

Restaurants Dine-In Services
Attachment F
Issued April 22, 2020
Effective April 24, 2020
Part of Phase 1

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- I. Applicability:** This section applies to restaurants only. Bars remain closed.
- II. Restaurants may resume table service dining if they meet all of the following requirements:**
- a. General:
 - i. Social distancing protocol is maintained.
 - ii. Continue to follow all regulatory and legal standards required to operate a food services business in Alaska.
 - iii. Develop protocols in the restaurant's COVID-19 Mitigation Plan to minimize direct contact between employees and customers/groups, and increase physical distancing.
 - b. Capacity:
 - i. Indoors
 - 1. Groups limited to household members only.
 - 2. Limit maximum *indoor* capacity to 25 percent maximum building occupancy as required by law.
 - ii. Outdoors
 - 1. Groups limited to household members only.
 - 2. No more than 20 tables. Tables must be 10 feet apart.
 - c. Operations:
 - i. Reservations only. Walk-in prohibited.
 - ii. Cloth face coverings worn by all employees interacting with the public.
 - iii. Entryway signage stating that any customer who has symptoms of COVID-19 must not enter the premises.
 - iv. Establish a COVID-19 Mitigation Plan addressing the practices and protocols to protect staff and the public.
 - v. Hard copy of written safety, sanitization, and physical distancing protocols (specific to COVID-19) on the business premises.
 - vi. Disposableware should be used when available.
 - vii. Condiments by request in single-use disposable packets or reusable condiments by request that are sanitized between parties.
 - viii. Fully sanitize tables and chairs after each group.
 - ix. Sanitize or provide disposable menus or menu board.
 - x. Hourly touch-point sanitization (workstations, equipment, screens, doorknobs, restrooms).

For the latest information on COVID-19, visit coronavirus.alaska.gov
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- d. Hygiene:
 - i. Employer must provide hand washing capability or sanitizer.
 - ii. Frequent hand washing by employees, and an adequate supply of soap, disinfectant, hand sanitizer, and paper towels must be available.

- e. Staffing:
 - i. Provide training for employees regarding these requirements and the COVID-19 Mitigation Plan;
 - ii. Conduct pre-shift screening, maintain staff screening log;
 - iii. No employee displaying symptoms of COVID-19 will provide services to customers. Symptomatic or ill employees may not report to work;
 - iv. No person may work within 72 hours of exhibiting a fever;
 - v. Employer must establish a plan for employees getting ill and a return-to-work plan following CDC guidance, which can be found online at: <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>.

- f. Cleaning and Disinfecting:
 - i. Cleaning and disinfecting must be conducted in compliance with CDC protocols weekly or, in lieu of performing the CDC cleaning and disinfecting, the restaurant business may shut down for a period of at least 72 consecutive hours per week to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.
 - ii. When an active employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting must be performed as soon after the confirmation of a positive test as practical. In lieu of performing CDC cleaning and disinfecting, restaurant businesses may shut down for a period of at least 72 consecutive hours to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.
 - i. CDC protocols can be found online at: <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html> and <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>.

III. Restaurants are encouraged to follow additional best practices:

- a. Entryway, curbside, and home delivery.
- b. Telephone and online ordering for contactless pickup and delivery.
- c. Cashless and receiptless transactions.
- d. Customers enter and exit through different entries using one-way traffic, where possible.

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