue employee safety training, highly emphasizing proper handwashing and hygiene etiquette.
- Continue to monitor employees' health, quickly excusing from work any employee who exhibits symptoms.
- Have hand sanitizer and/or hand washing stations readily available for employees and customers.
- Each business should determine, post, and enforce a maximum number of customers allowed in a location at one time – based on factors such as square footage, layout of on-premises consumption area, and what the current social distancing rules are. This number can be modified as the Governor's gathering number and other social distancing rules change over time.
- Seating should be arranged to allow appropriate social distancing between tables. We assume this is a six-foot distance at the beginning, that can again be modified as the Governor's gathering number and other social distancing rules change over time.
- Develop protocols to minimize direct contact between employees and customers, and increase physical distancing.
- Continue to allow employees to wear personal protective wear.
- Create an operating plan for any instance of an employee with a suspected or confirmed case of COVID-19.

Phase	Pre-opening Standards	Operational	Employee Safety	Public Safety
Phase 1 <ul style="list-style-type: none"> <li>Assumes continuation of current ban on gatherings of more than 10</li> </ul>	<ul style="list-style-type: none"> <li>COVID-19 related training to all employees, including added safety &amp; sanitization protocols</li> <li>Hard copy of written safety, sanitization, and physical distancing protocols (specific to COVID-19) on the business premises</li> </ul>	<ul style="list-style-type: none"> <li>Tables/parties must be under 10</li> <li>Tables and floorplans must meet social distancing of 6 feet</li> <li>Up to 50% use of maximum occupancy</li> <li>Maximize use of outdoor spaces while maintaining social distancing requirements</li> <li>Communicate with customers regarding safety procedures through signage and websites</li> <li>Ensure compliance with existing ServSafe Manager food safety training requirements</li> <li>Booth and seat clean every time</li> </ul>	<ul style="list-style-type: none"> <li>FOH employees must remain 6 feet from guests or wearing protective masks or other barrier</li> <li>FOH/BOH employees in contact with used customer items must be provided with face covering, gloves</li> <li>Pre-shift screening of employees via self-certification.</li> </ul>	<ul style="list-style-type: none"> <li>Customers encouraged to make reservations</li> <li>Develop protocols to minimize direct contact and increase physical distancing</li> <li>Hand sanitizer or other option available upon entry</li> <li>Tables are fully cleared and all items are either disposed of or sanitized between customers</li> </ul>
Phase 2 <ul style="list-style-type: none"> <li>Assumes a ban on gatherings of more than 50</li> </ul>	<ul style="list-style-type: none"> <li>COVID-19 related training to all employees, including added safety &amp; sanitization protocols</li> <li>Hard copy of written safety, sanitization, and physical distancing protocols (specific to COVID-19) on the business premises</li> </ul>	<ul style="list-style-type: none"> <li>Events/private room rental must be for parties under 50</li> <li>Tables must meet relaxed social distancing requirements</li> <li>Up to 75% use of maximum occupancy</li> <li>Maximize use of outdoor spaces while maintaining social distancing requirements</li> <li>Ensure compliance with existing ServSafe Manager training requirements</li> <li>Booth and seat clean every time</li> </ul>	<ul style="list-style-type: none"> <li>FOH employees must meet relaxed social distancing requirements</li> <li>FOH/BOH employees in contact with customers or used customer items must have access to masks or other barrier and gloves</li> </ul>	<ul style="list-style-type: none"> <li>Customers encouraged to make reservations</li> <li>Hand sanitizer or other option available upon entry</li> <li>Develop protocols to minimize direct contact and increase physical distancing</li> <li>All menus and standard tableware must be sanitized between tables</li> </ul>
Phase 3 TBD				