

## FACILITY PLAN FOR SOCIAL DISTANCING & REDUCING SHARED CONTACT SURFACES

### Introduction

On April 22, 2020, the Governor released Directives for the reopening of restaurants, bars, breweries, and distilleries on May 4, 2020. These directives included requirements to limit the number of people in retail food establishments and to add practices that facilitate social distancing. Additionally, requirements were made for cleaning common surfaces. This document is intended to help your establishment comply with the Directive.

**The following is required of all establishments under the Governor's Reopening Directive.** Please check each box below indicating your understanding of and willingness to comply with the requirement. **Failure to adhere to any of the requirements listed below may result in formal enforcement action.**

- Capacity will be limited to 50% of normal operating capacity to allow for adequate group spacing
- Tables will be limited to six people per table
- 6 feet of physical distancing between groups and or tables will be provided by (please select):
  - Increasing table spacing, removing tables, or marking tables as closed;
  - Providing for a physical barrier between tables; or
  - Back-to-back booth seating provides adequate separation.
- Self-service operations will not be provided, this includes:
  - Salad bars and buffets will not be operational
  - Self-service cups, straws and lids will be behind a counter and handed to customers
  - Self-service condiments will be eliminated.

Condiments will be provided in one of the following ways: (Please select)

- Single use, disposable containers for condiments (cups, sealed packets, etc.) that WILL NOT be re-offered.
- In reusable dishes that have been washed, rinsed, sanitized, and completely air dried.
- Facility will close and have all patrons out by 11:30pm.

This Document was published on April 28, 2020 to help establishments comply with the Governor's Directive published on April 22, 2020. However, as new information on COVID-19 is discovered and Directives are adopted or modified, this document may be changed to reflect the most current information and Directives.

#### **Additional Resources:**

The Governor's Directive can be found at: <https://covid19.mt.gov/joint-information-center>

Montana Retail Food Laws can be found at: <https://dphhs.mt.gov/publichealth/FCSS/RetailFood>

**Questions? Contact the COVID-19 call center at 406-548-0123 or [callcenter@readygallatin.com](mailto:callcenter@readygallatin.com)**

- Breweries and distilleries shall follow existing laws on closing time.
- Growlers and refillable or reusable containers must be cleaned and sanitized prior to being refilled.
- Drink refills are not allowed (i.e. a clean glass or cup must be used each time).
- Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately cleaned between customers.
- Menus must be cleaned and sanitized between customers. Below are menu options, please select which option(s) will be used:
  - A board or sign to display menu options that will not be touched by guests.
  - Print disposable menus that will be discarded after each use.
  - An app service or web site for people to view the menu on personal devices.
  - Disinfect menus in between patrons by doing the following:

Use an EPA registered product that has been shown to kill COVID-19. Follow manufacturer instructions for:

    - Concentration
    - Wet contact time required to be effective in virus destruction
    - Allow the menu to air dry before it is used again
  - Develop an alternative plan: (Please described below)  

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- Sitting or standing at bars or counters will not be allowed.
  - All bar and counter service will be served to guests at tables.
- Drinks and food will be served to customers at a table.
- Gaming machines that are operational must be separated by 7-foot center to center.
  - Machines must be placed out of service if adequate spacing cannot be assured.

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- Gaming machines will be adequately cleaned between customers.
- In-house dining for quick service restaurants will remain closed, if all guidelines cannot be met, including the cleaning of every table between customers.
- Waiting areas where 6 feet physical distancing cannot be maintained will be closed.
- Customers will be encouraged to call for a reservation.
- A cleaning plan will be implemented.
- Employees will be trained in COVID-19 employee health policy agreements and proper sanitation practices.
  - o Employees will be trained by of the following ways: (Select one)
    - Facility will hold in person training that will outline these changes.
    - Facility will provide printed copies of this plan to all staff members.
    - Facility will send digital copies of this plan to all staff member.
    - Facility will develop an alternative plan described below:

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ATTESTATION

By my signature below, on behalf of the establishment identified on this plan, I commit to complying with the above plan. I acknowledge that failure to comply with the above listed requirements may result in closure by order of the Health Officer for an indeterminate time.

**ESTABLISHMENT NAME:** \_\_\_\_\_

\_\_\_\_\_  
Owner or Operator  
(when checklist is completed)

\_\_\_\_\_  
Date Completed

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