The following checklist was developed using the ReOpen CT Committee document for restaurants conducting outdoor dining and released by the Governor’s office on 5/9/20.

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| Phase 1 – ReOpen Rules for Outdoor Dining |

ReOpen CT Badge available

Hand sanitizer available at entrances and common areas

Outdoor dining only

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| Staff |

Certified Food Protection Manager (CFPM) or Designated Alternate (DA) on site

Documentation of employee training program for ReOpen

Employee health policy in place with proper exclusion and reporting

Cleaning check list with employee assignments developed

Log of employee’s who are onsite at all times

All staff wearing face masks or cloth face coverings

Servers wearing face masks and gloves

Appropriate glove use procedures in place

Appropriate hand washing procedures in place

Server zones created to eliminate overlap with other staff

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| Guest Services |

Tables spaced 6 ft from one another (chair to chair)

Paper menus available or display menu board present

Silverware rolled or packaged

Single use packets or containers for condiments

No buffets, self – service stations, or bar areas open

Face masks or cloth covering when not engaged in consumption of food and beverage

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| Facilities |

Establishment operating at 50% capacity

Visible 6-foot social distance markers in place

Workstations 6 feet from one another or staggered to eliminate employees facing one another

Touchless appliances available if possible (payment, soap and paper towel dispensers, garbage cans)

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| Cleaning and Sanitizing |

EPA Registered cleaners and sanitizers available

Customer tables, chairs and common items sanitized after each customer

Increased frequency of cleaning and sanitizing food contact surfaces and kitchen equipment

Increased frequency of sanitizing high touch and common areas (restrooms, payment pinpads, door handles)

Eye protection and gloves available for cleaning with chemicals

Restroom cleaning log developed

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| Required Signage for Employees and Customers | |
| Social distancing protocols | Cleaning and disinfection protocols |
| Personal protection protocols | 211 Hotline to report violations |
| Customers not permitted to enter if experiencing symptoms | Employees shall stay home if experiencing symptoms |