REVIVING A HEALTHY GEORGIA
GUIDELINES FOR RESTAURANTS & DINE IN SERVICES

NO MORE THAN 10 PATRONS PER 500 SQUARE FEET

EMPLOYEES

- Screen and evaluate workers who exhibit signs of illness
- Require workers who exhibit signs of illness to not report to work or to seek medical attention
- Implement teleworking for all possible workers
- Implement staggered shifts for all possible workers
- Hold all meetings and conferences virtually whenever possible
- Train all employees on the importance and expectation of increased frequency of handwashing
- Require all employees to wear face coverings clean and replace daily
- Discourage workers from using other workers' phones and equipment
- Stagger workstations whenever possible
- Establish limit numbers to reduce contact in employee breakrooms
- Prohibit handshaking and other unnecessary person-to-person contact in the workplace
- Increase physical space between workers and patrons
- Limit contact between wait staff and patrons
- Ensure the Food Safety Manager certification of the person in charge is up-to-date
- Provide training to employees

CUSTOMER SAFETY MEASURES

- Discard all food items that are out of date
- Discontinue use of salad bars and buffets
- If using a “Grab and go” service stock coolers to no more than minimum levels
- Sanitize the entire facility prior to resuming services and continue to do so
- Between diners, clean and sanitize table & commonly used items
- Use rolled silverware and eliminate table presets
- Remove items from self-service stations have employees provide items when needed
- The use of disposable paper menus is strongly encouraged discard after each patron use
- Clean and sanitize restrooms regularly
- Increase cleaning and sanitizing of surfaces in the back-of-house
- Restock restroom supply of soap and paper towels at all times
- Ensure at least 6 feet of separation from seating to seating
- Utilize physical barriers on booth seating when available
- Limit party size at tables to no more than six
- Where practical, consider reservations-only or call-ahead seating
- Remind delivery drivers & suppliers of your internal distancing requirements
- Post signage on entrances that no one symptoms of COVID-19 is permitted in the facility
- Where practicable, physical barriers such as partitions or Plexiglas at registers should be used
- Use technological solutions where possible to reduce person-to-person interaction
- Provide hand sanitizer for use by patrons
- Don't allow patrons to congregate in waiting areas
- Design a process to ensure patron separation while waiting to be seated
- If possible, use an exit from the facility separate from the entrance
- Mark ingress/egress to and from restrooms to establish paths
- Where practicable, take-out and curbside pick-up services should be prioritized
- All restaurant or dining room playgrounds shall be closed.