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GUIDELINES FOR SAFELY REOPENING RESTAURANTS

(Clarkston, GA)— In response to help prevent the spread of the current Coronavirus Disease 2019 (COVID-19) among its patrons/customers and workforce, the City of Clarkston reminds all restaurants that were allowed to reopen as of Monday, April 27, 2020, to abide by Georgia restaurant regulations and to institute other general policies and procedures, including, but not limited to:

1. No more than ten (10) customers/patrons should be allowed in the facility per 500 square feet, such calculation shall include waiting and bar areas, if any, but shall not include hallways, restrooms, and spaces closed to patrons;
2. Placing hand sanitizing stations at all entrances and bathrooms;
3. Requiring all stations to be sanitized using appropriate sanitizing wipes after each customer leaves;
4. Placing signs requesting customers displaying signs of respiratory illness to use take out or online ordering and delivery service rather than dining in;
5. Placing approved sanitizing wipes at tables, booths and counters for each customer to use to wipe down the area if he or she is concerned;
6. Rearranging tables or blocking off certain booths or tables, such that customer parties are at least not within six feet of other customer parties;
7. Using single use menus, utensils, tableware, and condiments (including salt and pepper) if tablets are used as menus, insure proper sanitizing after each customer use);
8. Screen and evaluate workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath;
9. Require all employees who exhibit signs of illness to not report to work or to seek medical attention;
10. Require all employees to wear face coverings at all times, such coverings shall be cleaned or replaced daily;
11. Where possible, stagger workstations to avoid employees standing adjacent to one another or next to each other. Where six (6) feet of separation is not possible, consider spacing options that include other mitigation efforts with increased frequency of cleaning and sanitizing surfaces;
12. Establish limit numbers to reduce contact in employee breakrooms;
13. Prohibit handshaking and other unnecessary person-to-person contact in the workplace;
14. Limit contact between wait staff and customers;
15. Discard all food items that are out of date;
16. Discontinue use of salad bars and buffets;
17. Ensure the Food Safety Manager certification of the person in charge is current and provide food handler training to refresh employees;
18. Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and ensure adequate supply of soap and paper towels;
19. Instituting a cashless policy during the threat, removing the need for cash and coins to be exchanged;
20. Using credit and debit devices that do not require handling of customers' credit and debit cards and wiping down the device with proper sanitizing wipes after each use; and
21. Posting the policies that the restaurant is employing to help control the spread of the virus.

Additional information may be obtained at the Georgia Restaurant Association link:

<https://www.garestaurants.org/news/covid-19-employer-guidance>